

AVAILABLE  
ON SUNDAY



BRUNCH MENU  
10:30AM - 6:00PM

## Starters

### Local Greens | 19

with Quiet Acres Peaches, Whipped Goat Cheese,  
Toasted Pecans and Honey Lemon Vinaigrette

### Ontario Buffalo Milk Burrata | 23

with Heirloom Tomatoes, Aged Balsamic, Basil, Rosemary Toast

### Romaine Hearts | 21

with Soft Boiled Hens Egg, Double Smoked Bacon,  
White Anchovies, Parmesan, Buttermilk Dressing

### Double Smoked Bacon Pancake | 18

with Colby's Maple, Preserved Berries, Crème Fraiche

### Sea Salted, Parmesan Frites | 15

with Roasted Garlic Aioli

### Selection of Charcuterie and Artisanal Cheeses | 38

with Preserves and Housemade Date & Nut Toast

## Mains

### Brioche French Toast | 28

with Fennel Sausage, Brown Butter Apples, Maple

### Gatehouse Brunch Burger | 32

with Garlic Aioli, Cow's Smoked Cheddar, Peameal Bacon,  
Fried Hens Egg, Arugula | Served with Fries

### Smoked Salmon Eggs Benedict | 32

with Toasted English Muffin, Chive Hollandaise, Togarashi

### Linguine of Wild Mushrooms | 28

with Spring Peas, Bacon, Parmesan Cream, Fried Hens Egg

### Nova Scotia Lobster Omelet | 34

with Butter Poached Lobster, Zucchini, Whipped Goats Cheese,  
Rosemary Toast | Served with Simple Salad

### Avocado Toast | 24

Housemade Sourdough, Poached Egg, Heirloom Tomato,  
Pickled Onion, Basil

## Pizzas

### Margherita | 25

with Fior di Latte Cheese, Roasted Tomato Sauce,  
Sesame Seed Crust

### Spicy Chorizo | 28

with Hot Chilies, Wild Honey, Pistachios

### Classic Pepperoni and Wild Mushroom | 26

## Desserts

### Basque Cheesecake | 12

with Preserved Blackberries, Vanilla Chantilly

### Dark Chocolate Cremeux | 12

with White Chocolate Crumble, Earl Grey Ice Cream

*Please inform your server of any dietary restrictions or allergies*