

Saturday & Sunday  
11am to 2pm

# Brunch

## Fruit Salad 10 (V/GF)

*fresh fruit | honey | yogurt*

## Citrus Quinoa Salad 12 (VG/DF)

*mixed greens | avocado | edamame |  
pomegranate | orange | sprouts*

## Loaded Oatmeal 12 (VG/DF)

*steel cut oats | mixed berries | mixed nuts | almond milk*



V = Vegetarian  
VG = Vegan  
DF = Dairy Free  
GF = Gluten Free



## Build Your Own Dessert Crepe

Choose one base, fruit, and topping 13 (V)

base: *nutella | maple | caramel*

fruit: *mixed berries | banana*

topping: *nuts | fruit compote | whipped cream*

+1 for each extra component

## Classic Breakfast 14

*three eggs any style | choice of toast: white, brown,  
multigrain | choice of protein: bacon or sausage | served  
with mixed green salad & home fries*

## Kingston B.E.L.T. 14

*bacon | fried egg | arugula | marinated tomatoes |  
mozzarella | served with mixed green salad & home fries*

## Eggs Florentine 14 (V)

*charred toast | two poached eggs | wilted spinach |  
hollandaise | served with mixed green salad & home fries*

## Eggs Royale 15

*charred toast | two poached eggs | smoked salmon |  
hollandaise | served with mixed green salad & home fries*

## Baked Eggs in Skillet 15

*two eggs | bacon | cherry tomatoes | bell pepper |  
zucchini | basil pesto | choice of toast: white, brown,  
multigrain*

## Kingston House Omelet 15

*three whole eggs or egg whites | ham | chicken |  
mushroom | white cheddar | choice of toast: white, brown,  
multigrain | served with mixed green salad & home fries*

## Stacked Pancakes 13 (V)

*choose one: butter and maple  
syrup OR mixed berries, pineapple  
and whipped cream*

## Mediterranean Crepe 13 (V)

*mixed vegetables | basil |  
mozzarella*

## Grilled Cajun Chicken Crepe 14

*spinach | mushroom | corn | cheddar*

## Cinnamon French Toast 14 (V)

*mixed berry compote | maple or  
honey drizzle*

## Avocado Toast 13 (V)

*charred toast | avocado | red onion |  
tomato | add poached egg +2*

Not all ingredients are listed,  
please notify your server of any  
allergies or dietary restrictions

## Draught Beers

Kingston House Blonde	8
<i>Blonde Ale 4.9% 20oz</i>	
Danforth Brewery - Viaduct IPA	9
<i>West Coast IPA 6% 20oz</i>	
Wellington Brewery - Boot Lite	8
<i>Light Lager 3.3% 20oz</i>	
Saulter Street - Riverside Cooper Pilsner	9
<i>Amber Pilsner 4.7% 20oz</i>	
Pilsner Urquell	9.5
<i>Czech Pilsner 4.4% 16oz</i>	
Peroni Nastro Azzuro	9.5
<i>Italian Pilsner 5.2% 16oz</i>	
Thornbury Cider	9.5
<i>Premium Apple Cider 5.3% 16oz</i>	
Catapult Brewery - Sky Country IPA	9
<i>Session IPA 4.5% 16oz</i>	
Longslice Brewery - Aloha Pale Ale	9
<i>Pale Ale with Hibiscus 4.8% 16oz</i>	
Left Field Brewery - Greenwood IPA	9
<i>Strong Beer IPA 6.3% 16oz</i>	
Saulter Street - It's About Bloody Time	9
<i>Sweet English Ale 5.2% 20oz</i>	

## Red Wine

	6oz/9oz
House - Lisbon by Night	9/13
Sprucewood Shores Lakeside Red	10/14
Argento Malbec Reserve	11/13
Wakefield PL Shiraz	11/16
Lodi Estate Merlot	13/19
Headwind Cabernet Sauvignon	14/20
Solid Ground Pinot Noir	13/19

## White Wine

	6oz/9oz
House - Argento Organic Rose	9/13
House - Fantini Pinot Grigio	9/13
Sprucewood Shores Beach Glass	11/16
Solid Ground Riesling	11/16
Cypress Chardonnay	13/19
Torrent Bay Sauvignon Blanc	14/20

## Mimosas

Villa Sandi Prosecco and  
Orange Juice

\$8 first glass  
\$5 refills



## Brunch Cocktails

<b>Kingston House Paloma (2 1/4oz)</b>	<b>14</b>
<i>tequila blanco   apreal   grapefruit juice   grapefruit soda</i>	
<b>Horsefeather (1 1/2oz)</b>	<b>12</b>
<i>whiskey   ginger beer   bitters   orange   lemon</i>	
<b>Ceasar (2oz)</b>	<b>13</b>
<i>vodka   clamato   tabasco   worcestershire   spicy pean   pickle   olive</i>	
<b>French 75 (1 3/4 oz)</b>	<b>12</b>
<i>gin   lemon juice   simple syrup   prosecco</i>	
<b>Mojito (2oz)</b>	<b>12</b>
<i>white rum   mint   lime   simple syrup   soda</i>	

