



FOR THE TABLE

PASTRY BASKET	\$7 PER PERSON
croissants, danishes, preserves, whipped butter	
WARM CINNAMON BUNS	\$13
spiced apple compote, cream cheese icing, toasted pecans	
CARROT CAKE PANCAKES	\$17
spiced pancake mix, cream cheese icing, toasted coconut flakes, walnuts, maple syrup	
LEMON MERINGUE FRENCH TOAST	\$18
torched meringue, lemon curd, macerated raspberries, crumbled shortbread, blueberries	

FOR YOU

SHAKSHUKA	\$16
two eggs, stewed tomatoes, crumbled feta, avocado, warm baguette, cilantro	
TRADITIONAL BREAKFAST	\$19
two eggs, hash browns, bacon or sausage, choice of toast	
ST. LAWRENCE MARKET BREAKFAST SANDWICH	\$19
brioche bun, mustard aioli, peameal bacon, over medium egg, caramelized onions, arugula, cheddar, bacon	
MBR EGGS BENNY	\$21
sourdough toast, hollandaise, chimichurri, jalapeño-peach jam, arugula, prosciutto	
sub for smoked salmon	\$5
QUICHE OF THE DAY	\$22
served with a mixed green salad	
CANADIAN LUMBERJACK HASH	\$22
hash browns, montreal-style smoked meat, quebec curds, red peppers, green onion, hollandaise, choice of eggs	
THE CARRICK SMASH BURGER	\$24
brioche bun, two wagyu beef patties, birdie sauce, cheddar, caramelized onion, pickles, lettuce served with home fries	
STEAK & EGGS	\$32
6oz california cut striploin, two eggs, hash browns, grilled tomato, choice of toast	

FOR YOUR REFRESHMENT

COCKTAILS

CAESAR	\$12
smirnoff vodka, matt & steve's rimmer, extreme bean, clamato	
WINTER APEROL SPRITZ	\$13
cranberry, orange, aperol, prosecco, rosemary	
FRENCH 75	\$15
tanqueray number ten gin, sparkling wine, lemon, simple syrup	
S'MORES ESPRESSO MARTINI	\$15
smirnoff vodka, baileys s'mores, chocolate and graham cracker rim, torched marshmallow	
BOTTOMLESS MIMOSAS	\$25 PER PERSON
orange juice, cranberry or grapefruit, sparkling wine	

COLD DRINKS

SAN BENEDETTO FLAT	750ml \$10
SAN BENEDETTO SPARKLING	750ml \$10
SMART WATER	\$3
JUICE/POP	\$5
MILK	\$5

HOT DRINKS

HOT CHOCOLATE	\$4
COFFEE	\$5
ESPRESSO	\$5
AMERICANO	\$5
CAPPUCCINO	\$6
LATTE	\$6