




EGGS BENEDICT

- CLASSIC BENEDICT 

Toasted English Muffin, poached eggs, Canadian back bacon, Hollandaise sauce, home fries.

22
- CYPRUS BENEDICT 

Toasted English muffin, poached eggs, Halloumi Cheese, roasted bell peppers, caramelized onion, Hollandaise sauce, home fries.

22
- THE ROYALE

Toasted English Muffin, poached eggs, wilted spinach, bee pollen cream cheese, Atlantic smoked salmon, Hollandaise sauce, home fries.

25

HANDHELDS

- Burgers & Sandwiches served with soup or fries, substitute with the following: Sweet Potato Fries +3 | Side Caesar, Side Garden or Horiatiki Salad +4
- LAMB BURGER

Spiced Ontario ground lamb, caramelized onions & peppers, whipped feta cheese, Tzatziki Served Medium or Well Done.

27
- THE HALLOUMI 

Deep-fried, golden-brown halloumi cheese, briami vegetables, basil pesto, garlic aioli, fresh pea shoots, house-made focaccia bread.

24
- HOT HOUSE SHRIMP ROLL

Smoked paprika shrimp remoulade, brioche long bun, hothouse tomato, Boston bibb lettuce, spicy aioli, chives.

26
- HH SIGNATURE BURGER


Roasted garlic aioli, house smoked gouda cheese, Boston bibb lettuce, tomato. 100% ground Canadian Angus chuck & brisket. Served Medium or Well Done. Pickle spear. *Add bacon \$4*

23
- CHICKEN SOUVLAKI GYRO



Grilled chicken souvlaki, traditional Greek style fluffy grilled pita, heirloom cherry tomatoes, red onion, thick Balkan tzatziki, Feta.

20

PASTA E RISO

- Certain items containing alcohol can be made without. Please ask your server for details. Add Grilled Chicken Breast +8 | 5 Wild Red Prawns +10 | Grilled Chorizo +8 Add a Small Starter Garden, Caesar or Horiatiki Salad +5 | \*All Pastas contain dairy.
- SPAGHETTI BOLOGNESE 

Beef Bolognese, Basilico, red wine, local handmade spaghetti. (Sauce contains dairy)

24
- CAPONATA BOWL  

CHOICE OF SMOKED CHICKEN/AHI TUNA/ RED PRAWNS/MEDITERRANEAN TOFU

26
- Jasmine rice, avocado, kalamata olives, capers, heirloom cherry tomatoes, pickled red onion, baba ganoush, Calabrian chili. Vegan when paired with tofu.

OMELETTES & CLASSICS

- MEDITERANEAN OMELETTE  

Farm fresh eggs with Feta, roasted bell peppers, caramelized onion, red fife toast, home fries.

19
- FARM OMELETTE  

Farm fresh eggs with bacon, Cheddar, Monterey Jack, Pico de Gallo, red fife toast, home fries.

21
- SPANISH OMELETTE  

Farm fresh eggs, Chorizo, Pico de Gallo, Manchego cheese, red fife toast, home fries.

21
- SHAKSHUKA 

Poached eggs in tomato sauce. Onion, spinach, hint of chili and cumin. Feta, grilled Foccacia.

19
- AVOCADO TOAST 

Guacamole, grilled Focaccia, poached eggs, Sweetie Drop Peppers, Feta. With garden salad or home fries.

20
- FRENCH TOAST 

Royale dipped croissant bun, vanilla Chantilly and icing Sugar. Side of Maple Syrup. **Your pick of topping:** Ontario berry compote, spiced rum Bananas Foster or vanilla ice cream.

23
- ST. LAWRENCE CLASSIC  

Fluffy scrambled eggs, your choice of bangers or peameal bacon, home fries and red fife toast.

20
- STEAK & EGGS

AAA 6oz Canadian New York striploin, poached eggs, Hollandaise, home fries.

32

LOCALLY FORAGED

- Grilled Chicken Breast +8 | 5 Red Wild Prawns +10 | 6oz Filet of Grilled Salmon +15 | Grilled Chorizo +8
- CLASSIC CAESAR

Romaine, house made croutons, crispy capers, Parmigiano-Reggiano, Caesar dressing.

12/18
- HORIATIKI  

Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta, Greek vinaigrette.

14/20
- ROASTED CAPRESE SALAD

Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.

20
- CÔTE D'AZUR SALADE NIÇOISE  

Grilled rare tuna, compressed little gem & Boston bibb lettuce, green beans, fingerling potatoes, confit tomatoes, compressed green onion, nicoise olives, cello radish, hard boiled egg, preserved lemon vinaigrette.

26



Vegetarian



Vegan



Gluten Friendly



Contains Pork



Alcohol Used in Preparation



Dairy Free



Contains Nuts



Contains Seeds



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		