

saturday brunch

EVERY MENU ITEM INCLUDES A FLUTE OF MIMOSA

BREAKFAST

Parfait Seasonal Berries Organic Granola Yogurt	\$10
Bircher Müsli Oats Pear Apple Bananas Honey	\$10
Avocado Toast Light Rye Bread Heirloom Tomato Aged Balsamic Mozzarella Cheese	\$18
The Unionville Two Free Run Eggs Provençal Tomatoes Homemade Potato Rösti Your Choice of: Bacon Maple Banger Chicken Apple Sausage	\$22

SHAREABLE APPETIZERS

Buffalo Mozzarella Shaved Fennel Endive Baby Leafs Roasted Grapes Pinenuts Crostini	\$16
Charcuterie Chef Selection of Ontario Charcuterie Foie Gras Mustard Olives Rye Bread	\$24
PEI Mussels Ontario Chardonnay Creamy Garlic Fresh Herbs	\$15

SANDWICHES | MAINS

Egg Benedict Niagara Peameal Bacon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$22
Salmon Benedict Atlantic Smoked Salmon Poached Egg Provençal Tomatoes Homemade Potato Rösti Hollandaise	\$22
Club Brioche Bread Chicken Bacon Swiss Cheese Runny Egg	\$20
Burger Prime Rib Burger Morning Moon Cheese Slice Tomato Boston Bibb Enhancements \$3 each: Bacon Mushroom Caramelized Onions	\$23

DESSERTS

French Toast Banana Bread French Toast Candied Pecan Syrup	\$19
Buttermilk Pancake Vanilla Chantilly Cream Syrup Seasonal Berries	\$19

BEVERAGES

Freshly Brewed Coffee	\$4
Hot Chocolate	\$4
Espresso	\$4/\$6
Cappuccino/Latte	\$5
Tazo Tea Selections	\$4
Fruit Juices	\$3/\$5
Orange Apple Cranberry Tomato Smoothies	\$8

SIDES

Chicken & Apple Sausage	\$6
Maple Banger Sausage	\$6
Bacon	\$6
Side Potatoes	\$6

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of eight or more, an 15% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.