

## brunch fare

<b>Sunny Side-Up</b> two eggs cooked sunny side-up in a skillet with housemade bacon	10
<b>Veg Frittata</b> frittata with roasted vegetables, goat cheese and fresh basil	11
<b>Two Baked Eggs</b> with italian sausage, spinach, tomato and fresh cilantro	12
<b>Vinaigrette Caesar</b> caesar with smoked bacon, sourdough croutons & preserved lemon	9
<b>French Toast</b> fresh fruit, cream, maple syrup	12
<b>Jams and Preserves</b> Served with La Vendeenne sourdough	5
<b>Breakfast Wrap</b> scrambled egg with seasonal fillings	12
<b>Bowl of Soup</b> daily	6
<b>Seafood Chowder</b> woodfired salmon, scallops, haddock & mussels served with jalapeno cornbread	9
<b>Add a Potato Rosti</b> served with housemade ketchup	2

skillet eggs are served with local greens and toasted sourdough

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## juice & coffee

<b>Orange Juice</b>	3
<b>Eco-Farmed Coffee</b> Add Bailey's	2.75 4

## wood-fired pizzas

<b>Big Breakfast</b> tomato, mozzarella, spinach, portobello house made bacon, greens, fried egg	16
<b>Fried Egg &amp; Avocado</b> slow cooked tomato, sliced avocado, fresh herbs, garlic, house Smoked cheddar	16
<b>Margherita</b> tomato, fresh mozzarella and fresh basil	15
<b>Pepperoni</b> pepperoni & spicy banana peppers	16
<b>Mushroom</b> portobello, button & oyster mushrooms, garlic, parmesan, microgreens, truffle oil	16
<b>Blue</b> prosciutto, blue cheese, fresh arugula	16
<b>Roasted Vegetable</b> oven roasted vegetables, goat cheese, reduced balsamic, basil	17
<b>Pear</b> red wine poached pear, blue cheese, shallots, prosciutto, tarragon aioli	17
<b>Caramelized Pineapple</b> housemade bacon, pineapple, mozza	17

available on traditional or whole wheat crust

## cocktails

<b>Saturday Mimosa</b> Seasonal cordial & sparkling wine (4oz)	7
<b>Champagne Cocktail</b> demenera sugar cube soaked in angostura bitters, topped with sparkling wine	10
<b>Cherries Jubilate</b> brandy, luxardo maraschino liqueur, cherry syrup, lemon, mascarpone	10
<b>The Patsy</b> Citadelle gin, st germain elderflower, Rosemary syrup, lemon, orange bitters Sparkling wine	11
<b>Tideview Raspberry Cider</b>	7
<b>Winter Hearth</b> amber rum, macadamia nut liqueur, date syrup, lemon, bitters	10

## extras

<b>gluten-free crust</b>	3.5
anchovy, basil, button mushrooms, caramelized onion, garlic, hot pepper, olives, parmesan, shallots, shredded mozza, zucchini	2
artichoke hearts, arugula, blue cheese, brie, goat cheese, house made bacon, pepperoni, pineapple, portobello mushroom, roasted red peppers, sausage, smoked applewood cheddar, turkey kielbasa,	2.5
fresh mozzarella, organic applewood smoked chicken, prosciutto, pulled pork	3

for the full cocktail and wine list please see overleaf