

brunch

for the table

FRENCH PASTRY 5.5

pain au chocolat / croissant

OYSTERS 32/64

east coast, white wine mignonette, fermented hot sauce

PUMPKIN SEED TREMPETTE 14

roasted red pepper, sesame, hand made flatbread

BURRATA 28

treviso, chermoula, brown butter honey, mint

TORTILLA ESPANOLA 23

confit spanish onion, potatoes, eggs, salade verte

CIBIR 24

lemon garlic yogurt, poached egg, chili oil, hand made flatbread

AVOCADO TARTINE 21

basil ricotta, pickled pearl onions, sourdough bread, salade verte

BAKED EGGS 21

ontario local organic eggs, peppers, tomato, manchego, basil

STEAK AND EGGS 30

6oz bavette, sunny side eggs, confit potatoes

ABRIELLE BREAKFAST 23

two eggs any style, choice of bacon or sausage, confit tomatoes, confit potatoes, sourdough toast

ABRIELLE'S BURGER 28

freshly ground beef chuck, cheese, pickled radish, tomato relish, confit potatoes, brioche bun

PAIN PERDU 24

brioche bread, pine nut ricotta gelato, caramelized apple, cinnamon

prix fixe 42

COFFEE OR FRESH JUICE

PASTRY

BRUNCH MAIN

CEASAR OR MIMOSA

cold pressed juice

POMEGRANATE AND BLUEBERRY 12

STRAWBERRY AND GUAVA 12

MANGO AND MINT 12

freshly squeezed juice

ORANGE 6

GRAPEFRUIT 6

APPLE 6

brunch cocktails

MIMOSA 16

orange, prosecco, sorelle bianca

CEASAR 17

ketel one vodka, ceasar mix, tobasco, lemon

ESPRESSO MARTINI 18

ketel one vodka, espresso, khalua

*The sun that nourishes the seed also
lights the path of my soul*

add ons

CONFIT POTATOES 8 SIDE SALAD 8 POACHED CONESTOGA EGG 4

BACON 8 SAUSAGE 6 SOURDOUGH BREAD 6