

Breakfast Menu

Breakfast | Served All Day

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+

Simply Breakfast

Eggs (2) Options: Sunnyside Up, Over Easy, Poached, Home Fries + Side Options: Bacon / Sausage Medallion / Ham | 12

Ham + Cheese Scrambler

Scrambled Eggs topped with Ham, Old Cheddar Cheese + House Made Hollandaise Sauce served on a bed of Home Fries | 14

Western Omelet

Egg Omelet filled with Ham, Old Cheddar Cheese, Onions + Peppers. Served with a Butter Toasted English Muffin | 14

Eggs Benedict

Poached Eggs (2) served on a Butter Toasted English Muffins, topped with Crispy Bacon + House Made Hollandaise Sauce, served with Home Fries | 14

Simply Pancakes

Finn Pancakes (3) served with Syrup on the side | 9.50

Café Signature Finn Pancakes

Finn Pancakes (3) topped with House Made Berry Compote + Whipped Cream | 14

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

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

Lunch Menu

Daily Lunch | 11:30 AM

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+

Soup of the Day

Feature soup of the day | 8.50

Pasta of the Day

Cocktail Portion or Dinner Size | 18 / 22

Ala Vodka | Bolognese | Marinara

*Add On: Chicken Parmesan | 10

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 Potatoes Frites | 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

Honey Balsamic Parmesan Caprese Salad

House Made Honey Balsamic Parmesan Dressing tossed with Tuscan Leaf Lettuce and topped with Bocconcini, Tomatoes, + Cucumbers | 14

Dinner Menu

Handhelds

Bacon Jammer Grilled Cheese | 17

Chicken Parmesan Sandwich | 19

*Served with Potato Frites | Sub: 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

Ala Vodka | Bolognese | Marinara

*Add On: Chicken Parmesan | 10

Dessert

Vanilla Cinnamon Ricotta Cannoli | 6

Bar Feature Menu

Feature Cocktails

Classic Caesar

Daiquiri

Margarita

Tequila Sunrise

Negroni

Paloma

Blue Lagoon

Aperol Spritz

Whisky Sour

French 77

Spiced Cranberry Paloma

Rosy & Bright

Feature Beer

Peroni

Northern Lager

Bar Feature Menu

Feature Reds

MASI Valpolicella

MASI Campofiorin

Meiomi Pinot Noir

Tom Gore Cabernet Sauvignon

19 Crimes Snoop Dogg

Feature Whites

Bread & Butter Sauvignon Blanc

Kim Crawford Sauvignon Blanc

Ruffino Pinot Grigio

Ruffino Orvieto Classico

Tom Gore Chardonnay

Latte Miele Prosecco