

BRUNCH

Fried Chicken Waffle 20

Buttermilk fried chicken leg, poached eggs, crispy waffle, hollandaise, hot sauce, Québec maple syrup

Lemon Ricotta Pancakes 15

Lemon curd, blueberry compote, Chantilly cream

Greenhouse Breakfast 16

Two farm fresh eggs your way, Irvings Farm Fresh bacon & breakfast sausage, hash browns, Bon Ton toast

Smoked Salmon Toast 16

House smoked salmon, fresh rye toast, garlic cream cheese, fried capers, dill, arugula

Breakfast Sandwich M/P

Weekly creation – *ask your server for details*

Huevos Benedicto 18

Poached farm fresh eggs, jalapeño cheddar cornbread, black beans, pico de gallo, ancho hollandaise

Bruschetta & Avocado Toast 14

Avocado cream cheese, bruschetta, balsamic pearls, arugula

Fall Arugula Salad 13

Arugula, shaved cauliflower, toasted almond, dried cranberry, roasted squash, haloumi, brown butter apple cider vinaigrette

Breakfast Bowl 16

Quinoa, roasted beets, avocado, pumpkin seeds, gem tomato, arugula, poke sauce, fried egg

ADD ONS

Irvings Farm

Breakfast Sausage 3

Irvings Farm Fresh Bacon 3

Egg - your way 2

Toast - white, multigrain, rye 2

Hashbrowns 2

Drink Menu

COLD DRINKS

Tee Box Caesar 10 2oz

Walter's Caesar Mix, vodka,
house hot sauce, garnish

Pomegranate Smash 12 2oz

Pomegranate seeds & juice,
rosemary vodka, prosecco, simple syrup

Fresh Squeezed Mimosa 10

Fresh orange juice, prosecco

The Shaft 10

Fort Distillery vodka & coffee liqueur,
cold brew, honey, milk

HOT DRINKS

Coffee 3½

Cappuccino 5

Latte 5

Macchiato 4

Vanilla Latte 5½

Espresso 4

Americano 4

Tea 3½

Hot Chocolate

Add Baileys, Fort Distillery
Coffee Liqueur, Disaronno 4/oz