



Starters

Local Greens with Toasted Pecans,
Cortland Apples, Blue Cheese and Pommery Mustard Vinaigrette

-19-

Pingue's Prosciutto with Buffalo Milk Burrata, Ohme Farms Arugula, Preserved Lemon, Aged Balsamic

-23-

Ginger Cured Saku Tuna with Compressed Cucumber,
Pickled Chilies, Toasted Peanuts, Scallion Oil, Soy Maple Dressing

-25-

Double Smoked Bacon Pancake, Colby's Maple, Preserved Berries, Crème Fraiche

-23-

Roasted Tomato Soup, Basil Pesto, Aged Cheddar Toast

-18-

Sea Salted, Parmesan Frites, Roasted Garlic Aioli

-15-

Selection of Charcuterie and Artisanal Cheeses with Preserves and House made Date & Nut Toast

-38-

Mains

Brioche French Toast, Fennel Sausage, Brown Butter Apples, Maple

-28-

Gatehouse Brunch Burger with Garlic Aioli,
Cow's Smoked Cheddar, Peameal Bacon, Fried Hens Egg, Arugula
(Served with Fries)

-32-

Smoked Salmon Eggs Benedict, Toasted English Muffin, Chive Hollandaise, Togarashi

-32-

Linguine of Wild Mushrooms, Spring Peas, Bacon, Parmesan Cream, Fried Hens Egg

-28-

Nova Scotia Lobster Omelet, Butter Poached Lobster, Asparagus, Whipped Goats Cheese, Rosemary Toast
(Served with Simple Salad)

-34-

Avocado Toast, House made Sourdough, Poached Egg, Heirloom Tomato, Pickled Onion, Basil

-24-

Pizza

Margherita with Fior de Latte Cheese, Roasted Tomato Sauce, Sesame Seed Crust

-25-

Spicy Chorizo, Hot Chilies, Wild Honey, Pistachios

-28-

Classic Pepperoni and Wild Mushroom

-26-