

Brunch Menu

House Made Raisin Nut Granola \$12.95
Greek yogurt, fresh fruit, wild organic clover honey

Smoked Salmon Platter \$16.95
Nova Scotia smoked salmon, bagel, cream cheese, red onion, capers, organic baby arugula salad

Chicken & Waffles \$18.95
buttermilk fried chicken, waffles, honey butter

Pan Scrambled Egg Platter \$16.95
four eggs scrambled, chives, crème fraîche, tater tots, organic baby arugula salad

Smoked Salmon Scrambled Eggs \$18.95
Nova Scotia smoked salmon, four eggs, cream cheese, chives, tater tots, organic baby arugula salad

Eggs Benedict \$17.95
poached eggs, english muffin, canadian bacon, hollandaise, tater tots, organic baby arugula salad

3 Egg Garden Omelette \$17.95
zucchini, peppers, fine herbs, red onion, parsley, basil, tater tots, organic baby arugula salad

3 Egg Bacon & Cheddar Omelette \$17.95
apple wood smoked bacon, white extra sharp cheddar, diced tomato, tater tots, organic baby arugula salad

Belgian Waffles \$17.95
apple wood smoked bacon, toasted pecans, strawberries, organic crown maple syrup, freshly whipped cream

Grilled Salmon Sandwich \$23.95
filet of Atlantic salmon, red onion, lettuce, tomato, tarragon aioli, toasted ciabatta roll, Smoke's Caesar salad

Classic Fish n Chips \$21.95
beer battered Icelandic codfish, lemon tartar sauce, french fries

Smoke's Steak Sandwich \$29.95
14oz organic Creekstone Farm NY strip steak, fried onions, extra sharp white cheddar, garlic aioli, horseradish, Smoke's Caesar salad ,

Blackened Striped Bass \$24.95
pan seared filet of wild striped bass, lemon zest, parsley, haricot verts, tomato comfit, fingerling potatoes

White Bean Cassoulet \$19.95
butter beans, fresh spinach, cherry tomatoes, pecan pesto, reggiano parmesan breadcrumbs

10oz Bacon Cheeseburger \$21.95
freshly ground organic beef, apple wood smoked bacon, extra sharp cheddar, brioche bun, dill pickle, lettuce, tomato, french fries (ad fried egg \$2.50)

Grilled Chicken Chopped Salad \$18.95
grilled organic breast of chicken, cucumber, tomato, red onion, feta cheese

Breaded Crispy Pork Chop \$21.95
pan seared, schnitzel-style center cut pork chop, baby arugula, roasted corn, grape tomatoes, lemon, mac 'n cheese

Brunch Cocktails

please see our cocktail list for our selection of brunch cocktails

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