



BREAKFAST MENU

EXECUTIVE CHEF – CHRIS SMYTHE
SOUS CHEFS - ADAM RAPSEY & MARC LYONS

‘Using the finest local and regional ingredients’

Organic Yogurt and Granola	\$9
Dried Seasonal Fruit, Mixed Nuts with Fresh Berries and Clover Honey	
Welsh Rarebit	\$10
Baked Potato Scones, Aged Balderson Cheddar & Dark Ale Sauce	
Upper Canada Ricotta Cheese Buttermilk Pancakes	\$11
Maple Poached Pears & Vanilla Butter	
Wild Mushroom Omelette	\$13
Three Egg Omelette, Caramelized Mushrooms & Chives	
The “Prince of Wales” Eggs Benedict	\$15
Soft Poached Eggs, Shaved Smoked Porkloin, Toasted English Muffins, Crispy Sage Leaves & Hollandaise Sauce	
Traditional Two Egg Breakfast	\$14
Two Eggs Cooked Your Way, Farmers Sausage, Bacon & Pan Roast Potatoes	
Tenderloin Steak and Eggs	\$18
Grilled Beef Tenderloin Medallions, Country Fresh Eggs, Roasted Sweet Pepper Relish	
French Breakfast Pastries	\$14
Croissants, French Pastries, Seasonal Fruit & Berries, Niagara Preserves Coffee, Tea or Decaf, Choice of Juice	
Sides:	
Pan Roast Potatoes.....	\$4
Assorted Cold Cereals.....	\$4
Oatmeal or Organic Granola	\$6
Bacon, Pork Sausage.....	\$5
Toast: White, Whole Wheat, Multi Grain or Rye.....	\$3
Daily Bagel or Cranberry Raisin Focaccia.....	\$3
One Egg	\$3
Side of Fruit.....	\$8
Croissant or Daily Muffin	\$3
Beverages:	
Juice: Orange, Grapefruit, Apple, Cranberry	\$3
Bottled Water: Sparkling or Still.....	\$9.95
Coffee, Decaffeinated Coffee, Selection of Teas	\$3.50
Cappuccino.....	\$5.50
Espresso.....	\$4.25

Served Monday to Saturday in Escabèche Restaurant between 7:00am and 10:30am.
Join us for Sunday Brunch in Escabèche Restaurant between 7:00 am and 2:00pm.



VICTORIAN BREAKFAST BRUNCH

EXECUTIVE CHEF – CHRIS SMYTHE
SOUS CHEFS – ADAM RAPSEY & STEVE McCREADIE

‘Using the finest local and regional ingredients’

Fresh Bakery Breads
Local Preserves, Croissants, Bagels, Muffins & French Pastries

Crisp Cereal,
Muesli, Dried Fruits and Granola

Seasonal Diced and Whole Fruits

Creamy Yogurts & Artisan Cheeses

Sour Cream Pancakes with Warm Cinnamon Syrup

Farm Fresh Eggs with Chives

Prince of Wales “Eggs Benedict”

Pan Roast Baby Potatoes with Sea Salt

Olive Oil Braised White Beans & Tomatoes

Wine Country Pork Sausage

Apple Smoked Bacon

Carved Maple Glazed Ham

Canadian Cold Smoked Salmon

Assorted Fruit Juices

Coffee and Tea

\$22.00 per person plus tax

Served Sunday 7:00am to 2pm