

# BRUNCH

## STARTERS FROM THE SEA

1/2 DOZEN OYSTERS 15  
champagne mignonette

SMOKED FISH BOARD 16  
smoked mussels, maple smoked salmon,  
pollock rillettes, grilled bread

POACHED SHRIMP COCKTAIL 16  
mustard tartar, cocktail sauce

## BUBBLES BRUNCH

unlimited small plates & one bottle of champagne for \$29



### CHILLED BITES

BLUEBERRY YOGHURT PARFAIT  
almond granola, berries

HALIFAX SMOKED SALMON  
brioche, dill cream, pickled onions

SUMMER VEGETABLE SALAD  
farro, Matag blue cheese, arugula

DEVILED EGGS  
smoked herring, scallions, garlic chips

### AFTERNOON DELIGHTS

SMOKED CHICKEN HASH  
potatoes, peppers, onions, roasted chicken jus

SHORT RIB FRIED RICE  
black pepper, carrots, peas

### SIDES

CHERRY WOOD SMOKED BACON  
HOUSE MADE MAPLE PORK SAUSAGE  
BREAKFAST POTATOES & PEPPERS



### MORNING MUNCHIES

CHALLAH FRENCH TOAST  
maple whipped cream, almonds

FRUIT SALAD  
melons, pineapple, berries

SOFT POACHED EGG  
cheddar polenta, bacon, maple

GOAT CHEESE FRITATTA  
peppers, spinach, potato, onion

### MINI SANDWICHES

BEEF SLIDERS  
brioche bun, bacon-onion marmalade, white cheddar

SHRIMP ROLL  
brioche roll, old bay chips

BLT CHEESE PUFFS  
cherry wood smoked bacon, mustard aioli, tomato

CROQUE MONSIEUR  
ham, swiss, cheese sauce, pickled peppers

## ADD A SWEET FINISH

APPLE FRITTERS 2ea  
cinnamon sugar & caramel

ICE CREAM SLIDERS 2ea  
vanilla or strawberry ice cream

### A LA CARTE

brunch items are small plates, available a la carte for \$6 each  
DD BUBBLES BRUNCH (unlimited food only) \$21  
children 10 & under \$10

Chef Seadon Shouse

consuming raw or under-cooked meats, poultry, eggs, or seafood may increase your risk of food borne illness