



Brunch

Classics

THE BREAKFAST CLUB 17

two fried eggs, lettuce, tomato, bacon and mayonnaise on multigrain toast. Served with herb and spice roasted potatoes

HUEVOS RANCHEROS 17

two fried eggs, avocado and roasted red pepper spread, salsa and cheddar on a toasted English muffin. Served with herb and spice roasted potatoes

VEGAN TOFU RANCHEROS 18

tofu, smashed avocado and red pepper spread, scallion, stewed tomatoes with roasted garlic and chillis, vegan cheese, roasted corn. Served with herb and spice roasted potatoes

SWEET WAFFLE 17

house made waffle, nutella, toasted coconut, raspberry sauce, icing sugar, whipped cream

SAVOURY WAFFLE 17

house made waffle, two sunny-side up eggs, bacon, cheddar, scallion, sweet sriracha sauce

GARDEN BREAKFAST 16

two bacon, two multigrain toast, two eggs any style. Served with herb and spice roasted potatoes

BIG GARDEN BREAKFAST 19

three bacon, three multigrain toast, three eggs any style. Served with herb and spice roasted potatoes

AVOCADO TOAST & EGGS 18

avocado, garlic & herb roasted cherry tomatoes on sourdough toast with two scrambled eggs. Served with herb and spice roasted potatoes

Benedicts

BACON AND BRIE 19

bacon, brie, and onion jam on a toasted English muffin topped with two poached eggs and hollandaise sauce. Served with herb and spice roasted potatoes

MUSHROOM AND AVOCADO 18

avocado and roasted red pepper spread, sautéed mushrooms, micro greens & onion jam on a toasted English muffin topped two poached eggs and hollandaise sauce. Served with herb and spice roasted potatoes

Soup + Salad

KALE CAESAR SALAD 15

crunchy kale, croutons, bacon, shredded Parmigiano Reggiano, house Caesar dressing

GARDEN SALAD 15

house greens, purple cabbage, tomato, cucumber, harvest spice pumpkin seed, honey-sherry vinaigrette

NOVA SCOTIA SEAFOOD CHOWDER 18

haddock, shrimp, bay scallop, baby clams, sweet corn, dill infused white wine and cream broth. Served with multigrain toast

Sides

Bacon	4	Egg	2
Side Garden Salad	5	Hollandaise	3
Toast	3	Roasted potatoes	3

Pastries

CROISSANT 3

CHOCOLATE AVALANCHE DANISH 4

WE CAN ACCOMMODATE MOST DIETARY RESTRICTIONS. PLEASE TALK TO YOUR SERVER SO WE CAN SERVE YOU BETTER.

V VEGETARIAN VG VEGAN GF GLUTEN-FREE P PESCATARIAN



Other Cocktails

Mimosa	10
Mimosa Flight	16
Caesar	11
Espresso Martini	15
Sangria (white or red, glass/pitcher)	12/29

Draught

Garrison Tall Ship	9
Garrison Georgia Peach	
Garrison Mango & Dragon Fruit Sour	
Spindrift Toller Light	
Spindrift Queen Bee Honey Brown	
Propeller Galaxy IPA	
Bulwark Blush Cider	

Cans + Bottles

Church Brewing Congregation Pilsner	9
Tatamagouche Deception Bay IPA	9
Two Crows Jamboree Sour	9
Corona	7
Heineken	7
Blue Lobster Dragonfruit Guava	8
Blue Lobster Lemon & Lime	8

Wine

WHITES	5oz	8oz	1/2L	Bot
Il Padrino Pinot Grigio, IT	8.5	13	24	36
Benjamin Bridge Tidal Bay, NS	12	19	37	54
Benjamin Bridge Piquette, NS				52
Satellite Sauvignon Blanc, NZ	12	19	35	52

REDS	5oz	8oz	1/2L	Bot
Il Padrino Rosso, IT	8.5	13	24	36
Tabali Pinot Noir, CH	13	19	38	58
Trapiche Malbec, AR	11	17	32	52
The Crusher Cab Sauv, CA	11	17	32	52

ROSE	5oz	8oz	1/2L	Bot
Luckett Vineyards Rosetta, NS	12	14	27	50
Gérard Bertrand Cote des Roses, FR				60

SPARKLING	5oz	8oz	1/2L	Bot
Grandial Blanc de Blanc, FR	10			42
Benjamin Bridge Pat Nat, NS				80
Benjamin Bridge Brut, NS				65
Veuve Clicquot, FR				150
Dom Perignon, FR				330

Coffee

Drip Coffee	3
Hot Chocolate	4.5
London Fog	4.5
Matcha Latte	5.5
Chai Latte (make it dirty +1)	5
Latte	5.5
Cappuccino	5
Espresso	4
Flat White	4.5
Cortado	4.5
Macchiato	4.5
Americano	4.5
Cafe Mocha	5
Pistachio Latte	7
Spanish Latte	6

Tea

HERBAL	BLACK	3.5
Chamomile	Earl Grey	
Mint	English Breakfast	
Peppermint	Chai	