





LAKESIDE BRUNCH

WEEKENDS & HOLIDAYS 11:00 AM TO 3:00PM

Our brunch is served with free run eggs and Fred's Breads

| TRADITIONAL BREAKFAST | |
|--|--------|
| eggs cooked any style, bacon, peameal, ancient grain | toast, |
| homestyle potatoes, jam, fruit | |

LOX & TOAST 17.5

13.5

13

16

25

22

house made lox, marble rye, whipped dill cream cheese, avocado mousse, capers, everything spice

CLASSIC BENEDICT 14 poached eggs, English muffin, hollandaise, homestyle potatoes, fruit

16.5 FRENCH TOAST sweet and savoury parmesan French toast, maple hollandaise, maple syrup

18 **BAGEL BELT** everything bagel, roast pork belly, aged cheddar, poached tomatoes,

charred radicchio, cured egg yolk

Bacon strips +3 Peameal +3 Farmer's sausage +4 Toast +2

ONLY UNTIL 3PM

MIMOSAS FOR THE TABLE \$30 | FOR ONE \$6 (3 oz.)

Bottle of sparkling wine, grapefruit or orange juice.

CAESAR \$5

Smirnoff vodka, Mott's Clamato, horseradish, traditional spices, fresh lemon. (2 oz.)

SMALL PLATES

FRENCH ONION SOUP three onions, two cheeses, brandy beef broth, challah crisps

Pairs with Guinness Stout

15 roasted edamame, curried garbanzo, fried curry leaf, mustard seed caviar,

kecap manis, warm pita Pairs with Charles Baker Riesling

CALAMARI slaw, sweet chili, sesame ginger aioli, cilantro, toasted sesame

Pairs with Rosé, Stratus Wildass, Niagara EVERYTHING BURRATA

burrata, poached tomatoes, everything spice, honey, olive oil, ancient grain batard, Maldon salt

Pairs with Pinot Grigio, Serenissima

Pairs with Prestige Prosecco

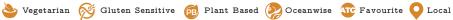
12 🌢 🥱 TRUFFLE FRIES oil, parmesan, herbs, aioli

№ CHILLED COLOSSAL SHRIMP 22 chili chive cocktail sauce, lemon

Pairs with Chardonnay, Beringer Founders' Estate **BEEF DIP SLIDERS**

truffle aioli, parmesan tuile, pickled onions, concentrated beef broth Pairs with Henderson's Best Amber Ale















SALADS

| % | SUGAR BEACH SALAD |
|----------|---|
| | lobster, crab, shrimp, avocado mousse, arugula, tomato, egg, tarragon vinaigrette |
| | Pairs with Rosé, Stratus Wildass, Niagara |



🍑 Ø TAVERN 16

heritage greens, kale, roasted edamame, candied seeds, English cucumber, cherry tomato, goat cheese, shallot vinaigrette

CAESAR 17

26

19

25

22

18

20

21

9

14

crisp romaine hearts, challah croutons, crisp bacon, parmesan, white anchovy, charred lemon, eggless sumac caesar dressing

NOODLE BOWL

adams are a some abreaded correct assessment ass

edamame, corn, shredded carrot, cucumber, avocado, red cabbage, garbanzo beans, chilled udon noodles, furikake, black bean vinaigrette

Pairs with Corpse Reviver #2



ADD TO ANY SALAD

chicken breast \bigcirc +6 falafel +5 salmon +10 poached shrimp +11 seared tuna +10



HANDHELDS

Our burger buns and bread are baked fresh everyday by Fred's Bread, one of Toronto's remaining family owned & operated bakeries. There are no preservatives used in our breads.

Served with French fries. Gluten sensitive bun available ± 2 Substitute tavern salad, classic Caesar or sweet potato fries ± 3 beef gravy ± 3



O CHEESEBURGER

100% Ontario prime chuck, shredded lettuce, thick cut pork belly, pimento cheese, spicy mango pepper sauce, toasted brioche bun, fries

Pairs with Mill Street Hazy IPA

CDISDY EDIED CHICKEN

CRISPY FRIED CHICKEN

sriracha buttermilk marinated chicken thigh, cider coleslaw, bread and butter pickles, swiss cheese, creole mustard, toasted brioche bun, fries

Pairs with Blackberry Bourbon Sour

TAVERN BURGER

100% Ontario prime chuck, shredded lettuce, tomato, shoestring pickles, shaved red onion, ATG sauce, toasted brioche bun, fries

Pairs with Stella Artois

▶ LIGHTLIFE™ BURGER

pickled beets, fried halloumi, poblano pepper relish, corn "aioli", red fife bun, fries Pairs with Venceremos

CLUB marinated chicken breast, shredded lettuce, tomato, cucumber, bacon, chipotle yogurt, naan, fries



DESSERT

MAPLE DONUT HOLES

maple glaze, coconut chantilly, shaved coconut chips

CHOCOLATE CAKE

coffee and hazelnut buttercream, vanilla buttercream, dulce de leche essence, chocolate ganache, shavings, pearls

