

Weekend Brunch Menu

Brunch | Served All Day (10 AM - 3 PM)

Mimosa

Prosecco + Orange Juice | 9.50

*Non-Alcoholic Available

Coffee/Tea

Brewed, Americano, Cappucino, Latte | 3.50+

Orange Pekoe, Earl Grey, Chai, Herbal Teas (Ask Server), Latte | 3.50+

*Add On: Almond, Oat Milk, Flavoured Syrups | 0.50

*Add On: Liqueurs - Irish Cream, Kahlua, Frangelico, etc. | 6.50+

Ham + Cheese Scrambler

Scrambled Eggs topped with Ham, Old Cheddar Cheese + House Made Hollandaise
Sauce served on a bed of Home Fries | 15

Western Omelet

Egg Omelet filled with Ham, Red Pepper + Old Cheddar
Served with a Butter Toasted English Muffin | 16

Eggs Benedict

Poached Eggs (2) served on a Butter Toasted English Muffins, topped with
Crispy Bacon + House Made Hollandaise Sauce, served with Home Fries | 16; Tenderloin | +4

Bananas Foster French Toast

Thick Cut French Bread Soaked in Custard + Grilled, topped with Brown Sugar
Glazed Bananas. Served with Whipped Cream + Peppered Bacon | 19

Café Signature Finn Pancakes

Finn Pancakes (3) topped with House Made Berry Compote + Whipped Cream | 16

Simply Complete Breakfast

Eggs (2) Sunnyside Up, Over Easy, or Poached, Home Fries, a Finn Pancake,
English Muffin + a Side Option: Bacon / Sausage | 16

Meal Add Ons: Finn Pancake (1) 4.00, Butter Toasted English Muffin (1) 3.00,
Maple Syrup 3.00, Extra Bacon 3.50; 1 Egg (Any Style) 3.50

**4 Item Minimum If Not A Guests' Meal Add On

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Chicken Parmesan Sandwich

Panko Crusted Parmesan Chicken topped with House Made Marinara, Parmesan + Mozzarella Cheese + Pesto Aioli served on an Italian Garlic Butter Toasted Bun.

Served with Home Fries | 19

Eggplant Parmesan Sandwich

Panko Crusted Parmesan Eggplant topped with House Made Marinara, Parmesan + Mozzarella Cheese + Pesto Aioli served on an Italian Garlic Butter Toasted Bun.

Served with Home Fries | 19

Bacon Jammer Grill Cheese

Brie topped with Bacon Rhubarb Strawberry Jam, grilled + melted into a soft Butter Toasted Italian Bun. Served with Home Fries | 17

Roasted Garlic Caesar Salad

House Made Roasted Garlic + Parmesan Caesar Dressing tossed with Romaine Lettuce, Crispy Bacon + House Made Croutons | 13

Dinner Menu

Handhelds

Bacon Jammer Grilled Cheese | 17

Chicken or Eggplant Parmesan Sandwich | 19

*Served with Potato Frites | Sub: Caesar Salad 5 | Pasta | 9

Shareables

Arancini | 15

Polenta Bruschetta | 15

Mushroom Duxelles Goat Cheese Dip | 15

Spicy Sesame Chicken Bites | 17

Aioli + Potato Flight ~ Russet| Red| Cavendish | 14

Salads

Roasted Garlic Caesar Salad | Honey Balsamic Tuscan Caprese | 14

*Add Chicken Parmesan Cutlet | +10

Feature Pasta

Cocktail Portion or Dinner Size | 18 / 22

Ricotta or Beef Crepe Cannelloni | 24

Ala Vodka | Bolognese | Marinara

*Add On: Chicken | Eggplant Parmesan | 10

Dessert

Ask Server - Feature Dessert | 6+

Cafe Dinner Feature

\$35 PP

Caesar Salad

House Made Roasted Garlic + Parmesan Caesar Dressing tossed with Romaine Lettuce + House Made Croutons

Arancini

Crispy Panko Crusted Riceballs filled with House Made Bolognese + Mozzarella

(select 1)

Pasta Ala Vodka

Cassarece Pasta tossed in a House Made Tomato Based Cream Sauce Infused with Vodka, and topped with Ricotta Cheese

Ricotta or Beef Cannelloni

Oven Baked Ricotta Cheese or Beef filled Crepes topped with House Made Marinara | +5

(select 1)

Chicken Parmesan

Panko Crusted Parmesan Chicken topped with House Made Marinara, Parmesan + Mozzarella Cheese

Eggplant Parmesan

Panko Crusted Parmesan Eggplant topped with House Made Marinara, Parmesan + Mozzarella Cheese

Add-Ons

coconut shrimp | 6

arancini | 4

side of marinara | 3

mini dessert | 5

Wine

Bottles Starting | 25+