

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

Mushroom + Goat Cheese Omelet

Egg Omelet filled with Mushrooms, Goat Cheese + Mozza, topped with Salsa Fresca. 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

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+

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 the Soup of the Day | 17

Roasted Garlic Caesar Salad

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

Wednesday takeout

Pre-Order by Monday -Wednesday Pick Up (4PM-6:30PM)

\$25 PP

Caesar Salad

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

Arancini

(select 1)

Margarita

Crispy Panko Crusted Riceballs filled with House Made Marinara + Mozzarella

Mushroom Goat Cheese

Crispy Panko Crusted Riceballs filled with House Made Mushroom Duxelle, Goat Cheese + Mozzarella

Pasta

(select 1)

Ricotta Cannelloni

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

Pasta Ala Vodka

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

Add-Ons

calamari | 6

coconut shrimp | 6

eggplant parmigiana | 10

chicken parmigiana | 10

mini dessert TBA | 5

arancini | 4

side of marinara | 3

Wine

Bottles Starting | 25

April 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 Cannelloni

Oven Baked Ricotta Cheese or Beef filled Crepes topped with House Made Marinara | +6

(select 1)

Chicken Parmesan

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

Eggplant Parmesan

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

Add-Ons

calamari | 6

coconut shrimp | 6

arancini | 4

side of marinara | 3

mini dessert TBA | 5

Wine

Bottles Starting | 25+

Dinner Menu

Handhelds

Bacon Jammer Grilled Cheese | 17

Chicken 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

Gochujang Ponzu Salmon Bites | 17

Taco Trio ~ Shrimp | Beef | Chicken | 17

Spicy Sesame Chicken Bites | 17

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

Salads

Roasted Garlic Caesar Salad | Honey Balsamic Tuscan Caprese | 14

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+