

SUNDAY FOOD FEATURES

Festive Deviled Eggs

purple cabbage dyed hardboiled eggs, cornichons,
ground dijon, microgreens

Caprese

locally crafted marinated mozzarella knots
served over house-made basil pesto and served
with rosemary crackers and local tomatoes

Breakfast Board

festive deviled eggs, Iberico chorizo, curated
cheese, cornichons, local fruit, ground dijon,
black pepper/ poppyseed wafer crackers

Summer Board

smoked salmon, peppercorn fromage blanc,
marinated mozzarella knots, cornichons, local
fruit and veg, rosemary crackers

We proudly source many of our food products locally.
Thank you to our local food partners: The Cheese Lady,
Natural Northern Foods, and Lakeview Hills Farm

 Gluten-Free; other menu items can be gluten-free upon request

SUNDAY DRINK FEATURES

8

\$1 off Building 53 Specials

The Beachcomber ~ Cingria
The Beekeeper ~ Peachy Keen
Orchard Sunset

10

Build Your Own Mimosa

\$45

A bottle of Crémant,
orange juice & peach nectar

15

Mimosa by the Glass

\$11

18

Wine on Tap

Rosé or white, served
in a 500ml flask

\$15

