

## BOTTOMLESS

### SPARKLING 25

MIMOSA  
BELLINI  
LE JAY BELLINI  
APEROL SPRITZ

### COCKTAILS 29

BLOODY MARY  
SCREW DRIVER  
CUBA LIBRE  
TEQUILA SUNRISE  
SCOTCH & SODA  
GIN & TONIC

\*per person, available with purchase of an entree. 2 hour limit.



## FRUITS

SEASONAL FRUIT SALAD 9  
PINEAPPLE QUARTER 7  
SLICED GRAPEFRUIT 7  
CHOPPED MANGO 7

ASK US  
ABOUT OUR

HOMEMADE  
CAKES

BAKED FRESH DAILY

## APPETIZERS

### \*YELLOW TAIL TACOS 15

crispy tacos, ceviche yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

### \*TUNA TARTARE 14

raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango

### \*SALMON TARTARE 14

raw fresh diced salmon, Indian curry aioli and naan bread

### GAZPACHO 7

cucumber, red & green peppers, red onion, tomato, bread, seasoned with a touch of red vinegar, lemon juice and tabasco

## SALADS

### \*KALE SALMON SALAD 21

grilled salmon, green kale, organic quinoa, pine nuts carrots, lemon vinaigrette

### BURRATA & FRESH TOMATOES 15

creamy mozzarella & fresh market tomatoes, baby arugula, white balsamic reduction diced bell pepper & basil oil

### \*STUFFED AVOCADO WITH SHRIMP SALAD 13

celery, lemon zest aioli & titi shrimp

### FRESH MARKET SALAD 14

local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette (add: chicken 6, shrimp 6, salmon 7)

### SUMMER BLOSSOM SALAD 15

spinach, fresh strawberries, dried cranberries, walnuts, apples, goat cheese, raspberry vinaigrette dressing

## AVOCADO TOAST

served over multi-grain loaf topped with avocado slices olive oil, lemon juice, chili flakes

VEGAN 12 cucumber, tomato, homemade guacamole & onion

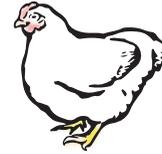
POACHED 12 two poached eggs

BACON 14 two poached eggs, apple wood bacon

SALMON 15 two poached eggs served over smoked salmon

# BRUNCH

11 AM - 3 PM



WE ONLY SERVE FRESH ORGANIC EGGS + FREE RANGE CHICKEN

### \*STEAK & EGGS 18

4oz minute steak, 2 eggs any style served with breakfast potatoes and multi-grain toast

### \*HUEVOS RANCHEROS 15

2 eggs over easy, flour tortilla, pico de gallo, guacamole and beans sautéed with bacon

### \*EGGS BENEDICT 14

toasted english muffins topped with poached eggs, canadian bacon and hollandaise sauce, served with roasted potatoes (substitute canadian bacon for smoked salmon 3)

### \*EGG WHITE FRITTATA 16

spinach, cherry tomato, side of mixed green salad and multi-grain toast

### \*TWO EGGS ANY STYLE 15

garished with our roasted potatoes, applewood smoked bacon or sausage and multi-grain toast

### \*CREATE YOUR OWN OMELET 16

ham, mushrooms, cheese, tomatoes, spinach, peppers, onion served with breakfast potatoes, apple wood smoked bacon or sausage & multi-grain toast (2 toppings included, add'l - \$1each | organic egg white - add \$2)

### NEW YORK BAGEL 15

plain bagel, melted cheese, sliced tomato, avocado, fried egg and breakfast potatoes

### \*QUINOA FRIED RICE 15

sautéed quinoa, kale & bacon served with 2 sunny side up eggs

### NUTELLA FRENCH TOAST 14

topped with assorted berries & chocolate drizzle

### BELGIAN WAFFLE 12

assorted berries, whipped cream and maple syrup

### \*SMOKED SALMON PLATE 18

red onion, capers, chopped egg, bagel & cream cheese

## WEEKEND RAW BAR

### WEST COAST | KUMAMOTO

INDIVIDUAL \$3.50  
1/2 DOZEN \$19  
1 DOZEN \$36

### EAST COAST | MALPEQUE

INDIVIDUAL \$3  
1/2 DOZEN \$17  
DOZEN \$32

## SIGNATURE DISHES

### \*MUSSELS MARINIERE 22

domestic mussels steamed in white wine, shallots, garlic, parsley, served with hand cut french fries

### \*FREE RANGE CHICKEN PAILLARD 22

chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonette dressing

### THREE MUSHROOMS RISOTTO 22

arborio rice, portobello crimini and shitake mushrooms with white truffle oil and parmesan cheese

### \*MINUTE STEAK 24

juicy and tender butterfly 8oz steak served with maitre d'hotel, butter and hand cut french fries

## SANDWICHES

served with hand cut french fries or mixed green salad

### \*ORANGE BLOSSOM BURGER 16

fresh ground black angus (8 oz), brioche, tomato, onion lettuce (add: cheese 1, bacon 1, avocado 2)

### \*BOUCHER HOMEMADE TURKEY BURGER 16

turkey burger (8 oz), brioche, avocado, tomato, onion, lettuce, cornichon salsa rosa (add: cheese 1, bacon 1)

### TURKEY CLUB 15

an American classic, turkey, tomato, avocado, mayo and bacon

### \*KALE FREE RANGE CHICKEN SANDWICH 16

brioche, honey mustard chicken, kale, sliced tomato, avocado

### \*BBQ STEAK SANDWICH 16

naan bread, BBQ steak, caramelized onions, baby arugula, Swiss cheese

## SATURDAYS & SUNDAYS | 11 AM - 11 PM

SHRIMP COCKTAIL - \$12

HAPPY HOUR OYSTERS (4PM - 6 PM)

INDIVIDUAL \$2 | DOZEN \$20

## BEVERAGES

### 12oz ORGANIC 12



### GREEN POWER

kale, spinach, cucumber, celery, romaine, parsley, lemon and green apple

### ROOTED BEGGININGS

apple, carrot, beets and ginger

### WATERMELON X- PRESS

watermelon, apple and mint

### PINEAPPLE X- PRESS

pineapple, apple and mint

### METABOLIC LEMONADE

lemon, cayenne pepper, coconut palm nectar and filtered water

## COFFEE & TEA



COFFEE 3.5

ESPRESSO 3.5

MACCHIATO 3.5

CAPPUCCINO 4

LATTE 4

MIGHTY LEAF TEA 3.5

PANNA 1L 6

SAN PELLEGRINO 1L 6

RED BULL 5

\* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any food allergies you may have. Menu subject to change. Gratuity and taxes will be added.