



ALL-DAY BREAKFAST

THE BEECHWOOD BREAKFAST	16.00	THREE CHEESE OMELETTE	18.00
Two eggs over easy, bacon or sausage, rye or sourdough toast and breakfast potatoes.		Three eggs, mozzarella, smoked cheddar, and mascarpone cheese, served with breakfast potatoes and rye or sourdough toast.	
BIG BREAKFAST	18.00	BLT	16.00
Two eggs over easy, bacon or sausage, rye or sourdough toast, with breakfast potatoes, a side of BBQ maple beans, and garlic butter mushrooms.		Bacon, lettuce, tomato, and mayo on sourdough with your choice of side.	
BREAKFAST SANDWICH	14.00	PANCAKES	16.00
Two eggs, smoked cheddar, tomato, bacon, and garlic mayo on sourdough.		Two stacked lemon buttermilk pancakes, topped with berry compote and maple syrup.	
EGGS BENEDICT	18.00	BELGIAN WAFFLE	14.00
Two poached eggs, peameal bacon on toasted sourdough with garlic mayo, topped with hollandaise, served with breakfast potatoes.		Topped with berry compote and whipped cream.	
OMELETTE	18.00	GREEN SALAD	15.00
Three eggs, bacon, caramelized onions, mushrooms, and cheese curds, served with breakfast potatoes, a side of smoked paprika butter and rye or sourdough toast.		Sensei spring mix, cucumbers, pickled shallots, crispy onion, and radish with a creamy garlic-balsamic vinaigrette.	
		GRILLED CHEESE	14.00
		Smoked cheddar and mozzarella on sourdough, served with fries and garlic mayo dip.	

DINER CLASSICS (FROM 11 AM)

FRIED CHICKEN CLUB	20.00
Fried chicken, bacon, lettuce, tomato, and mayo on sourdough with your choice of side.	
PHILLY CHEESE MELT	21.00
Flank steak, onions, bell peppers, mushrooms, and mozzarella, topped with our House cheese sauce on a hoagie roll.	
SMOKED MEAT SANDWICH	20.00
Lester's smoked meat with mustard on rye served with fries and a pickle.	
STEAK SANDWICH	21.00
Marinated roast beef, crispy onions, creamy horseradish and au jus on a hoagie bun.	
VANIER VOYAGER POUTINE	18.00
Fries, cheese curds, gravy and smoked meat, topped with two eggs.	

SIDES

BACON	4.00
PEAMEALBACON	4.00
SAUSAGE	4.00
MONTREAL SMOKED MEAT	4.00
BREAKFAST POTATOES	4.00
FRENCH FRIES	4.00
GARLIC BUTTER MUSHROOMS	4.00
BBQ MAPLE BEANS	2.00

DESSERT

APPLE PIE	8.00
CHOCOLATE CAKE	8.00
CARROT CAKE	8.00
NY CHEESECAKE	8.00
KAWARTHA DAIRY ICE CREAM	8.00



COFFEE & BEVERAGES

COFFEE

Proudly Serving Equator Coffee Roasters

BOTTOMLESS BREWED	3.00
AMERICANO	3.50
CAPPUCCINO	
LATTE	4.00
ESPRESSO	
AFFOGATO	4.00
TEA — English Breakfast, Green	
MilkAlternatives—Oat, Almond, Soy	3.00
	8.00
	3.00

BEVERAGES

SMOOTHIE (DAILY FEATURE)	4.00
JUICE —Orange, Apple, Cranberry	3.00
MILK —Regular, Chocolate	3.00
POP —Coke, Coke Zero, Sprite, Ginger Ale, Club Soda	3.00
ICED TEA	5.00
LEMONADE	5.00

COCKTAILS

MIMOSA — Ward 5 Brut, orange juice	9.00
CAESAR— TopShelf vodka, Clamato + all the trimmings	12.00
BLOODY MARY —Top Shelf vodka, tomato juice, spice	12.00
APEROL SPRITZ — Lighthall Progression sparkling, Aperol, soda	11.00
ESPRESSO MARTINI — Top Shelf Vodka, espresso, Wolfhead coffee liqueur	12.00
FRENCH 75 — Top Shelf gin, Lighthall Progression, lemon juice, simple syrup	11.00
NEGRONI — Top Shelf gin, Campari, sweet vermouth	12.00

WINE

WHITE / ROSE	
LeBijou Rosé,France	12 gl./ 55 btl.
Closson Chardonnay, PEC	14 gl./ 65 btl.
Bollini Pinot Grigio, Italy	12 gl./ 55 btl.
RED	
La Segreta Nero D’Avola, Italy	12 gl./ 55 btl.
Closson Chase Pinot Noir	13 gl./ 60 btl.
SP AR K L ING	
Ward5 Brut Sparkling, PEC	10 gl./ 45 btl.
Lighthall Progression, PEC	10 gl. / 50 btl.

BEER & CIDER

Prince Eddy’s Cream Ale	9.00
Midtown Pilsner	9.00
Midtown Kolsch	9.00
Dominion City Sunsplit IPA	9.00
DominionCity PaleAle	9.00
Collective Arts Local Press Cider	9.00

SPIRITED COFFEES

Spanish Coffee	10.00
Irish Coffee	10.00
Bailey’s Coffee	10.00
Maple Whiskey Coffee	10.00