

BRUNCH

HAPPINESS INCREASES WITH SHARING

FAVOURITE BRUNCH WINES

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| CHAMPAGNE | |
| Charles Heidsieck, Brut, NV | \$195 |
| WHITE | |
| Sauvignon Blanc, Terroirs, Marlborough, New Zealand, 2020 | \$95 |
| Chardonnay, Domaine Bitouzet-Prieur, Meursault “Charmes” 1er Cru, Burgundy, France, 2016 | \$195 |
| ROSE | |
| Grenache Blend, Château Saint-Maur “M,” Côtes de Provence, France, 2019 | \$95 |
| RED | |
| Malbec, Viña Cobos “Felino,” Mendoza, Argentina, 2018 | \$95 |
| Nebbiolo, Nervi, Gattinara, Piemonte, Italy, 2015 | \$185 |

IT’S BLOODY PERFECT

Endless Bloody Marys \$150

The Classic One
Stoli vodka, tomato, celery, spice mix

The Fancy One
Hendrick’s gin,
homemade chilli syrup, horseradish

Bacon Mary
bacon infused Havana 3 years rum,
Antica Formula, Mary Spice Mix, lemon

HOUSE TEA \$65



Immune Booster
turmeric, ginger, lemon, honey

12NOON JUICES \$85

Red Energy
beet, carrot, green apple, ginger

Green Splash
green apple, lemon grass,
celery, cucumber



TO START

- \$155 CAFÉ GRAY PASTRY, house-made raspberry and orange preserves
- \$95 PAPAYA MANGO SALAD, honey, lime zest, brown sugar 
- \$170 BURRATA, FIGS, SALT-BAKED BABY BEETS, garlic ponzu, walnuts 
- \$235 TERRINE DE CAMPAGNE, chili jam, Guinness bread, pistachio
- \$215 COD BRANDADE PIEROGI, salmon roe, crisped pancetta, sour cream
- \$180 STEAK TARTARE, cassava chips
- \$210 SIX COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette

ORGANIC FREE-RANGE EGGS

- \$140 AVOCADO TOAST, POACHED EGGS, multigrain rye, harissa
- \$140 SHORT RIB EGGS BENEDICT, English muffin
- \$140 CHILAQUILES, Monterey Jack, jalapeño, salsa verde, coriander

THE LUNCH SIDE OF BRUNCH


- \$330 MARKET FISH, cucumber beurre blanc, sakura shrimp, crushed potatoes
- \$385 GARGANELLI SKILLET GRILLED SEAFOOD, marinara, parsley 
- \$285 BLACK TRUFFLE TARTE FLAMBEE, lardons, mizuna, crème fraîche
- \$330 8oz KANSAS PRIME STRIPLOIN, sauce Bearnaise
- \$540 10oz ORGANIC TURKEY ROULADE, salt-baked heirloom carrots, Camembert-cranberry flat bread, twice baked sweet potatoes, bibb salad with green goddess dressing
- \$195 CHICKPEA-MUSHROOM LOAF, pomegranate molasses, red cabbage 

WEEKEND ROAST SET • SERVES 2 PERSONS

CHOOSE ONE APPETIZER, ONE EGG DISH AND A DESSERT

- \$940 10oz ORGANIC TURKEY ROULADE, salt-baked heirloom carrots, Camembert-cranberry flat bread, honey glazed Brussels sprouts, beets and goat cheese salad, twice baked sweet potatoes, bibb salad with green goddess dressing

SIDES - \$50

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| HONEY GLAZED BRUSSELS SPROUTS  | SAUTEED SPINACH  |
| CHESHIRE CURED BACK BACON | SEASONAL VEGETABLES  |
| KNIGHTS FARM BREAKFAST SAUSAGE | BIBB SALAD, green goddess dressing  |

CHEESE - \$155 FOR FIVE \$120 FOR THREE

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|------------------------------|---------------------------------|
| CAMEMBERT, cow, France | L’ETIVAZ, cow, Switzerland |
| PONT-L’EVEQUE, cow, France | TETE DE MOINE, cow, Switzerland |
| FOURME D’AMBERT, cow, France | |

TO FINISH

- \$100 BELGIAN WAFFLES, chocolate chips, macerated strawberries, creme Chantilly
- \$85 RASPBERRY TIRAMISU, espresso gelato, amaretti cookies
- \$85 DOUBLE CHOCOLATE BANOFFEE TART, cacao nib ice cream
- \$100 CAFÉ GRAY SORBET, seasonal fruits 