

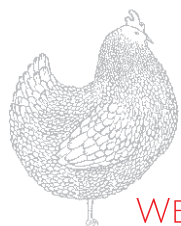
BRUNCH COCKTAILS (2 oz 8.)

- Mimosa** orange juice, prosecco (6 oz 7.)
- Bistro** vodka, patrón xo café, baileys, espresso
- Chien Caesar**
house chili-infused vodka, worcestershire, lime, celery salt, artisanal clamato, pickled bean

SALADS

- Maison**
winter greens, grapes, shaved radish, pumpkin seeds, crispy shallots, miso vinaigrette 12.
- Beet**
golden, purple & candy cane beets, goat cheese, toasted pumpkin seeds, beet molasses 14.
- Baby Spinach**
'Glengarry' blue haze cheese, shaved mushrooms, walnuts, buttermilk dressing 14.

ADD: Roasted Chicken 7. 8 oz. Flat Iron Steak 15.
Grilled Shrimp (6) 9.



WE USE LOCAL 'REININK FAMILY FARMS' ORGANIC EGGS

- Buffalo Yogurt** maple brittle, BDC granola, candied orange 9.
- Creamy Polenta & Poached Eggs** spicy arrabiata sauce, sautéed winter greens, shaved pecorino 12.
- Apple 'Chomeur' Pancakes** maple-brandy toffee, roasted apples, nutmeg Chantilly 14.
- Tarte Flambé** puff pastry, sunny side up egg, bacon, onion, crème fraiche, sautéed winter greens 12.
- Steak & Eggs** grilled 8oz 'flat iron', two eggs your way, potato galette, lemon hollandaise, grilled sour dough 29.
- Brunch Poutine** frites, triple cream brie, shredded duck confit, green peppercorn & cognac jus, poached egg 18.
add pan-seared foie gras 14.

All items below are served with a choice of potato galette, frites, salad or soup of the day

- Omelette du Jour** p/a
- Eggs Benedict** herb & garlic scone, lemon hollandaise w/ 'Seed to Sausage' country ham 15. or smoked salmon 16.
or spinach & mushrooms 12.
- Black Dog Hash** 'Enright Cattle Co.' bologna, fingerling potatoes, cheese curds, roasted onions & apple, green peppercorn-cognac jus, two eggs your way 14.
- 'The Kingston'** 3 eggs your way, house-smoked bacon, Toulouse sausage, grilled sourdough 15.
- Croque Monsieur** béchamel, fried egg, 'Seed to Sausage' country ham, gruyère, grilled sourdough 15.
- Buckwheat Crêpe 'Wrap'** 'Seed to Sausage' country ham, scrambled eggs, scallions, greens, aged cheddar 16.
- Bistro Brunch Burger** in-house ground brisket, aged cheddar, house smoked bacon, sunny side up egg 21.
- Le Club** roasted chicken, avocado, double smoked bacon, brie, lemon & black pepper aioli, sourdough or multigrain 17.
- Pressed Reuben** 'Creel & Gambrel' Montreal smoked meat, sauerkraut, gruyère, house 1000 Islands dressing, marble rye 16.
- Végéta** smoked seitan & cashew gouda, crispy fried shallots, apple butter bbq sauce, vegan bun 14.

SOUP

- Du Jour** p/a
- Kingston Onion Soup**
caramelized onions, chicken stock, chien blonde ale, sourdough croutons, gruyère 12.

CHARCUTERIE & CHEESE
selection of local & house-made charcuterie & artisan cheese

please see daily list
three 17. five 25. seven 34.

FRESH OYSTERS m/p
mignonette, freshly grated horseradish, lemon

SEAFOOD TOWER 80.

(Serves 4.)

- snow crab legs / shrimp / mussels /
- manilla clams / oysters /
- seasonal seafood feature /
- house condiments

Add a Bottle of
French Bubbly 48.

SIDES

Bacon, 'Seed to Sausage' Country Ham, Toulouse Sausage or 'Creel & Gambrel' Montreal smoked meat 4. Potato Galette 3.

