

# Saturday Brunch

ENJOY A COMPLIMENTARY MIMOSA WHEN YOU ORDER A MAIN

## Breakfast

<b>PARFAIT</b> Seasonal Berries   Organic Granola   Yogurt	\$11
<b>BIRCHER MÜSLI</b> Oats   Pear   Apple   Bananas   Honey	\$11
<b>AVOCADO TOAST</b> Light Rye Bread   Heirloom Tomato Aged Balsamic   Mozzarella Cheese	\$20
<b>THE UNIONVILLE</b> Two Free Run Eggs   Provençal Tomatoes Home Fries <b>YOUR CHOICE OF</b> - Bacon, Maple Banger or Chicken Apple Sausage	\$21

## Appetizers

<b>ARANCINI</b> Mushroom & Truffle Arancini Spicy Tomato Sauce	\$20
<b>CHARCUTERIE BOARD</b> Chefs Selection of 3 Local Cheeses Artisan Cured Meats   Crisp Breads   Fruit Compote   Grape   Foie Gras   Torchon Mustard   Marinated Olives	\$28
<b>PEI MUSSELS</b> Ontario Chardonnay   Creamy Garlic	\$20

## Beverages

Freshly Brewed Coffee	\$5
Hot Chocolate	\$5
Espresso	\$5/\$7
Cappuccino/Latte	\$6
Tea Selection	\$5
Fruit Juices Orange   Apple   Cranberry   Tomato	\$6
Smoothies	\$9

## Mains

<b>EGG BENEDICT</b> Niagara Peameal Bacon   Poached Egg Provençal Tomatoes   Home Fries Hollandaise	\$21
<b>SALMON BENEDICT</b> Atlantic Smoked Salmon   Poached Egg Provençal Tomatoes   Home Fries Hollandaise	\$22
<b>CLUB</b> Brioche Bread   Chicken   Bacon Swiss Cheese   Free Range Egg	\$24
<b>BURGER</b> Prime Rib Burger   Morning Moon Cheese Slice Tomato   Boston Bibb <b>ENHANCEMENT \$3 EACH</b> - Bacon, Mushroom Caramelized Onions	\$24

## Desserts

<b>FRENCH TOAST</b> Banana Bread French Toast   Candied Pecan Syrup	\$19
<b>BUTTERMILK PANCAKE</b> Vanilla Chantilly Cream   Syrup Seasonal Berries	\$18

## Sides

Chicken & Apple Sausage	\$7
Maple Banger Sausage	\$6
Bacon	\$8
Side Potatoes	\$6

*Essence of*  
**UNIONVILLE**

Executive Chef - Jitin Gaba

A 13% tax will be applied, gratuities extra. For parties of eight or more, an 18% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. [06-23]