



# ALL-DAY BREAKFAST

<b>THE BEECHWOOD BREAKFAST</b> Two eggs over easy, bacon or sausage, rye or sourdough toast and breakfast potatoes	<b>16.00</b>	<b>THREE CHEESE OMELETTE</b> Three eggs, mozzarella, smoked cheddar, and mascarpone cheese, served with breakfast potatoes and rye or sourdough toast.	<b>18.00</b>
<b>BIG BREAKFAST</b> Three eggs over easy, bacon or sausage, rye or sourdough toast, with breakfast potatoes, and garlic butter mushrooms	<b>19.00</b>	<b>BLT</b> Bacon, lettuce, tomato, and mayo on sourdough with your choice of side.	<b>16.00</b>
<b>BREAKFAST SANDWICH</b> Two eggs, smoked cheddar, tomato, bacon, and garlic mayo on sourdough.	<b>14.00</b>	<b>GRILLED CHEESE</b> Smoked cheddar and mozzarella on sourdough, served with fries and garlic mayo dip	<b>14.00</b>
<b>EGGS BENEDICT</b> Two poached eggs, peameal bacon on toasted sourdough with garlic mayo, topped with hollandaise, served with breakfast potatoes.	<b>18.00</b>	<b>PANCAKES</b> Two stacked lemon buttermilk pancakes, topped with berry compote and maple syrup.	<b>16.00</b>
<b>OMELETTE</b> Three eggs, bacon, caramelized onions, mushrooms, and cheese curds, served with breakfast potatoes, a side of smoked paprika butter and rye or sourdough toast.	<b>18.00</b>	<b>CINNAMON ROLL PANCAKES</b> Two signature pancakes, spiced and topped with cream cheese, lemon icing and cinnamon sugar.	<b>18.00</b>
<b>TURKISH EGGS</b> Two poached eggs served with spiced yogurt, aleppo pepper dressing, and two slices of sourdough toast.	<b>18.00</b>	<b>BELGIAN WAFFLE</b> Topped with berry compote and whipped cream.	<b>14.00</b>
<b>GREEN SALAD</b> Sensei spring mix, cucumbers, pickled shallots, crispy onion, and radish with a creamy garlic-balsamic vinaigrette.	<b>15.00</b>	<b>STUFFED FRENCH TOAST</b> Thickly sliced panko crusted milk bread, fried and filled with cream cheese icing. Served with blueberry compote, maple syrup, and fresh fruit.	<b>14.00</b>

## DINER CLASSICS (FROM 11 AM)

<b>FRIED CHICKEN CLUB</b> Fried chicken, bacon, lettuce, tomato, and mayo on sourdough with your choice of side.	<b>20.00</b>
<b>SMOKED MEAT SANDWICH</b> Lester's smoked meat with mustard on rye served with fries and a pickle.	<b>20.00</b>
<b>STEAK SANDWICH</b> Flank steak, provolone, crispy onions, smoked jalapeño sauce	<b>21.00</b>
<b>VANIER VOYAGEUR POUTINE</b> Fries, cheese curds, gravy and smoked meat, topped with two eggs.	<b>18.00</b>
<b>CHICKEN TINGA BURRITO BOWL</b> Guajillo and chipotle braised chicken, black beans, avocado, pickled onion, cilantro, tomato, and chipotle aioli.	<b>20.00</b>
<b>BAKED LASAGNA</b> Beef bolognese, bechamel, Parmigiano, and mozzarella served with garlic bread and house salad	<b>24.00</b>
<b>NASHVILLE CHICKEN TENDERS</b> Three Nashville hot chicken tenders, Beechwood sauce, fries and coleslaw	<b>18.00</b>

## SIDES

<b>BACON</b>	<b>4.00</b>
<b>PEAMEAL BACON</b>	<b>4.00</b>
<b>SAUSAGE</b>	<b>4.00</b>
<b>MONTREAL SMOKED MEAT</b>	<b>4.00</b>
<b>BREAKFAST POTATOES</b>	<b>4.00</b>
<b>FRENCH FRIES</b>	<b>4.00</b>
<b>GARLIC BUTTER MUSHROOMS</b>	<b>4.00</b>

## DESSERT

<b>APPLE PIE</b>	<b>8.00</b>
<b>CHOCOLATE CAKE</b>	<b>8.00</b>
<b>CARROT CAKE</b>	<b>8.00</b>
<b>NY CHEESECAKE</b>	<b>8.00</b>
<b>KAWARTHA DAIRY ICE CREAM</b>	<b>8.00</b>

By Chef Shawn Arbuckle  
Executive Chef, Northern Hospitality Group



# COFFEE & BEVERAGES

## COFFEE

Proudly Serving Equator Coffee Roasters

<b>BOTTOMLESS BREWED</b>	<b>4.00</b>
<b>AMERICANO</b>	<b>4.00</b>
<b>CAPPUCCINO</b>	<b>5.00</b>
<b>LATTE</b>	<b>5.00</b>
<b>ESPRESSO</b>	<b>4.00</b>
<b>AFFOGATO</b>	<b>8.00</b>
<b>TEA</b> — English Breakfast, Green Milk Alternatives—Oat, Almond, Soy	<b>3.00</b>

## BEVERAGES

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

## COCKTAILS

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

## 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.

### SPARKLING

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