



BRUNCH 11-230PM

Brunch by Ricky Casipe & Olivia Simpson

BEVERAGES

BELLINI OF THE DAY 9

ROSA BELLINI 10

Cocchi Rosa & Prosecco

DUNDAS WEST 15

*Buffalo Trace Bourbon, Campari,
Averna & Angostura Bitters*

BEAU'S TAGWERK BEER 600ML 15

FRESH ORANGE JUICE 6

BLOOD ORANGE JUICE 6

BRUNCH

**we use organic eggs*

OYSTERS HALF DOZEN 15

East Coast, mignonette, horseradish, lemon

INSALATA D'IVANA 19

*shaved brussel sprouts & king oyster mushrooms,
hazelnuts, pickled honey mushrooms, arugula,
ricotta salata, truffle vinaigrette *contains nuts
/ add shaved black truffles \$6*

BURRATA 23

*Ontario burrata, spiced sweet potato, roasted figs,
hazelnut vinaigrette, brodfLOUR "White" Baguette*

ONTARIO SHRIMP & CAVIAR BENNY 23

*brodfLOUR Heritage Sourdough, grilled Planet
Shrimp, sesame hollandaise, miso-cured
Ontario trout caviar, celery root &
sweet potato frites*

TARTINE DE GUACAMOLE 16

*brodfLOUR Bird Sourdough, local edamame
guacamole, poached eggs, microgreens, celery
root & sweet potato frites*

PANINO CON PESCE 19

*daily fish, squid ink & charcoal tempura, aioli,
hydroponic greens, brodfLOUR Heritage Challah
Bun, celery root & sweet potato frites*

TARTARE 21

*hand cut Ontario beef, shallot, egg yolk, shaved
bottarga, brodfLOUR "White" Baguette*

STEAK & EGGS TO SHARE 62

*18oz grilled Prime Ontario ribeye,
smoked butter, wild arugula, eggs your way*

PASTA

BUCATINI CARBONARA 23

*bucatini, schmaltz cream, egg yolk, crispy
chicken skins / add black truffle \$6*

LOBSTER TORTELLI 31

*leek filled tortelli with a lobster butter sauce,
finished with Nova Scotia lobster*

SWEET

PANE DI SCIMMIA 10

*pull-apart sweet brioche, black sesame
dulce de leche*

brodfLOUR

*We use brodfLOUR breads for all our dishes. brodfLOUR breads are
stone-milled fresh everyday from premium organic Canadian heritage
and ancient grains.*



*Premium shrimp is raised in crystal clear water with
natural ocean salt, free of antibiotics, growth hormones,
pesticides, chemicals, and environmental toxins*