

BOTTOMLESS

SPARKLING 25

MIMOSA
BELLINI
LE JAY BELLINI
APEROL SPRITZ

COCKTAILS 29

BLOODY MARY
SCREW DRIVER
CUBA LIBRE
TEQUILA SUNRISE
SCOTCH & SODA
GIN & TONIC

*per person, available with purchase of an entree. 2 hour limit.



FRUITS

SEASONAL FRUIT SALAD 9
PINEAPPLE QUARTER 7
SLICED GRAPEFRUIT 7
CHOPPED MANGO 7

ASK US
ABOUT OUR

HOMEMADE
CAKES

BAKED FRESH DAILY

APPETIZERS

*YELLOW TAIL TACOS 15

crispy tacos, ceviche yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

*TUNA TARTARE 14

raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango

*SALMON TARTARE 14

raw fresh diced salmon, Indian curry aioli and naan bread

*STUFFED AVOCADO WITH SHRIMP 14

celery, lemon zest aioli & titi shrimp

GAZPACHO 7

cucumber, red & green peppers, red onion, tomato, bread, seasoned with a touch of red vinegar, lemon juice and tabasco

SALADS

*KALE SALMON SALAD 21

grilled salmon, green kale, organic quinoa, pine nuts carrots, lemon vinaigrette

BURRATA & FRESH TOMATOES 16

creamy mozzarella & fresh market tomatoes, baby arugula, white balsamic reduction diced bell pepper & basil oil

FRESH MARKET SALAD 14

local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette (add: chicken 6, shrimp 6, salmon 7)

SUMMER BLOSSOM SALAD 15

spinach, fresh strawberries, dried cranberries, walnuts, apple, goat cheese, raspberry vinaigrette dressing

AVOCADO TOAST

VEGAN 12

cucumber, tomato, homemade guacamole, onion & chili flakes served over multi-grain loaf topped with olive oil

POACHED 12

two poached eggs served over multi-grain loaf topped with avocado slices, olive oil, lemon juice and chili flakes

BACON 14

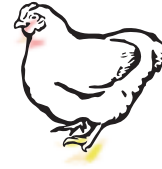
two poached eggs, apple wood smoked bacon served over multi-grain loaf topped with avocado slices olive oil, lemon juice and chili flakes

SALMON 15

two poached eggs, smoked salmon served over multi-grain loaf topped with avocado slices olive oil, lemon juice and chili flakes

BRUNCH

11 AM - 3 PM



WE ONLY SERVE FRESH ORGANIC EGGS + FREE RANGE CHICKEN

*STEAK & EGGS 18

4oz minute steak, 2 eggs any style served with breakfast potatoes and multi-grain toast

*HUEVOS RANCHEROS 15

2 eggs over easy, flour tortilla, pico de gallo, guacamole and beans sautéed with bacon

*EGGS BENEDICT 14

toasted english muffins topped with poached eggs, canadian bacon and hollandaise sauce, served with roasted potatoes (substitute canadian bacon for smoked salmon 3)

*EGG WHITE FRITTATA 16

spinach, cherry tomato, side of mixed green salad and multi-grain toast

*TWO EGGS ANY STYLE 14

garished with our roasted potatoes, applewood smoked bacon or sausage and multi-grain toast

*CREATE YOUR OWN OMELET 16

ham, mushrooms, cheese, tomatoes, spinach, peppers, onion served with breakfast potatoes, apple wood smoked bacon or sausage & multi-grain toast (2 toppings included, add'l - \$1each | organic egg white - add \$2)

NEW YORK BAGEL 15

plain bagel, melted cheese, sliced tomato, avocado, fried egg and breakfast potatoes

*QUINOA FRIED RICE 15

sautéed quinoa, kale & bacon served with 2 sunny side up eggs

NUTELLA FRENCH TOAST 14

topped with assorted berries & chocolate drizzle

BELGIAN WAFFLE 12

assorted berries, whipped cream and maple syrup

*SMOKED SALMON PLATE 18

red onion, capers, chopped egg, bagel & cream cheese

WEEKEND RAW BAR

WEST COAST | KUMAMOTO

INDIVIDUAL \$3.50
1/2 DOZEN \$19
1 DOZEN \$36

EAST COAST | MALPEQUE

INDIVIDUAL \$3
1/2 DOZEN \$17
DOZEN \$32

SIGNATURE DISHES

*MUSSELS MARINIERE 24

domestic mussels steamed in white wine, shallots, garlic, parsley, served with hand cut french fries

*FREE RANGE CHICKEN PAILLARD 24

chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonette dressing

THREE MUSHROOMS RISOTTO 24

arborio rice, portobello crimini and shitake mushrooms with white truffle oil and parmesan cheese

*MINUTE STEAK 24

juicy and tender butterfly 8oz steak served with maitre d'hotel butter and hand cut french fries

SANDWICHES

served with hand cut french fries or mixed green salad

*ORANGE BLOSSOM BURGER 16

fresh ground black angus (8 oz), brioche, tomato, onion lettuce (add: cheese 1, bacon 1, avocado 2)

*BOUCHER HOMEMADE TURKEY BURGER 16

turkey burger (8 oz), brioche, avocado, tomato, onion, lettuce, cornichon salsa rosa (add: cheese 1, bacon 1)

TURKEY CLUB 15

an American classic, turkey, tomato, avocado, mayo and bacon

*KALE FREE RANGE CHICKEN SANDWICH 16

brioche, honey mustard chicken, kale, sliced tomato, avocado

*BBQ STEAK SANDWICH 16

naan bread, BBQ steak, caramelized onions, baby arugula, Swiss cheese

BEVERAGES

12oz ORGANIC 12



GREEN POWER

kale, spinach, cucumber, celery, romaine, parsley, lemon and green apple

ROOTED BEGGININGS

apple, carrot, beets and ginger

WATERMELON X- PRESS

watermelon, apple and mint

PINEAPPLE X- PRESS

pineapple, apple and mint

METABOLIC LEMONADE

lemon, cayenne pepper, coconut palm nectar and filtered water

COFFEE & TEA



COFFEE 3.5

ESPRESSO 3.5

MACCHIATO 3.5

CAPPUCCINO 4

LATTE 4

MIGHTY LEAF TEA 3.5

PANNA 1L 6

SAN PELLEGRINO 1L 6

RED BULL 5

LAVAZZA

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any food allergies you may have. Menu subject to change. Gratuity and taxes will be added. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at great risk of serious illness from raw oysters, and should eat oysters fully cooked.