

---

# BRUNCH MENU

## Soups & Salads

### Seasonal Soup Composition

with daily garnish

**\$9**

### Mustard Greens and Blonde Frisée

Comfort Cream, candied hazelnuts,  
Vidalia onion confit, Gewürztraminer vinaigrette

**\$10**

### Heirloom Baby Beets

Goat cheese, pickled candy cane beets, pickled  
mustard seeds, pureé spinach, orange gel

**\$10**

## Brunch Classics

### *Classic Eggs Benedict or Florentine*

*with fingerling hash and greens*

**\$11**

### *Wine Country Breakfast Feature*

**\$13**

### *Smoked Salmon Hash*

*with two poached eggs and a caper and lemon mayo*

**\$15**

### *Quiche*

*romanesco cauliflower, bleu bry, scallion and fines herbes  
cranberry/cherry-dressed seedlings and greens*

**\$18**

### *Steak and Eggs*

*6oz. AAA Striploin, two eggs any style and forked Yukons*

**\$19**

---

---

## Entrées

### Pissaladière

watercress pesto, goat cheese, sundried tomato,  
Cerignola olives, confit onion on puff pastry,  
balsamic dressed sweet and bitter greens

**\$16**

### Organic Red Springs Salmon

Beluga lentils, scallion sauce, Niagara greens

**\$17**

### Vintner's Lunch

house-smoked salmon, Pingue prosciutto, chorizo sausage,  
pâté en croute, house preserves and pickles,  
Ontario artisanal cheese

**\$19**

### Upper Canada Ricotta Agnolloti

baby spinach and ricotta, winter squash sauce,  
toasted pumpkin seeds and Chardonnay foam

**\$18**

### Flat Iron Steak

fingerling potatoes, sour dough bread hash,  
chorizo sauce and red onion pickle

**\$18**

### Roast of the Day

daily potato and market vegetables with pan gravy

**\$P/A**

We accept both Visa and Mastercard. Please leave your cell phones off in the dining room- Thank you.

---