FESTIVE SUNDAY BRUNCH

DECEMBER 20 | FROM 12PM-2PM.

Brunch Cocktails
Classic Caesars & Elderflower Mimosa

Classic Eggs Benedict
Prosciutto, MacDougal Farms Pasture Raised Poached Eggs, Lemon Hollandaise

Sides
Double Smoked Bacon, Farmers' Pork Breakfast Sausage, Hash Brown Potatoes

Belgian Waffles
Whipped Cream, Salted Caramel, Belgian Chocolate, Berry Sauce
Chantilly Cream, Canadian Maple Syrup

Made To Order Omelettes
with Selection of Vegetables, Bacon, Cheddar, Feta, Pasture Raised Eggs

Sliced Seasonal Fruit and Berries

From our Bake Shop
House made Muffins, Almond Croissant, Pastries, Cranberry White Chocolate Scones,
Banana Tahini Loaf

Breads
Luke's Sourdough Baguette, Housemade Rosemary Focaccia, Balsamic Vinegar,
Cold Pressed Olive Oil, Salted Herb Butter

Nosh Board
Chef's Selection of Cheeses, Seed Crisps, Dips and Spreads,
Pickled Vegetables, Olives, Nuts, Honeycomb

Chioggia Beet & Strawberry Salad
Moo Blue Local Cheese, Spinach, Celery, Dill, Balsamic (gf,v)

Mixed Green Salad
Pomegranate, Salted Pumpkin Seeds, Cucumber, Pear, Roasted Pear Vinaigrette

PG Maple Cured & Smoked Salmon
Herb Cream Cheese, Pickled Red Onion, Capers (gf)

CHEF'S FEATURED PLATES

Sage Roasted Turkey Breast
Garlic Smashed Potato, Balsamic Glazed Winter Vegetables
Cranberry Orange Chutney & Traditional Pan Gravy

Scallop & Pork Belly
Corn Purée, Blackberry, Pickled Cauliflower

Spiced Chicken Gnocchi
Butternut squash Cacio e Pepe

Japanese Beef Rice Bowls (Gyudon)
Soy & Dashi Marinated Beef & Onion, Seasoned Sushi Rice, Pickled Ginger, Cured Egg (gf)

Festive Desserts
Sticky Toffee Gingerbread with Chantilly Cream
Dessert Smorgasbord of Christmas Cookies, Rum Cakes, Churros & more
White Chocolate Cranberry Tart
Cardamon Rice Pudding, Orange Curd, Poached Figs (gf)
Classic Yule Log
Pistachio Crème Brulée (gf)

$80 Adults | $40 Kids Ages 6-14 | Free for Kids 5 and under.
Includes taxes & gratuity. For Reservations Call: 902.425.1986.
Gift certificates will be issued for cancelations.

