

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 egg*, 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</i>	
Caviar Toast	98
<i>sourdough, soft scrambled eggs, chives, 30g Ossetra caviar</i>	

🌱 Vegetarian 🌱 Vegan 🌱 Gluten-free

THE LUXE SEAFOOD BRUNCH

Seafood Tower

Atlantic crab, east coast oysters, scallop crudo, cocktail shrimp

add 30g of Kaluga caviar 120

Choice of main course

Lobster Benedict

brown butter hollandaise, tarragon, espelette pepper
or

Short Rib Hash

brown butter hollandaise, pickled chili, crispy potato

90 per person (min of two guests)

THE CLASSICS

Deep Dish Quiche 🌱	34
<i>smoked gouda, braised leeks, green salad</i>	
Park Benedict	31
<i>brown butter hollandaise, english muffin, herb 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 & 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>	

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 7
toasted almond

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

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
cirac vodka, prosecco, passion fruit,
fresh citrus

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

Honey, I Love It! 22
truffled tanquerly 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	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