

Food For The Soul



Sunday Brunch
9 am - 1 pm

TO START

MIMOSAS 11
MIONETTO, PROSECCO 10

OUR FAMOUS HOT CHOCOLATE 5
ZERO PROOF COCKTAILS 5.5

CHAMPAGNE COCKTAILS 9 +
SUNDAY CAESARS 6.5

Regular lunch menu available 12 noon

FRITTATAS

All served with hashbrowns

TREE HUGGER 14
peppers, mushrooms, red onion, broccoli, spinach, brussel sprouts, cheddar + goat cheese topped with black bean salsa

RANCH HOUSE 15.5
sausage, peppers, red onion, carrot, Monterey jack, topped with goat cheese

HARBOUR MASTER 17
crab meat, cheddar cheese, spinach, artichoke, asparagus, topped with sour cream + parsley

BUTTERMILK 4 PANCAKE STACK

PANCAKE STACK + MAPLE SYRUP 12

WILDBERRY PANCAKE 13
wildberry compote, caramel, raspberry coulis, topped with icing sugar, served with whipping cream + strawberries

CHOCOLATE BACON JAM 13.5
chocolate sauce, caramel and bacon jam topped with cocoa powder + served with whipping cream

MAPLE PORK BELLY 14.5
chocolate sauce + topped with maple seared pork belly + a maple bacon foam served with whipping cream + gooseberries

STUFFED BRIOCHE FRENCH TOAST 14
walnuts, mascarpone, mixed berries & lemon, served with maple syrup

SMASHED AVOCADO TOAST 13.5
fresh avocado, mixed with diced tomato, two poached eggs on sourdough with fingerling potatoes

BOTTOMLESS COFFEE 3.95
POT OF TEA 3.5

free coffee refills

SPECIALTY DRINKS

CAPPUCCINO 4.5 ESPRESSO 4
CAFÉ LATTE 4.5 DOUBLE ESPRESSO 6.5
CAFÉ MOCHA 5 AMERICANO 4

IRISH COFFEE 8.5
SPANISH COFFEE 8.5
MONTE CRISTO 8.5
MELLOW MONK 8.5

EGG BENNY'S

Poached eggs + hollandaise, on an English Muffin or a freshly baked buttermilk biscuit, (except for crab benny) poached soft, medium or hard + served with hashbrowns

CLASSIC BENNY 14
traditional benny with black forest ham

VEGETARIAN BENNY 15
sauteed peppers, onions + wild mushrooms in a balsamic reduction, grilled tomato + goat cheese

CHORIZO AVOCADO BENNY 15.5
grilled chorizo sausage sauteed with balsamic tomato & onion + avocado & spring greens

PORK BELLY BENNY 17
pulled pork belly, sauteed bourbon onion, topped with microgreens

LOBSTER BENNY 19.5
atlantic lobster meat, on top of asparagus + arugula

CRAB CAKE BENNY 18.5
one crab cake, topped with arugula, pickled red onion

SHORT RIB BENNY 17
braised shortrib, served on horseradish cream cheese + arugula

Add baked beans 4

CLASSICS

All classic dishes come with 2 eggs any style

TRADITIONAL COUNTRY BREAKFAST 14
any style, choice of bacon or maple sausage, breakfast potatoes & toast

NELLIES QUEBEC STYLE BREAKFAST 15
eggs, bacon, maple sausage, hashbrowns + made in house baked beans, served with sourdough toast

NEW YORK STEAK 6 oz. & EGGS 23
served with your choice of 2 eggs + hashbrowns

NELLIES BREAKFAST CLUB SANDWICH 16.5
grilled chicken, cheddar cheese, avocado, hard fried egg, bacon, lettuce, mayo & tomato served on toasted sourdough + hashbrowns

HUEVOS RANCHEROS 17
black bean salsa, peppers, chorizo, cheese, sour cream + 2 eggs any style

ADD ONS

egg 2
sourdough toast 4
3 slices of bacon 4
½ avocado 4
large maple sausage 4.5
chorizo 5
pancake 2.5
baked beans 4
hollandaise 3
buttermilk biscuit 2

BEVERAGES

hot chocolate 5
milk 4
tomato 3.95
orange 4.5
pineapple 3.95
cranberry 3.95
apple 3.95
grapefruit 3.95
750 ml evian 4.5
500 ml san pelligrino 3.5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
For our guests with food allergies, please alert your server prior to ordering.

18% Gratuity will be added for parties of 7 or more people.