

# BRUNCH

## CHIA BOWL

granola, pressed yoghurt, berries 12

## PAIN PERDU

baked croissants, warm custard, muddled berries 14

## CREAM OF MUSHROOM SOUP

shimeji & maitake fricassée, bannock Melba toast 13

## LETTUCE SALAD

aged Avonlea cheddar, seaweed buttermilk dressing, cured hen's yolk 14

## TUNA CRUDO

tonnato sauce, citrus vinaigrette, pomegranate, coriander 24/38

## QC HEIRLOOM TOMATO

pesto, shaved foie gras, prosciutto crumble, basil 22

## POACHED EGGS, GREEN BEANS & ALMONDS

Chef's Mauritian Hollandaise, crumpet, prosciutto 19

## SMOKED SALMON & ST-VIATEUR BAGEL

cream cheese, red onion, capers, dill 17

## SMOKED HADDOCK HASH

poached eggs, Keen's mustard cream, green onion 19

## GEORGE'S FULL ENGLISH

hen's eggs, beans, tomato, black pudding, Toronto bacon, sausage, mushrooms 22

## OMELETTE FORESTIÈRE

mushrooms, lardons, tomato, caramelized onion, cheddar, duck fat potatoes 18

## HAMBURGER

cauliflower cheese, chips 22

## BUTLER'S STEAK & EGGS

chips, Réform sauce 32

## SIDES

Toronto bacon 7

duck fat potatoes 5

sausage 7

bacon 7

## DESSERT

GLEN BRETON WHISKY PUDDING 11

SORBETS & ICE CREAMS 9

GEORGE'S MESS 11

## BUCK-A-SHUCK AND ROSÉ!

Enjoy \$1 oysters with the purchase of any bottle of rosé!

EXECUTIVE CHEF – Kevin Ramasawmy

CORPORATE EXECUTIVE CHEF – Anthony Walsh

Most items are available for takeout.

On the terrace, please note that we cannot guarantee a place indoors in bad weather.

Please make us aware of any food allergies, as there may be ingredients that are not listed.