BAKE AWAY (FROZEN TO GO)

available 8am-2pm & 4pm-10pm wednesday-sunday

• 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° fahrenheit.

<u>Starters</u>

16

ITALIAN SAUSAGE & PARMESAN UNSTUFFED MUSHROOMS

GRUYÈRE, BACON, & CARMELIZED ONION SPREAD

3 CHEESE CRAB DIP

SWEET & SPICY BBQ CHICKEN DIP

BEET & CHÈVRE 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

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

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-IS

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

EGGS BENE BAKE

ENGLISH MUFFINS, BACK 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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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