



ALL-DAY BREAKFAST

THE BEECHWOOD BREAKFAST Two eggs over easy, bacon or sausage, rye or sourdough toast and breakfast potatoes.	16.00	THREE CHEESE OMELETTE Three eggs, mozzarella, smoked cheddar, and mascarpone cheese, served with breakfast potatoes and rye or sourdough toast.	18.00
BIG BREAKFAST Three eggs over easy, bacon or sausage, rye or sourdough toast, with breakfast potatoes, and garlic butter mushrooms.	19.00	BLT Bacon, lettuce, tomato, and mayo on sourdough with your choice of side.	16.00
BREAKFAST SANDWICH Two eggs, smoked cheddar, tomato, bacon, and garlic mayo on sourdough.	14.00	PANCAKES Two stacked lemon buttermilk pancakes, topped with berry compote and maple syrup.	16.00
EGGS BENEDICT Two poached eggs, peameal bacon on toasted sourdough with garlic mayo, topped with hollandaise, served with breakfast potatoes.	18.00	BELGIAN WAFFLE Topped with berry compote and whipped cream.	14.00
OMELETTE Three eggs, bacon, caramelized onions, mushrooms, and cheese curds, served with breakfast potatoes, a side of smoked paprika butter and rye or sourdough toast.	18.00	GREEN SALAD Sensei spring mix, cucumbers, pickled shallots, crispy onion, and radish with a creamy garlic-balsamic vinaigrette.	15.00
		GRILLED CHEESE Smoked cheddar and mozzarella on sourdough, served with fries and garlic mayo dip.	14.00

DINER CLASSICS (FROM 11 AM)

FRIED CHICKEN CLUB Fried chicken, bacon, lettuce, tomato, and mayo on sourdough with your choice of side.	20.00
SMOKED MEAT SANDWICH Lester’s smoked meat with mustard on rye served with fries and a pickle.	20.00
STEAK SANDWICH Flank steak, provolone, crispy onions, smoked jalapeño sauce	21.00
VANIER VOYAGER POUTINE Fries, cheese curds, gravy and smoked meat, topped with two eggs.	18.00

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

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	3.5
CAPPUCCINO	4.00
LATTE	4.00
ESPRESSO	3.00
AFFOGATO	8.00
TEA — English Breakfast, Green	3.00
MilkAlternatives—Oat, Almond, Soy	

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 / ROSÉ	
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.

SPAR K L I N G	
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