

# BAKE AWAY (FROZEN TO GO)

AVAILABLE 8AM-2PM & 4PM-10PM WEDNESDAY-SUNDAY

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- ALL OF OUR BRUNCH, DINNER, & STARTER DISHES HAVE BEEN PREPARED FROM SCRATCH, PACKAGED WITH LOVE IN OUR KITCHEN, & FROZEN FOR YOUR CONVENIENCE. EACH DISH HEATS UP IN 25 MINUTES AT 400°F FAHRENHEIT.

## STARTERS

16

ITALIAN SAUSAGE & PARMESAN  
UNSTUFFED MUSHROOMS

GRUYÈRE, BACON, & CARMELIZED  
ONION SPREAD

3 CHEESE CRAB DIP

SWEET & SPICY BBQ CHICKEN DIP

BEEF & CHEVRE SPREAD

BUTTERNUT, SPINACH, & MUSHROOM DIP

## MAINS

### CHICKEN POT PIE

TENDER OVEN ROASTED CHICKEN WITH CARROTS, POTATOES, PEAS,  
& CORN IN A CLASSIC CHICKEN GRAVY WITH PUFF PASTRY TOPPER  
18

### ESPRESSO & STOUT PULLED PORK STEW

PORK TENDERLOIN WITH AN ESPRESSO CHILI RUB, SLOW ROASTED IN  
BLACK BRIDGE MILK STOUT & BBQ SAUCE. FINISHED WITH A  
CORNBREAD TOPPER  
-GLUTEN FREE-  
18

### HARVEST CHICKEN

CHICKEN BREAST STUFFED WITH SAVOURY POTATO DRESSING,  
ENCRUSTED IN SEASONED PANKO & FINISHED WITH LIGHT CHICKEN  
GRAVY -GLUTEN FREE-  
18

### BEEF BOURGUIGNON

TENDER BEEF, VEGGIE SAUTÉ OF CARROTS, CELERY, & ROASTED  
TURNIPS, SLOW COOKED FOR 10 HOURS IN RED WINE AND TOPPED  
WITH SHERRY MUSHROOMS & PEARL ONIONS  
-GLUTEN FREE-  
20

## SHEPERD'S PIE

SAVOURY & RICH GRAVY STEWED WITH A GROUND PORK & BEEF MIX, SAUTÉD ONIONS, CARROTS, PEAS, & CORN TOPPED WITH OUR OWN HERB & GARLIC MASH POTATOES & CHEDDAR CHEESE

-GLUTEN FREE-

18

## BASA FLORENTINE

FILLET OF BASA ROASTED WITH PAPRIKA, TOPPED WITH SPINACH SAUTÉ & FINISHED WITH HERB HOLLANDAISE & A CRUNCHY PARMESAN GRATIN

-GLUTEN FREE-

18

## TOURTIERE

OUR VERSION OF THE CLASSIC, SAVORY HERBS, PORK AND BEEF MIX, SAUTÉD ONIONS, POTATOES, ROASTED TURNIPS, & TOPPED WITH A FLAKY PASTRY

19

## ADDITIONS

### SCALLOPED POTATOES

-GLUTEN FREE-

13

### CLASSIC MAC & CHEESE

\*NUFF SAID

15

### RISOTTOS

-GLUTEN FREE-

RIESLING WILD RICE

15

BUTTERNUT SQUASH & PARMESAN

15

BEET & FETA

15

### ROASTED VEGGIE SOUFFLÉ

SWEET POTATO, TURNIPS, PARSNIPS, & CARROTS ROASTED WITH OLIVE OIL & BLENDED WITH RICH CREAM & EGGS TO CREATE A MOST DELICIOUS WAY TO GET YOUR VEGGIES!

-GLUTEN FREE-

14

### RHUBARB & STRAWBERRY CRISP

LIGHTLY STEWED RHUBARB & STRAWBERRIES WITH VANILLA, TOPPED WITH A CLASSIC BUTTERY CINNAMON OAT CRUMBLE & SERVED WITH A SCOOP OF VANILLA ICE CREAM

-GLUTEN FREE-

15

### STICKY TOFFEE PUDDING

DATES & CARAMEL COME TOGETHER IN THIS DECADENT BUT NOT TOO SWEET DESSERT, 4 THICK SLICES SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM

15

# BRUNCH

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## EGGS BENE BAKE

ENGLISH MUFFINS, BACON, GRUYÈRE, & OUR DELICIOUS HERB HOLLANDAISE COME TOGETHER TO CREATE A BREAKFAST BAKE AS DECADENT AS OUR CLASSIC EGGS BENE. SERVED WITH A SIDE SALAD  
15 / 17 FOR GLUTEN FREE OPTION

## CREAMY VEGGIE BAKE

ENGLISH MUFFINS, CREAM, FETA, BELL PEPPER, SPINACH, & ONION SAUTÉ COME TOGETHER WITH OUR DELICIOUS HERB HOLLANDAISE TO CREATE A FLAVOURFUL & DECADENT BENE BAKE. SERVED WITH SIDE SALAD  
15

## ADDITIONS

### POTATO CROQUETTES

12 OF OUR HOUSE MADE, LIGHTLY SEASONED POTATO CROQUETTES CRISPED UP AND READY TO ACCOMPANY ANY BRUNCH!  
17

### PECAN & MAPLE SYRUP BACON ROLL UPS

12 OF THE REASONS WHY PEOPLE LOVE POACHED! SLICED BACON ROLLED WITH CRUSHED PECANS & MAPLE SYRUP, BAKED UP NICE AND CRISP  
-GLUTEN FREE-  
17

### MAPLE MUSTARD FARMER'S SAUSAGE

A LITTLE SWEET, A LITTLE TANGY, JUST A LITTLE SPICY, 100% DELICIOUS  
15

### CREAMY BAKED CHEDDAR HASHBROWNS

AGED CHEDDAR, ONION, DILL, AND PAPRIKA MAKE FOR A GOOEY, CHEESY, AND SATISFYING SIDE  
18

### RHUBARB & STRAWBERRY CRISP

LIGHTLY STEWED RHUBARB & STRAWBERRIES WITH VANILLA, TOPPED WITH A CLASSIC BUTTERY CINNAMON OAT CRUMBLE & SERVED WITH A SCOOP OF VANILLA ICE CREAM  
-GLUTEN FREE-  
15

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