

brunch.**IRENE BREAKFAST \$17**

two sunny side eggs, house-made chorizo patty, two slices of bacon, served with potatoes, house salad, and toast

FRENCH TOAST \$17

thick-cut challah, dulce de leche banana compote, almond praline

STEAK AND EGGS \$28

5oz AAA Striploin served with two sunny side eggs, sauteed mushrooms, potatoes, toast

SALMON BENNY \$21

smoked salmon, soft poached eggs, pickled onion, hollandaise, served with potatoes and house salad

TRADITIONAL BENNY \$19

peameal bacon, soft poached egg, hollandaise, served with potatoes and house salad
Sub chorizo patty +2

CHICKEN AND WAFFLE \$23

fried chicken thigh, kimchi, waffle, sunny side egg, sweet chili sambal

VEGAN BREAKFAST TACOS \$19

fried green tomato, charred pineapple salsa, coriander, jalapeno, avocado, vegan chipotle aioli, house salad

from the raw bar.**CHILLED OYSTER ON THE HALF SHELL (6) \$26**

horseradish, shallot mignonette, cocktail sauce, lemon GF

SCALLOP & CHARRED PINEAPPLE CEVICHE \$23

avocado, jalapeño, red onion, tomato, crisp tortilla GF

CHILLED JUMBO SHRIMP \$25

cocktail sauce, lemon GF

AHI TUNA TATAKI \$22

ponzu, jalapeño, garlic, coriander GF

IRENE SEAFOOD PLATTER \$85

chilled oysters, scallop ceviche, jumbo shrimp, tuna tataki, horseradish, shallot mignonette, cocktail sauce, lemon GF

salad/soup.**SOUP DU JOUR \$11****CHOPPED SALAD \$19**

kale, romaine, grape, tomato, cucumber, bell pepper, chickpea, feta, parsley, mint, za'atar, hummus, grainy mustard vinaigrette VGA/GF

SALMON POKE BOWL \$25

cucumber, avocado, mango, roasted cashews, edamame, seaweed salad, jalapeño, pickled onion, rice, wonton chips GFA

IRENE SALAD \$16

heritage blend lettuce, tomato, cucumber, candied seeds, goat cheese, shallot vinaigrette VGA/GF

CAESAR \$17

romaine lettuce, bacon, parmesan, caesar dressing, focaccia crisp GFA

ADD TO YOUR SALAD WITH

Chicken \$9 Salmon \$14 Falafel \$7 Shrimp \$12

shareable.**IRENE FOCACCIA BREAD \$8**

local rosemary focaccia, whipped herb butter, evoo VGA

FRIED GREEN TOMATOES + WHIPPED GOAT CHEESE \$17

romesco sauce, parsley oil VGA

MEDITERRANEAN HUMMUS \$17

za'atar spice, crispy chickpea, fennel, coriander oil, pita GFA

SESAME EDAMAME \$12

spicy tahini, maldon salt, toasted sesame seeds VGA

KOREAN FRIED CHICKEN LETTUCE WRAP \$18

cucumber, kimchi, coriander, lemon garlic aioli

TAVERN WINGS \$21

buttermilk-brined, cajun dry rub, blue cheese dip

FRITES \$9

sea salt, ketchup V/GF

TRUFFLE FRIES \$14

herbs, parmesan, truffle aioli VEG/GF

SESAME GINGER CALAMARI \$19

crispy squid, sesame ginger aioli, coriander, lemon

HARISSA STEAK TARTAR \$22

capers, cornichons, egg custard, toast

BLISTERED SHISHITO PEPPERS \$14

toasted almonds, maldon salt, parmesan, lemon GV/V

handheld.

Served with French fries.

Substitute Irene salad \$3 | caesar \$3 | truffle fries \$4 | gluten-sensitive bun \$2
Add beef gravy \$3

IRENE SMASH CHEESEBURGER \$21

two 3oz. prime chuck burgers, american cheese, lettuce, tomato, pickle, grainy dijon aioli, brioche bun

**BANQUET BURGER \$23**

two 3oz. prime chuck burgers, american cheese, bacon, sauteed mushroom, lettuce, grainy dijon aioli, brioche bun

FRIED CHICKEN \$23

buttermilk-brined chicken thigh, cider coleslaw, bread + butter pickles, creole mustard, brioche bun

FALAFEL SANDWICH \$21

baba ghanoush, hummus, arugula, tomato, pickled onion, rosemary focaccia V

JERK FISH TACO \$22

cabbage slaw, charred pineapple salsa, fried onion, avocado, corn tortilla GF

dessert.**BAKED ALASKA \$12**

strawberry + lemon ice cream, meringue

CINNAMON STICKY BUN \$13

almond praline, whipped cream cheese, dulce de leche

CHOCOLATE CAKE \$13

chocolate fudge icing, whipping cream

GELATO \$9

ask your server for flavours

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Feed Scarborough! A portion of the net proceeds goes towards feeding members of our community in need. Thank you for joining us in making a difference!