












EGGS BENEDICT

CLASSIC BENEDICT 	21	THE ROYALE	23
Toasted English muffin, poached eggs, peameal bacon, Hollandaise sauce, home fries.		Toasted English muffin, poached eggs, wilted spinach, bee pollen cream cheese, Atlantic smoked salmon, Hollandaise sauce, home fries.	
CYPRUS BENEDICT 	21		
Toasted English muffin, poached eggs, Halloumi cheese, roasted bell peppers, caramelized onion, Hollandaise sauce, home fries.			

OMELETTES & CLASSICS

MEDITERRANEAN OMELETTE  	19	FRENCH TOAST 	23
Farm fresh eggs with Feta, roasted bell peppers, caramelized onion, red fife toast, home fries.		Egg dipped Challah bread, Royale Mix, vanilla Chantilly and icing Sugar. Side of maple syrup.	
FARM OMELETTE  	21	Your pick of topping:	
Farm fresh eggs with bacon, Cheddar, Monterey Jack, Pico de Gallo, red fife toast, home fries.		Ontario mixed berry compote, spiced rum Bananas Foster or vanilla ice cream.	
SPANISH OMELETTE  	21	ST. LAWRENCE CLASSIC  	16
Farm fresh eggs, Chorizo, Pico de Gallo, Manchego cheese, red fife toast, home fries.		Fluffy scrambled eggs, your choice of bangers or peameal bacon, home fries and red fife toast.	
SHAKSHUKA 	19	FRUTTI DI MARE BOARD	36
Poached eggs in tomato sauce. onion, spinach, hint of chili and cumin. Feta, grilled focaccia.		Smoked Atlantic salmon, marinated mussels, chilled red prawns, bee pollen cream cheese, sundried tomato pesto, house pickled vegetables, grilled Focaccia. Perfect for two to share!	
AVOCADO TOAST 	20	STEAK & EGGS	32
Guacamole, grilled focaccia, poached eggs, roasted red peppers, Feta. With garden salad or home fries.		AAA 6oz Canadian New York striploin, poached eggs, Hollandaise, home fries.	

LOCALLY FORAGED

Grilled Chicken Breast +8 5 Red Wild Prawns +10 6oz Filet of Grilled Salmon +15 Grilled Chorizo +8			
ROOTS & SPROUTS  	10/16	BURRATA 	26
Local greens & berries, vegetable ribbons, Ontario Back Forty Feta, strawberry vinaigrette.		Baby arugula, heirloom tomatoes, Ontario Burrata Cheese, pomegranate & balsamic glaze, fresh basil, grilled focaccia.	
CLASSIC CAESAR 	12/19	CÔTE D'AZUR SALADE NIÇOISE  	26
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & Caesar dressing.		Ahi Tuna, cherry tomatoes, avocado, fingerling potatoes, hard-boiled egg, capers, French beans, Anchovy & Lemon vinaigrette.	
HORIATIKI  	14/20		
Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta, Greek vinaigrette.			

HANDHELDS

Burgers & Sandwiches served with soup or fries, substitute with the following: Sweet Potato Fries +3 Caesar, Market or Horiatiki Salad +4	
LAMB BURGER	27
Spiced Ontario ground lamb, caramelized onions & roasted red peppers, whipped Feta cheese, Tzatziki. Served Medium or Well Done.	
THE HALLOUMI 	24
Fried halloumi cheese, House Focaccia, basil aioli, roasted red peppers, sweet corn shoots & pea tendrils.	
HOTHOUSE SHRIMP ROLL	26
Fresh garlic buttered baguette, wild caught red prawns, classic remoulade, smoked Spanish paprika.	
FAMOUS HH BURGER	23
Roasted garlic aioli, iceberg lettuce, tomato, red onion. 100% ground Canadian Angus chuck & brisket. Served Medium or Well Done.	
Add-Ons:	
Smoked Cheddar	+4
Smoked bacon	+4
Both Cheddar and Bacon	+6

PASTA E RISO

Add Grilled Chicken Breast +8 5 Wild Red Prawns +10 Grilled Chorizo +8 Small starter Garden, Caesar or Horiatiki Salad +5 All Pastas contain dairy.	
LUMACHE BOLOGNESE 	24
Beef Bolognese, Basilico, red wine, fresh lumache pasta. (Sauce contains dairy)	
SPAGHETTI ALLE VONGOLE  	28
Fresh Spaghetti Quadri, fresh Canadian Manila clams, heirloom cherry tomatoes, parsley, aglio e olio.	
ONTARIO SPRING PASTA  	23
Linguine, snap peas, asparagus, spring onion, grape tomatoes, tarragon, Crème Fraîche & Parmigiano-Reggiano.	
CAPPELLETTI 	24
Ricotta stuffed cappelletti in a rosé sauce topped with mozzarella and cheddar.	
CAPONATA BOWL  	25
Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili. Choice of Chilled Grilled Chicken Breast/Ahi Tuna/Red Prawns	



Vegetarian



Vegan



Gluten Friendly



Contains Pork



Contains Nuts



Contains Seeds



Alcohol Used in Preparation



Dairy Free



BRUNCH COCKTAIL SPECIAL

2 for \$12 Mimosas & Caesars

MIMOSAS

TRADITIONAL	9
MANGO	9
PINK GRAPEFRUIT	9
PINEAPPLE	9
CRANBERRY	9
EARL GREY	9
Earl Grey tea, St. Germaine Elderflower liqueur, lemon juice & simple syrup, topped with champagne.	

CAESAR

CLASSIC	10
Clamato juice, Skyy Vodka, Tabasco, Worcestershire sauce, seasoned to your liking.	

BRUNCH COCKTAILS

ESPRESSO MARTINI	16	TOMATO-TINI	16
Smirnoff Vodka, Kahlua, cold brew.		Smirnoff Vodka, tomato juice, Worcestershire, pickle juice, celery salt rim.	
"THE DUDE" LATTE	16	MORNING MULE	16
Smirnoff Vodka, Kahlua, cold brew, splash of cream.		Stolichnaya Vodka, orange juice, ginger beer, splash of lime.	

PROSECCO COCKTAILS

KIR ROYALE	15	MOJITO ROYALE	15
Prosecco and Crème de Cassis.		Our twist on the classic. We top ours off with Prosecco.	
LEMON ROYAL	15		
Bellino Prosecco and house made lemon cordial.			

MOCKTAILS

GINGER PUNCH	10	STRAWBERRY BASIL LEMONADE	10
Great Jamaican ginger beer, lemon juice, lavender syrup, mint, blueberries and soda.		Basil, lemonade, house made strawberry syrup, topped with soda.	
CITRUS SISTER	10	TROPICAL SPLASH	10
Pineapple juice, lemon juice, rosemary syrup and soda.		Lemonade, mango and pineapple juice, topped with soda.	

NON ALCOHOLIC BOTTLE/CAN

TOST SPARKLING ROSE (250 mL BOTTLE)	12	SOBER CARPENTER TALL CANS (473 mL TALL CAN)	8
All-natural, delicious, dry, sparkling beverage with white tea.		Your choice of: Blonde Ale, West Coast IPA or Craft Cider.	

JUICES

Small / Large / 60oz Pitcher			
ORANGE JUICE	4/6/25	OTHER JUICES	4/6/25
LEMONADE	4/6/25	Apple, Cranberry, Grapefruit, Pineapple, Mango, Tomato, and Clamato.	

COFFEE & TEA

COFFEE OR TEA	3	CAFE LATTE	5
ESPRESSO	3.50 / 5	HOT CHOCOLATE	4
Single		SPECIALTY TEAS	3.50
Double		2% WHITE OR CHOCOLATE MILK	4
CAPPUCCINO	5		