

Let's Brunch!



\$1 from every food item sold will be donated to local community organizations!

Brunch

CLASSIC BENEDICT 23

roasted peameal bacon | soft poached organic eggs | hollandaise | radius[®] potato | greens

CRAB CAKE BENEDICT 28

Blue crab | soft poached organic eggs | saffron infused Hollandaise | radius[®] potato | greens

CHEF'S FEATURE HASH 24

soft poached organic eggs | house-made hollandaise | radius[®] potato

BANANAS FOSTER PANCAKES 22

Bourbon banana caramel | praline pecans | Chantilly cream

CHICKEN AND WAFFLES 24

savoury waffles | Nashville hot sauce | bread and butter pickles | honey butter

ACAI BERRY BOWL 17

banana | berries | peanut butter drizzle | hemp seeds | house-made granola **GF VG**

FARMER'S BREAKFAST SANDWICH 22

roasted peameal | sausage | bacon marmalade | cheddar | fried organic egg | radius[®] potato | greens

ASPARAGUS QUICHE 22

organic eggs | asparagus | gruyère cheese | fresh herbs | flaky crust | greens **V**

DUCK CONFIT JOHNNY CAKES 28

savory cornmeal pancakes | tart cherry compote | crème fraiche | watercress

SMOKED SALMON TOAST 21

lemon herb ricotta | avocado | citrus fennel salad | pomegranate seeds

VINTAGE BREAKFAST 22

two organic eggs | thick cut bacon | roasted peameal | tomato chutney | radius[®] potato | country sourdough

VEGAN BREAKFAST SCRAMBLE 21

romesco | radius[®] potato | country sourdough | greens **VG**

Lunch

SWEET + SAVOURY BURRATA 24

prosciutto | seasonal preserve | grilled sourdough | basil

KOREAN FRIED CHICKEN SANDWICH 22

sweet and spicy gochujang honey | scallions | slaw | sesame seed bun | shoestrings

RADIUS[®] POKE 25

choice of Ahi Tuna or Watermelon Sashimi **VG**

avocado | edamame | cucumber | pickled cabbage | sesame & tamari dressing | togarashi mayo **GF**

SELECT OYSTERS ON THE HALF SHELL (6) 22

lemon | mignonette | radius[®] cocktail sauce | hot sauce **GF**

THE RADIUS[®] BURGER 26

tenderloin/ribeye/short rib blend | brie | thick cut bacon | caramelized onions | sesame seed bun | shoestrings

Experiences

PASTRY TOWER 30

freshly baked scones and croissants | honey butter | local preserves | Pastry Chef's weekly creations

TABLESIDE MIMOSA BAR 65

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

Mocktails

AÇAI BERRY SMOOTHIE 10

açaí | strawberry | blueberry | banana | coconut | honey | hemp seeds

WATERMELON BASIL SPRITZ ELIXIR 9

watermelon | basil | lemon | soda

BANANA CREAM ICED COFFEE 9

cold brew | banana | maple | coconut cream

GREEN MINT MAJESTY SMOOTHIE 10

mint | kale | banana | avocado | cauliflower | dark chocolate *add protein 2 | Beekeeper's Natural's bee pollen 2*



Save room for Desserts, made in house by our Pastry Chef.

Local Partners

Dear Grain | Chassagne Farms | Sensei Farms | The Butcher Shoppe | Marc's Mushroom | Agro Produce | Monarch Tea Co. | The Cake Kitchen Company | Faema Hamilton | The Soulful Co

