



EGGS BENEDICT

CLASSIC BENEDICT	22
Toasted English Muffin, poached eggs, Canadian back bacon, Hollandaise sauce, home fries.	
CYPRUS BENEDICT	22
Toasted English muffin, poached eggs, Halloumi Cheese, roasted bell peppers, caramelized onion, Hollandaise sauce, home fries.	
THE ROYALE	25
Toasted English Muffin, poached eggs, wilted spinach, bee pollen cream cheese, Atlantic smoked salmon, Hollandaise sauce, home fries.	

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	27
Spiced Ontario ground lamb, caramelized onions & peppers, whipped feta cheese, Tzatziki Served Medium or Well Done.	
THE HALLOUMI	24
Deep-fried, golden-brown halloumi cheese, briami vegetables, basil pesto, garlic aioli, fresh pea shoots, house-made focaccia bread.	
HOT HOUSE SHRIMP ROLL	26
Smoked paprika shrimp remoulade, brioche long bun, hothouse tomato, Boston bibb lettuce, spicy aioli, chives.	
HH SIGNATURE BURGER	23
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	
CHICKEN SOUVLAKI GYRO	20
Grilled chicken souvlaki, traditional Greek style fluffy grilled pita, heirloom cherry tomatoes, red onion, thick Balkan tzatziki, Feta.	

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	24
Beef Bolognese, Basilico, red wine, local handmade spaghetti. (Sauce contains dairy)	
CAPONATA BOWL	26
CHOICE OF SMOKED CHICKEN/AHI TUNA/RED PRAWNS/MEDITERRANEAN TOFU	
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	19
Farm fresh eggs with Feta, roasted bell peppers, caramelized onion, red fife toast, home fries.	
FARM OMELETTE	21
Farm fresh eggs with bacon, Cheddar, Monterey Jack, Pico de Gallo, red fife toast, home fries.	
SPANISH OMELETTE	21
Farm fresh eggs, Chorizo, Pico de Gallo, Manchego cheese, red fife toast, home fries.	
SHAKSHUKA	19
Poached eggs in tomato sauce. Onion, spinach, hint of chili and cumin. Feta, grilled Foccacia.	
AVOCADO TOAST	20
Guacamole, grilled Foccacia, poached eggs, Sweetie Drop Peppers, Feta. With garden salad or home fries.	
FRENCH TOAST	23
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.	
ST. LAWRENCE CLASSIC	20
Fluffy scrambled eggs, your choice of bangers or peameal bacon, home fries and red fife toast.	
STEAK & EGGS	32
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	
CLASSIC CAESAR	12/18
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano, Caesar dressing.	
HORIATIKI	14/20
Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta, Greek vinaigrette.	
ROASTED CAPRESE SALAD	20
Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.	
CÔTE D'AZUR SALADE NIÇOISE	26
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.	

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
Smirnoff Vodka, Kahlua, cold brew.	

"THE DUDE" LATTE	16
Smirnoff Vodka, Kahlua, cold brew, splash of cream.	

TOMATO-TINI	16
Smirnoff Vodka, tomato juice, Worcestershire, pickle juice, celery salt rim.	

MORNING MULE	16
Stolichnaya Vodka, orange juice, ginger beer, splash of lime.	

PROSECCO COCKTAILS

KIR ROYALE	15
Prosecco and Crème de Cassis.	

LEMON ROYAL	15
Bellino Prosecco and house made lemon cordial.	

MOJITO ROYALE	15
Our twist on the classic. We top ours off with Prosecco.	

MOCKTAILS

GINGER PUNCH	10
Great Jamaican ginger beer, lemon juice, lavender syrup, mint, blueberries and soda.	

CITRUS SISTER	10
Pineapple juice, lemon juice, rosemary syrup and soda.	

STRAWBERRY BASIL LEMONADE	10
Basil, lemonade, house made strawberry syrup, topped with soda.	

TROPICAL SPLASH	10
Lemonade, mango and pineapple juice, topped with soda.	

NON ALCOHOLIC BOTTLE/CAN

TOST SPARKLING ROSE (250 mL BOTTLE)	12
All-natural, delicious, dry, sparkling beverage with white tea.	

SOBER CARPENTER TALL CANS (473 mL TALL CAN)	8
Your choice of: Blonde Ale, West Coast IPA or Craft Cider.	

JUICES

Small / Large / 60oz Pitcher	
ORANGE JUICE	4/6/25
LEMONADE	4/6/25

OTHER JUICES	4/6/25
Apple, Cranberry, Grapefruit, Pineapple, Mango, Tomato, and Clamato.	

COFFEE & TEA

COFFEE OR TEA	3
ESPRESSO	3.50 / 5
Single Double	
CAPPUCCINO	5

CAFE LATTE	5
HOT CHOCOLATE	4
SPECIALTY TEAS	3.50
2% WHITE OR CHOCOLATE MILK	4