

L'OUVRIER

brunch

- fresh baked scones, preserves, aliston creamery butter \$5.5
- hewitt's yogurt, fruit, oat-nut crumble, rosewood estates honey \$8
- 2 eggs, house smoked bacon, grilled tomato,
toast, fries \$10
- french toast, house smoked bacon, ennis family maple syrup \$11
- hillside gardens beets, hazelnut sand, warner's macintosh apple,
baby arugula, hewitts yogurt dressing \$11
- kale salad, cucumbrer, blyth goat gouda, dried cranberries,
radish, sunflower seeds, cider vinaigrette \$11
- potato rosti, norwegian smoked salmon, sour cream,
arugula, fried shallots, capers \$14
- tuna tartare, nori chips, soy glaze, pickled ginger,
spicy aioli, sesame cucumber \$13
- 1/2 dozen oysters, verjus , bourbon mignonette, chili sauce \$15
- b.l.t., house smoked bacon, arugula, aioli, fries \$12
- grilled cheese, montreal spiced & smoked west grey brisket, mustard,
house made k2 milling rye bread, fries \$14
- 'aaa' ontario beef burger, aged ontario cheddar, pickles,
house brioche bun & bacon, fries \$17

sides

- egg \$1.5, bacon \$4, pickle \$2, white toast \$2, fries \$6
preserves \$1, aioli \$.50, maple syrup \$1, house hot sauce \$1

social coffee co.

- french press \$3/pp, organic espresso \$2, cappuccino \$4, latte \$4