

BRUNCH

FRENCH OMELETTE16⁰⁰

Soft cooked egg, 'Five Brothers' cheese, fine herbs, green salad

TORTA ESPAÑOLA16⁰⁰

Smoked paprika seasoned potato egg torta, salsa roja, green salad

TOAD IN A HOLE16⁰⁰

2 coddled eggs cooked in a slice of toasted sourdough bread, green salad

BROADVIEW BREAKFAST14⁰⁰

2 eggs (fried or poached), home fries, thick cut bacon, seared tomato, toasted sourdough

CROISSANT SANDWICH14⁰⁰

Thin sliced smoked ham, fried egg, aged cheddar, bibb lettuce, green salad

STEAK & EGGS25⁰⁰

6 oz flatiron steak, 2 fried eggs, sourdough toast, green salad

DUCK BENEDICT16⁰⁰

Duck confit, soft poached egg, cheddar & thyme biscuit, hollandaise, home fries

VEGGIE BENEDICT15⁰⁰

Eggplant caponata, crispy capers, cheddar & thyme biscuit, hollandaise

CHEESECAKE FRENCH TOAST16⁰⁰

Thick cut brioche stuffed with cheesecake, concord grape compote, peanut praline

NUTELLA CRÊPE14⁰⁰

3 fresh crêpes, Nutella chocolate hazelnut spread, sliced banana

AVOCADO TOAST14⁰⁰

Thick cut sourdough toast, chunky smashed avocado, shaved pecorino cheese
Add Egg + 2

MONTREAL STYLE BAGELS & LOX for 225⁰⁰ for 442⁰⁰

House cured salmon gravlax, toasted bagels, capers, pickled red onion, cucumber, horseradish cream cheese, lemon dill ricotta, smoked cod and dill dip

PASTRY

SEASONALLY FLAVOURED SCONE7⁰⁰

CHOCOLATE BANANA BREAD7⁰⁰

APPLE CINNAMON TURNOVER7⁰⁰

SIDES

THICK CUT BACON7⁰⁰

SLICED HAM7⁰⁰

SOURDOUGH TOAST3²⁵ Stirling dairy butter

HERITAGE MIX GREEN SALAD6⁰⁰ Champagne Vinaigrette

HOME FRIES7⁰⁰

IRISH STEEL CUT OATMEAL9⁰⁰ Dried fruit, mixed nuts & Ontario maple syrup

*We do not offer substitutions, thank you for understanding

*Brunch is served until 3:30 PM

*A gratuity of 18% will be added to groups of 6 or more.

COCKTAILS

HOUSE

BEE CHARMER (4.75oz) **16⁰⁰**

Strawberry Infused Cazadores Reposado Tequila, Honey Syrup, Fiol Prosecco

PINK SLIP (3.75oz) **14⁰⁰**

Bacardi 8yr, Fiol Prosecco, Falernum, Lemon Juice, Lychee-Cactus-Pear Juice

BECKY WITH THE GOOD HAIR (2oz) **14⁰⁰**

Grey Goose, Orange + Carrot Juice, Coconut Water, Lemon Juice, All Spice Syrup, Lemon Wheel + Charred Rosemary

RADIO GA GA (1.5oz) **11⁰⁰**

Bombay Gin, Dolin Dry Vermouth, Avocado Pit Orgeat, Fresh Lime Juice, Soda

PICK ME UP (2 oz) **14⁰⁰**

Baileys, Ketel One, Jagermeister, Barocco Cold Brew, Coffee Pecan Bitters

CLASSICS

CAESAR (1.5oz) **12⁰⁰**

Walter Caesar Mix, Olive Brine, Horseradish, Tabasco, Worcestershire

MIMOSA (4 oz) **10⁰⁰**

Prosecco, Fresh Orange Juice

*Substitute pineapple or grapefruit

FRESH JUICES

MAPLE LEMONADE **7⁵⁰**

LYCHEE & CACTUS PEAR **7⁵⁰**

CRANBERRY APPLE GINGER **7⁵⁰**

ORANGE & CARROT **7⁵⁰**

TEAS & COFFEES

BAROCCO COFFEE

COFFEE **2⁵⁰**

AMERICANO **3⁵⁰**

ESPRESSO **2⁷⁵**

MACCHIATO **3⁵⁰**

CAPPUCCINO **4⁵⁰**

LATTE **4⁵⁰**

TEA LATTES **4⁵⁰**

PLUCK LOOSE LEAF TEA

ENGLISH BREAKFAST **4⁰⁰**

A bright, robust, well – balanced premium English Breakfast tea

CREAM OF EARL GREY **4⁰⁰**

This popular version of the traditional Earl Grey features a delectably soft, creamy finish. A hint of vanilla adds a subtle sweetness to this twist on the classic.

FIELDS OF GREEN **4⁰⁰**

This organic green tea boasts a delicate but full green tea flavour. Vegetal and sweet with mild astringency.

HARVEST MINT (CAFFEINE FREE)..... **4⁰⁰**

A bold organic peppermint infusion blended with both the mint leaf and flower. Picked in late August, this is a premium, and prized late harvest peppermint tea.

CTRL+ALT+DEL (CAFFEINE FREE)..... **4⁰⁰**

Hit the reset button with this refreshing lemon and ginger infusion featuring Muskoka cranberries. Caffeine-free and delicious, this tisane packs a lot of flavour.

GINGER ROOT **4⁰⁰**

Simple is good! This premium sun-dried ginger root infusion is both soothing and spicy. Steep for a couple of minutes for a light brew, or for longer to experience a more powerful flavour.