

Weekend Brunch Menu

Brunch | Served All Day (10 AM - 2 PM)

Mimosa

Prosecco + Orange Juice | 9.50

*Non-Alcoholic Available

Coffee/Tea

Brewed, Americano, Cappuccino, 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 Home Fries | 17

Roasted Garlic Caesar Salad

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

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Mimosa

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*Non-Alcoholic Available | 7.50

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 | 17.00

Western Omelet

Egg Omelet filled with Ham, Red Pepper + Old Cheddar

Served with a Butter Toasted English Muffin | 16.50

Eggs Benedict

Poached Eggs (2) served on a Butter Toasted English Muffins, topped with
Crispy Bacon + House Made Hollandaise Sauce, served with Home Fries | 16.50; 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 | 17.50

Protein Power Breakfast

Eggs (5) Sunnyside Up, Over Easy, or Poached, Home Fries,
+ a Side Option: Bacon / Sausage | 20

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, Hollandaise 4.00

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

Cafe Dinner Feature

\$37.50 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

Pasta Marinara

Cassarece Pasta tossed in a House Made Marinara, and topped with Parmesan

Pasta Bolognese

Cassarece Pasta tossed in a House Made Bolognese, and topped with Parmesan Cheese

Feature Specialty Pasta

Ask Your Server | Additional 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+