

On Weekends, we Brunch

SHAREABLES

radius® GOAT CHEESE SPRING ROLLS 18

red wine + onion jam

STACKED SUSHI 🍣 15

salmon nigiri | crispy sushi rice | unagi sauce | spicy mayo | flying fish roe

WINTER SQUASH HUMMUS 19

date syrup | pomegranate jewels | cauliflower flatbread

SWEET + SAVOURY BURRATA 24

prosciutto | fig jam | crostini | basil

SELECT OYSTERS ON THE HALF SHELL (6) 🍽️ 22

lemon | mignonette | radius® cocktail sauce

FRESHLY BAKED SCONES 15

buttermilk | Devonshire cream | local preserves | honey butter

BRUNCH

BENEDICTS 24

poached organic eggs | hollandaise | English muffin | mixed greens | radius® potato

Classic - roasted peameal

Smoked Salmon - lemon whipped ricotta

Roasted Mushroom - black truffle butter

WAFFLES 23

Korean Fried Chicken - sweet and spicy sauce | slaw | sesame seeds | chilies | scallions

Berry Crush - mixed berry sauce | whipped cream | icing sugar | maple syrup

Cotton Candy - whipped cream | cotton candy | sprinkles | maple syrup

FARMERS BREAKFAST 26

two organic eggs | campfire beans | bacon | sausage | peameal | sourdough | radius® potato | grilled tomato

CHEF'S FEATURE HASH 24

Chef's weekly inspired breakfast hash with two organic poached eggs | radius® potato

STEAK AND EGG SAMMY 24

tomato jam | roast beef | arugula | organic egg | spicy mayo | radius® potato | sesame seed bun

VEGAN SCRAMBLE 24

cranberry | walnut | sage | avocado | sourdough | grilled tomato | radius® potato

LUNCH

SEASONALLY INSPIRED SOUP 12

created daily | Dear Grain sourdough

HARVEST BOWL 21

sweet potato | walnuts | cranberries | wild rice | pears | pumpkin seeds | cider vinaigrette | tahini mayo

ADD 3.5oz Salmon 10 | Harissa marinated Tofu 7 | 6oz chicken breast 10

TUNA POKE 🍣 27

ahi tuna | sushi rice | edamame | wakame | sesame & tamari dressing | spicy mayo

radius® BURGER 25

brie | thick cut bacon | caramelized onions | Dear Grain sesame seed bun | shoestrings

COCKTAILS

TABLESIDE MIMOSA BAR 65

Choice of two: orange | grapefruit | pineapple | Niagara sparkling | serves 4 to 6

MUSKOKA MIMOSA 12

cold-pressed Muskoka cranberry | Niagara sparkling

CLASSIC CAESAR 12

vodka | Walter's vegan Caesar mix | cold-pressed lime | Cajun spice

ESPRESSO MARTINI 14

Cognac | coffee liqueur | vanilla bean | espresso

FIRESIDE LATTE 14

Baileys | Grand Marnier | Kahlúa | coffee | milk | whipped cream | drunken cherries | served warm

DESSERTS

SALTED CARAMEL CHEESECAKE 13

graham base | baked cheesecake | homemade caramel | caramelized pecans

APPLE PIE OF MY EYE 12

served warm | flaky crust | fresh apples | cinnamon | local vanilla ice cream

MOLTEN LAVA CAKE 12

dark chocolate cake | cocoa centre | local vanilla ice cream

LOCAL PARTNERS

Pasta Mercato | Udder Way Cheese Co. | Chassange Farm | Dear Grain | Agro Produce | Barton Salumeria

Executive Chef - Dan Burcher | Managing Partner, General Manager - Dan Trevisani



Menu items may contain, or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

WEEKENDS ARE MEANT FOR MIMOSAS AND GOOD COMPANY

FRIENDS WHO BRUNCH TOGETHER STAY TOGETHER

