

# BREAKFAST MENU

## *Light & Easy*

RICE PUDDING **13**

*with Coconut Cream,  
Laurensen Farm's Macerated Blackberries*

AVOCADO PARFAIT **15**

*with Greek Yogurt, Almond Butter & Vanilla*

COLD SMOKED TROUT **19**

*with Caper Vinegar & Toasted Rye Lavash*

STEEL CUT PORRIDGE **13**

*with Steamed Oat Milk, Birch Syrup & Banana*

## *Bruce Breakfast*

BRIOCHE FRENCH TOAST **21**

*with Roasted Strawberry Confiture & Mascarpone Crémieux*

BACON & EGGS **22**

*with Fried Potato, Eggs Scrambled & Brown Butter Hollandaise*

SMOKED HAM BENEDICT **24**

*with Perth Farm's Coppa, Early Spinach, House  
Muffin & Brown Butter Hollandaise*

SNOW CRAB OMELETTE **29**

*with Spring Peas, Crème Fraiche & Shaved Pecorino*

BAKED SHAKSHUKA SKILLET **20**

*with Poached Eggs, Chilis, Spiced Tomatoes,  
Creamed Garlic & Fresh Coriander*

## *The Bakery*

CHERRY BRIOCHE **8**

BUTTER CROISSANT **8**

*with Moss Berry Farm Jam & Alliston Creamery Butter*

PAIN AU CHOCOLAT **9**

BANANA & OAT MUFFIN **7**

VANILLA SCONE **7**

*with Moss Berry Farm Jam & Alliston Creamery Butter*

## *Sides*

CRISPY SMOKED BACON **9**

CRESSMAN'S MAPLE  
BREAKFAST SAUSAGE **10**

TRIPLE FRIED YUKONS **8**

TOAST **4**

*with Moss Berry Farm Jam & Alliston Creamery Butter*

## *Beverages*

ORANGE JUICE **7**

APPLE CIDER **4**

COFFEE **4**

ESPRESSO **4**

CAPPUCCINO **5**

LOOSE LEAF TEA

*Prices May Vary*