TO START

bloody caesar (1¼ oz) $9
mimosa, champagne cocktail (4 oz) $9

oysters $3 each with accompaniments

earth's daily soup $8
made with the bounty of ontario

victory farms greens $8
fresh herbs, riesling vinaigrette

house granola $8
sheep's milk yogurt, fruit & berries

SOMETHING BAKED TO SHARE

the baker's basket $12 or $3 per piece
a selection baked daily with house preserves

maple bacon dutchies $10
mini dutchies, raisins, bacon lardons, maple glaze

brunch flatbread $12
2 eggs, tomato sauce, spicy chorizo, pico di gallo,
fresh cheese

(our **meaty**, **mediterranean** & **duck** flatbreads
are also available)

MAINS

the breakfast sandwich $6
duck rillette, brie, arugula, runny fried egg,
triple crunch aioli, english muffin

the swine & dine $14
three eggs, pork six ways (sausage, bacon, pork
belly, peameal, creton, maple crackling), roast
mushrooms & tomatoes, lots of toast, no salad

red fife dutch pancake $11
cast iron skillet baked pancake, maple syrup,
walnut butter, 4-spice sugar, fruit compote

smoked meat hash $12
smoked corned brisket, fried potato & onion,
tomato, roast pepper, scallions, eggs sunny side up
in a skillet

omelette of the day $12
composed with seasonal, local ingredients,
baby red potato salad, green salad

belly benny $14
2 slabs of pork belly, poached eggs, english muffin,
hollandaise, fingerling potato hash
(or with **peameal**, **spinach** or **smoked trout** $13)

smoked trout & rösti $14
fennel pollen crème fraiche, pickled onion

the burger $18
house-ground ribeye, cheese curds,
red onion bacon preserve

cobb salad $15
citrus-marinated chicken, quinoa, butter lettuce,
eweda cru cheese, soft boiled hen's egg

chef's grilled cheese $12
ontario cheeses, onion confit, green salad

multi grain risotto $15
rye berries, barley, wild rice, rapini, summer
squash, tomato, toscano cheese, fresh basil

ADDITIONS $6 each
breakfast sausage
double-smoked bacon
balsamic roasted mushrooms
roasted tomatoes
crispy frites

sourdough toast / english muffins $4
add 2 eggs $3

globe BISTRO

earth
think global. eat local.