

LIGHT & HEALTHY

PEI Oysters 🌾	half dozen / 28
<i>served with mignonette, horseradish, sea buckthorn hot sauce</i>	
Shrimp Rolls	30
<i>brioche buns, celery, old bay, lemon gel</i>	
Fresh Fruit & Berry Bowl 🌱 🌾	18
<i>seasonal fruit</i>	
Avocado Toast 🌱	28
<i>sourdough, soft boiled egg, herb salad</i>	
Smoked Salmon Salad 🌾	27
<i>avocado, cucumber, frisée, sunflower seed, soft boiled egg</i>	
Asparagus & Soft Poached Egg 🌱 🌾	25
<i>fingerling potatoes, hollandaise, herb salad</i>	

BRUNCH FAVORITES

Plant-Based Western Scrambler 🌱	31
<i>plant-based sausage, Just eggs®, peppers, onions, sourdough</i>	
Brunch Burger	35
<i>beef patty, american cheddar, fried egg, truffle sauce, pickled onions, fries</i>	
Shrimp & Grits	37
<i>shishito pepper, andouille, pan gravy</i>	
Short Rib Hash	38
<i>brown butter hollandaise, pickled chili, crispy potato</i>	
Heritage Pork Schnitzel	42
<i>sunny side up egg, hunter sauce, pickled onions</i>	
Deviled Snow Crab Toast	39
<i>sourdough bread, celery, aged cheddar, green salad</i>	
Caviar Toast	98
<i>sourdough, soft scrambled eggs, chives, 30g Ossetra caviar</i>	

THE CLASSICS

Deep Dish Quiche 🌱	34
<i>smoked gouda, braised leeks, green salad</i>	
Park Benedict	31
<i>brown butter hollandaise, english muffin, green salad, choice of: Canadian bacon, smoked salmon or grilled maitake mushroom</i>	
Nova Scotia Lobster Benedict	46
<i>brown butter hollandaise, english muffin, espelette pepper</i>	
Ham and Cheddar Croissant	31
<i>honey mustard vinaigrette, soft poached eggs, arugula, red fox cheddar</i>	
Steak & Eggs 🌾	41
<i>6oz striploin, crispy potato hash brown, chimichurri, two sunny side up eggs</i>	

SWEET ENDINGS

Sourdough Pancakes 🌱	26
<i>mixed berries, mascarpone, dark maple syrup</i>	
Crème Brûlée French Toast 🌱	33
<i>berries, vanilla custard, dark maple syrup</i>	

🌱 Vegetarian 🌱 Vegan 🌾 Gluten-free



FROM THE BAKERY

Continental Breakfast 🍴 26
 pastries, toast, compote, fresh fruit,
 juice and coffee
 add specialty coffee or smoothie +2

Croissant 🍴 6
 plain or chocolate
 toasted almond 7

Muffin 🍴 6
 carrot, mixed berry crumble or
 double chocolate chip

Banana Bread 🍴 6

Cheddar Chive Scone 🍴 6

Cinnamon Roll 🍴 6

SIDES

Fresh Fruit 6

Canadian Bacon 9

Thick Cut Bacon 9

Smoked Salmon 14

Crispy Potato Hash Browns 9

Heirloom Tomato 7

Add Caviar 30/10g

Add Truffle MP

BEVERAGE

Park Mimosa 18
 ciroc vodka, prosecco, passion fruit,
 fresh citrus

Haute Toddy 21
 heated - spiced rum, ginger liqueur,
 brown sugar 2oz

De La Crème 21
 ketel one, banana, citrus,
 heavenly cream tea, gold dust 2oz

The Haiku 35
 hibiki, roku, pineapple, cherry, orange 2oz

SPARKLING WINE

GLASS BOTTLE

Moët & Chandon, Impérial Brut 60 300
 Champagne, France, NV

Bollinger Special Cuvée 55 275
 Champagne, France, NV

Dom Pérignon Brut 140 690
 Champagne, France, 2015

ZERO PROOF

Park Inked Caesar 19
 in-house spicy caesar mix,
 charred veg, fry spice, squid ink
 add vodka +6

Avenue Road Flows 16
 Park Hyatt #4 tea,
 passion fruit, pineapple,
 ginger, fresh citrus

Mixed Berry Lemonade 15
 mixed berries, fresh lemon,
 mint, soda