

# GRAZING STATIONS - BRUNCH

SERVED AT THE COUNTER FOR EXCLUSIVE EVENTS, OR FAMILY-STYLE FOR SEATED FUNCTIONS

## SHARING PLATTERS

*priced per person (pp)*

<b>DAILY SELECTION OF CHEESES &amp; PRESERVES</b> from Cheese Boutique	14 pp
<b>HOUSE CURED CHARCUTERIE &amp; MEATS</b> a selection of fresh sliced charcuterie from our larder, duck liver pâté, and smoked Perth ham	14 pp
<b>SMOKED, CURED &amp; POTTED FISH</b> taramasalata, salmon lox, Spanish mackerel	14 pp
<b>CRUDITÉ</b> seasonal vegetables + house-made dips	8 pp
<b>BREAD BASKET + CULTURED BUTTER</b> freshly baked sourdough	5 pp
<b>SNACKS TO SHARE W/ OUR FRESH BAKED BREADS</b> hummus + date poblano orange puree + crispy chickpeas	6 pp
housemade pickles	5 pp
eggplant and roast tomato spread	7 pp
marinated olives	7 pp
creamy french onion dip + gruyere + sherry caramelized onions	7 pp
duck pâté w/ crispy shallots	7 pp

## HEARTY BRUNCH PLATTERS

*priced per person (pp)*

<b>SEASONAL FRUIT PLATTER</b>	8 pp
<b>FRESH BAKED PASTRIES</b> a selection of our signature pastries	9 pp
<b>BLACK FIG GRANOLA</b> Balkan yogurt, Drake granola, cocoa nibs, white chocolate	10 pp
<b>GREEN FRITTATA</b> zucchini, gai lan, herbs, chili crème fraiche	12 pp
<b>CHARRED TOMATILLO SHAKSHUKA</b> harissa, guacamole, homestead egg, queso	16 pp
<b>BRISKET AND BITTER GREENS HASH</b> tomato preserve, mushrooms, homestead eggs, toast	19 pp

*\*\*Available for buy-outs with counter-service only.*

# PASSED BITES – BRUNCH

## DAYTIME CLASSICS

<b>CHIA BOWL</b> rhubarb, mint	8 pp
<b>BLACK FIG GRANOLA</b> Balkan yogurt, Drake granola, cocoa nibs, white chocolate	5 pp
<b>GREEN FRITTATA</b> zucchini, gai lan, herbs, chili crème fraiche	4 pp

## DANISH SMØRREBRØD

<b>BEEF TARTAR</b> gherkin, horseradish, green onion, mayo, aji amarillio	5 pp
<b>DUCK LIVER PÂTÉ</b> crispy shallots	5 pp
<b>ONTARIO WILD BERRIES + LARDO</b> black garlic, farmers cheese, tarragon	5 pp
<b>PICKLED HERRING</b> beets, cream cheese, dill	5 pp
<b>SPRING PEA AND FAVA BEAN</b> pine nut, stracciatella and preserved lemon	5 pp
<b>GRILLED ARGENTINIAN PRAWN</b> piquillo pepper salsa	5 pp

## MINI BREAKFAST SANDWICHES

<b>EGG BREAKFAST MUFFIN</b> tomato preserve, kimchi, spicy cheddar	5 PP
<b>SALMON + PICKLED ONION CREAM CHEESE BAGEL</b> house smoked salmon, pickled onions, cream cheese, dill, sprouts, pumpernickel bagel	6 PP
<b>BRISKET + EGG BREAKFAST BUN</b> smoked brisket, sour cabbage slaw, horseradish creme, augula, grainy mustard, egg	7 PP