



STARTERS	
<b>East Coast Oysters</b> ½ dozen minimum	MP
<b>Mixed Marinated Olives</b>	6
<b>Fries</b> Fine herbs, triple crunch mustard mayo	7
<b>Parsnip &amp; Pear Soup</b> Riesling poached pear, Bleu Bénédicte	10
<b>Smoked Salmon &amp; Cucumber Salad</b> Flaked smoked salmon, fresh and pickled cucumbers, easter egg radish, lemon dill dressing, boston bibb lettuce	12
<b>Orange Fennel Salad</b> Shaved fennel, chicory, orange segments, toasted fennel seed vinaigrette	12
<b>Maple Soy Albacore Tuna Tartar</b> Puffed rice paper chips, scallion, sesame	13
<b>Duck Confit &amp; Jicama Spring Roll</b> Maple mustard sauce, pickled chili	10
<b>Green Split Pea Falafel</b> Cucumber and mint tzaziki	11

SANDWICHES	
<b>The Broadview Burger</b> House ground Ontario beef check & brisket with pickled red onion, iceberg lettuce, mushroom ketchup, Pommery mayo, fries	21
<b>Eggplant Parmesan Sandwich</b> Parmesan crusted eggplant, slow simmered tomato sauce, provolone cheese, fries	16
<b>Corned Beef Sandwich</b> House - made corned beef and braised cabbage, triple crunch mustard, pretzel bun, fries	18
<b>Mushroom Toast</b> Winter mushrooms, house - made brioche, frisée lettuce, poached egg	17

ENTREES	
<b>Mushroom &amp; Lovage Tagliatelli</b> Roasted northern woods mushrooms, porcini cream, Parmesan	26
<b>Beef Short Rib Pappardelle</b> Red wine braised beef short rib ragu, roasted cipollini onions, rapini, Parmesan	24
<b>Crispy Skinned Rainbow Trout</b> Cider braised endive, apple celeriac remoulade, celeriac fourchette	28
<b>Steak Frites</b> 6oz flatiron steak, Café de Paris butter, fries	25

DESSERT	
<b>Gingerbread Cake</b> Whisky Anglaise, caramelized fig	10
<b>Raspberry Sachertorte</b> Flourless chocolate layer cake, dark chocolate glaze, raspberry coulis	12
<b>Cheese Plate</b> 2 local cheeses, spiced nuts, seasonal compote	12

BAROCCO COFFEE	
<b>Coffee</b>	2.5
<b>Americano</b>	3.5
<b>Espresso</b>	2.75
<b>Latte</b>	4.5
<b>Cappuccino</b>	4.5

PLUCK LOOSE LEAF TEA	
<b>Black Tea</b> Earl Grey English Breakfast	4
<b>Green Tea</b> Organic Green Tea	4
<b>Herbal Tea</b> Ginger Root	4
<b>Caffeine Free Tea</b> Peppermint CTRL+ALT+DEL (lemon & ginger)	4

\*A gratuity of 18% will be added to groups of 8 or more.

<b>BREAKFAST</b> SERVED UNTIL 2PM	
<b>The Broadview Breakfast</b> Two poached farm fresh eggs, thick - cut bacon, potato hash, seared tomato, toasted sourdough	14
<b>Steel Cut Oats</b> Dried fruit, maple syrup	9
<b>Chorizo &amp; Nappa Cabbage Hash</b> Crispy crumbled chorizo sausage, charred nappa cabbage, fried potatoes	16
<b>Torta Española</b> Smoked paprika seasoned potato and egg torta, salsa roja, green salad	16
<b>Avocado Toast</b> Thick - cut sourdough toast, chunky smashed avocado, shaved pecorino cheese	14
<b>French Omelette</b> Soft-cooked egg, 'Five Brothers' cheese, fine herbs	16

<b>JUICE BY THE GLASS</b>	
<b>Cranberry</b>	3.5
<b>Orange</b>	3.5
<b>Grapefruit</b>	5.5
<b>Maple Lemonade</b>	7.5
<b>Orange Carrot</b>	7.5
<b>Lychee Cactus Pear</b>	7.5