# Saturday & Sunday 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**

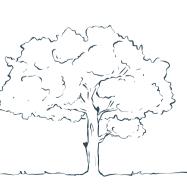
Kingston House Blonde	8
Blonde Ale 4.9% 20oz	
Danforth Brewery - Viaduct IPA	9
West Coast IPA 6% 20oz	
Wellington Brewery - Boot Lite	8
Light Lager 3.3% 20oz	
Saulter Street - Riverside Cooper Pilsner	9
Amber Pilsner 4.7% 20oz	
Pilsner Urquell	9.5
Czech Pilsner 4.4% 16oz	
Peroni Nastro Azzuro	9.5
Italian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

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



## **Brunch Cocktails**

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



## White Wine

House - Argento Organic Rose
House - Fantini Pinot Grigio
Sprucewood Shores Beach Glass
Solid Ground Riesling
Cypress Chardonnay
Torrent Bay Sauvignon Blanc

60z/90z 9/13 9/13 11/16 11/16 13/19 14/20

