

TO START

MIMOSAS 11
ZONIN, PROSECCO 10

OUR FAMOUS HOT CHOCOLATE 5
ZERO PROOF COCKTAILS 5.5

SPARKLING COCKTAILS 10 +
SUNDAY CAESARS 8

TEA & COFFEE

DRIP COFFEE 3⁹⁵
CAPPUCCINO 4⁸⁵
CAFÉ LATTE 4⁸⁵
CAFÉ MOCHA 5
ESPRESSO 4²⁵
DOUBLE ESPRESSO 6⁵⁰
AMERICANO 4⁸⁵

POT OF TEA 3⁵⁰

COFFEE BREW

IRISH COFFEE 8⁵⁰
SPANISH COFFEE 8⁵⁰
MONTE CRISTO 8⁵⁰
MELLOW MONK 8⁵⁰

BEVERAGES

HOT CHOCOLATE 5
MILK 4
TOMATO 3⁹⁵
ORANGE 4⁵⁰
PINEAPPLE 3⁹⁵
CRANBERRY 3⁹⁵
APPLE 3⁹⁵
GRAPEFRUIT 3⁹⁵
EVIAN 750 ML 4⁵⁰
SAN PELLIGRINO 500 ML 3⁵⁰

SIDES

SOURDOUGH TOAST 4
3 SLICES OF BACON 4
½ AVOCADO 4
LARGE MAPLE SAUSAGE 4⁵⁰
CHORIZO 5
EGG 2
PANCAKE 2⁵⁰
BAKED BEANS 4
HOLLANDAISE 3
BUTTERMILK BISCUIT 2



PANCAKE STACK + MAPLE SYRUP 12⁵⁰

BRIOCHE FRENCH TOAST
walnuts, mascarpone, mixed berries & lemon,
served with maple syrup 14⁵⁰

CHOCOLATE BACON JAM
chocolate sauce, caramel and bacon jam topped
with cocoa powder + served with whipping cream 13⁵⁰

MAPLE BACON
chocolate sauce + topped with maple bacon
+ a maple bacon foam served with whipping
cream + gooseberries 14⁵⁰

WILDBERRY PANCAKE
wildberry compote, caramel, raspberry coulis,
topped with icing sugar, served with whipping
cream + strawberries 13⁵⁰

BENNYS

*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
traditional benny with black forest ham 14⁵⁰

VEGETARIAN BENNY
sauteed peppers, onions + wild mushrooms in a
balsamic reduction, grilled tomato + goat cheese 15⁵⁰

CRAB CAKE BENNY
our blue crab cake, topped with arugula,
pickled red onion 18⁵⁰
Add baked beans 4

BACON BENNY
Canadian bacon, sauteed bourbon onion,
topped with microgreens 17⁵⁰

LOBSTER BENNY
atlantic lobster meat, on top of asparagus
+ arugula 19⁵⁰

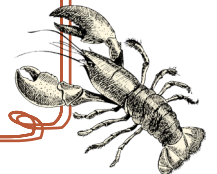
CHORIZO AVOCADO BENNY
grilled chorizo sausage sauteed / balsamic
tomato & onion + avocado & spring greens 15⁵⁰



NELLIES FAVOURITES

LOBSTER + CRAB AVOCADO TOAST
Lobster & crab, red onion, cucumber, green onion, lemon tabasco
mayo, 2 poached eggs, avocado on brioche toast + hash browns 24⁵⁰

SMASHED AVOCADO TOAST
fresh avocado, mixed with diced tomato, two poached eggs
on sourdough with fingerling potatoes 14⁵⁰



OMELETTES

All served with hashbrowns

TREE HUGGER
peppers, mushrooms, red onion, broccoli, spinach,
asparagus, cheddar + goat cheese topped with
black bean salsa 14⁵⁰

RANCH HOUSE
sausage, peppers, red onion, carrot, Monterey
jack, topped with goat cheese 15⁵⁰

HARBOUR MASTER
crab meat, cheddar cheese, spinach, artichoke,
asparagus, topped with sour cream + parsley 17⁵⁰

LOBSTER CRAB OMELETTE
lobster meat, blue crab meat, mushrooms,
green onion, cheddar 19⁸⁵

CLASSICS

All classic dishes come with 2 eggs any style + hashbrowns

HUEVOS RANCHEROS
black bean salsa, peppers, chorizo, cheese,
sour cream + 2 eggs any style 17⁵⁰

NEW YORK STEAK 6 oz. & EGGS 24⁵⁰

TRADITIONAL COUNTRY BREAKFAST
choice of bacon or maple sausage & toast 14⁵⁰

NELLIES QUEBEC STYLE BREAKFAST
eggs, bacon, maple sausage + made in house
baked beans, served with sourdough toast 15⁵⁰

* 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.