LIGHT & HEALTHY

PEI Oysters half dozen / 28
served with mignonette, horseradish, sea buckthorn hot sauce

Shrimp Rolls 30
brioche buns, celery, old bay, lemon gel

Fresh Fruit & Berry Bowl 18
seasonal fruit

Bircher Muesli 22
chia seeds, golden raisins, dried cherries, apple, coconut

Avocado Toast 28
sourdough, herb salad, sunflower seeds

Smoked Salmon Salad 27
avocado, cucumber, frisée, sunflower seed, soft boiled egg

Acai Smoothie Bowl 26
frozen acai strawberry banana smoothie, granola, fresh fruit, hemp seeds, coconut

BRUNCH FAVORITES

Plant-Based Western Scrambler 31
plant-based sausage, JUST egg, peppers, onions, sourdough*

Brunch Burger 35
beef patty, American cheddar, fried egg, truffle sauce, pickled onions, fries

Shrimp & Grits 37
shishito pepper, andouille, pan gravy

Short Rib Hash 38
brown butter hollandaise, pickled chili, crispy potato

Caviar Toast 98
sourdough, soft scrambled eggs, chives, 30g Ossetra caviar

Vegetarian *Vegan* *Gluten-free*

Seafood Tower 185
Atlantic crab, east coast oysters, scallop crudo, cocktail shrimp

add 30g of Kaluga caviar 120

THE CLASSICS

Deep Dish Quiche 34
smoked gouda, braised leeks, green salad

Park Benedict 31
brown butter hollandaise, english muffin, pickled green tomato, herb salad, choice of: Canadian bacon, smoked salmon or grilled maitake mushroom

Crab Cake Benedict 39
brown butter hollandaise, snow crab, arugula. pickled green tomato

Nova Scotia Lobster Benedict 46
brown butter hollandaise, english muffin, pickled green tomato

Ham & Cheddar Croissant 31
honey mustard vinaigrette, soft poached eggs, arugula, red fox cheddar

Steak & Eggs 41
6oz striploin, crispy potato hash brown, chimichurri, two sunny side up eggs

SWEET ENDINGS

Sourdough Pancakes 26
mixed berries, mascarpone, dark maple syrup

Crème Brûlée French Toast 33
berries, vanilla custard, dark maple syrup

FROM THE BAKERY

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

Croissant
plain or chocolate 6
toasted almond 7

Muffin 6
carrot, mixed berry crumble or double chocolate chip

Banana Bread 6

Cheddar Chive Scone 6

Cinnamon Roll 6

SIDES

Canadian Bacon	9
Thick Cut Bacon	9
Breakfast Sausage	12
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

Brushstroke Spritz 23
aperol, roku gin, prosecco, grapefruit 3oz

Honey, I Love It! 22
truffled Tanquery gin, sake, pear & miso infused honey syrup, fresh citrus, niagara bee pollen 2.5oz

Sangria Mix 21
park hyatt wine, cointreau, punt e mes, choice of white or red wine 2oz

SPARKLING WINE

	GLASS	BOTTLE
Moët & Chandon, Impérial Brut *Champagne, France, NV*	60	300
Bollinger Special Cuvée *Champagne, France, NV*	55	275
Dom Pérignon Brut *Champagne, France, 2015*	140	690

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