



BREAKFAST SPECIALS

Locally sourced, made from scratch.

ROAST BEEF OMELET 17

Roast beef, sauteed mushrooms, onions, roasted red peppers and mozzarella cheese topped with house chimichurri sauce. Served with choice of side and toast or bakery muffin.

VEGAN BREAKFAST BURRITO 12


Sauteed homefries, mushrooms, onions, green peppers, kale, seasoned tofu. Served with choice of side.

APPLE CIDER WAFFLE 11

Thick Belgian apple cider waffle with sweet glaze.

SAUSAGE GRAVY POUTINE BOWL 13

Hash browns, fried egg, sausage gravy, cheddar cheese, chopped bacon, and scallions.

 Gluten-friendly (the ingredients do not contain gluten, but we cannot ensure that it has not come in contact with gluten).



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LUNCH SPECIALS

Locally sourced, made from scratch.

JERK CHICKEN BOWL 17


Coconut rice, grilled jerk chicken, fried plantains and pineapple black bean salsa topped with honey lime dressing.

VIETNAMESE PORK BANH MI SANDWICH 16

Slow roasted pork, pickled veggies, cilantro and sriracha mayo on a grilled baguette. Served with fries and a pickle.

ROAST BEEF SANDWICH 15

Roast beef, arugula, pickled red onions, horseradish mayo on a Portuguese bun. Served with chips and a pickle.

 Gluten-friendly (the ingredients do not contain gluten, but we cannot ensure that it has not come in contact with gluten).



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