

Mother's Day Brunch

URBAN PANTRY – MAY 13, 2018

BUBBLES

ORANGE MIMOSA (4oz) 11.00
orange juice + sparkling wine

ELDERFLOWER MIMOSA (5oz) 12.00
st-germain, grapefruit juice, sparkling wine

PEAR MIMOSA (4oz) 11.00
pear juice + sparkling wine

SPARKLING RIESLING (6oz) 13.00
sparkling riesling, tawse winery, niagara

STARTERS

SOUP 8.00
chef's creation, seasonally inspired

SCOTCH EGG 15.00
venison sausage, cheddar, mustard,
malt pickled cipollini onions

TEMPURA CAULIFLOWER 16.00
spicy maple syrup, charred leek yogurt, scallions,
sesame seeds

BRUSCHETTA FLATBREAD 14.00
vine ripe tomatoes, whipped feta, fried capers,
balsamic, arugula

PLATES

EGGS BENNY 16.00
two soft poached eggs, peameal, hollandaise,
rosemary focaccia, home fries, greens

11 AM BENNY 16.00
two soft poached eggs, speck, sweet potato puree, avocado,
beet hollandaise, multigrain bread, home fries, greens

BREAKFAST BOWL 16.00
two soft poached eggs, roasted vegetables, sweet potato,
arugula, hemp hearts, almonds, chickpeas, grains,
tomatoes, avocado

MEAT LOVER'S PAN 17.00
potato hash, game sausage, duck confit, maple bacon
crumble, two soft poached eggs, sourdough

STEAK & EGGS 26.00
6oz NY style CAB sirloin, golden frites, petite salad, toast

BOURBON PEACH FRENCH TOAST 16.00
rosemary focaccia, roasted peaches, toasted almonds,
bourbon maple syrup, brown sugar and vanilla yogurt

COCOA PANCAKES 15.00
dark cocoa, strawberry compote, hazelnut crumble,
caramelized banana, orange butter

CARROT + ASPARAGUS SALAD 15.00
roasted & raw carrots, asparagus, pickled onions, arugula,
radish, toasted hazelnuts, whipped feta,
burnt orange vinaigrette

ADD: grilled chicken thighs 7.00 shrimp skewers 9.00
fried perch 10.00 seared tuna 15.00 lamb chops 11.00

FISH n' CHIPS 20.00
beer battered ontario perch, golden frites, tartar sauce,
mushy peas

GRILLED CHEESE 17.00
speck, white cheddar, smoked cheddar, balsamic
blackberry compote, french loaf, choice of side

URBAN MAC BURGER 18.00
beef patty, white cheddar, pickles, kale, caramelized
onions, pantry sauce, choice of side

BEEF BURGER 19.00
mixed grains & roasted beet patty, fried halloumi cheese,
spiced yogurt, greens, shaved fennel, choice of side

burgers & sandwiches served with soup or golden frites.
sub kale caesar, petite salad or sweet potato fries 3.00
sub gluten free-bun 2.00

DESSERT FEATURE

FRENCH MACARON TRIO 9.00 lemon, salted caramel, chocolate ganache

