



# 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>CLASSIC BREAKFAST SANDWICH</b> Two eggs, smoked cheddar, tomato, bacon, garlic mayo on sourdough with your choice of side.	<b>17.00</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>19.00</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, topped with cream cheese, lemon icing, 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>
		<b>LOADED BAGEL WITH LOX</b> Toasted St.-Viateur Bagel with cream cheese, red onion, caper and lox	<b>21.00</b>
		<b>BEECHWOOD'S FAMOUS BREAKFAST SANDWICH</b> Two eggs scrambled, chorizo, sriracha mayonnaise, caramelized onions and American cheese on a sesame brioche bun.	<b>12.00</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>
<b>CLASSIC CHEESEBURGER</b> Eight ounce patty with lettuce, tomato, onion, pickle, cheddar cheese, and burger sauce. Served with french fries or green salad.	<b>22.00</b>

## SIDES

BACON	4.00
PEAMEAL BACON	4.00
SAUSAGE	4.00
MONTREAL SMOKED MEAT	4.00
BREAKFAST POTATOES	4.00
FRENCH FRIES	4.00
GARLIC BUTTER MUSHROOMS	7.00
ST.-VIAEUR MONTREAL BAGEL WITH CREAM CHEESE	7.50

## DESSERT

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

By Chef Shawn Arbuckle  
Executive Chef, Northern Hospitality Group



# COFFEE & BEVERAGES

## COFFEE

Proudly Serving Equator Coffee Roasters

<b>BOTTOMLESS BREWED</b>	4.00
<b>AMERICANO</b>	4.00
<b>CAPPUCCINO</b>	6.00
<b>LATTE</b>	6.00
<b>ESPRESSO</b>	4.00
<b>AFFOGATO</b>	4.00
<b>TEA</b> — English Breakfast, Green	8.00
Milk Alternatives — Oat, Almond, Soy	3.00

## BEVERAGES

<b>SMOOTHIE</b> (DAILY FEATURE)	7.00
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	5.00/9.00
<b>JUICE</b> — Apple, Cranberry	3.00
<b>MILK</b> — Regular, Chocolate	3.00
<b>POP</b> — Coke, Coke Zero, Sprite, Ginger Ale, Club Soda	3.00
<b>ARTIZEN ICED TEA</b> — Black Tea, Lemon Tea , Raspberry Hibiscus Tea	5.00
<b>ARTIZEN LEMON GINGER KOMBUCHA</b>	5.00
<b>JARITOS MEXICAN SODA</b> — Mexican Cola, Strawberry, Pineapple, Lime	4.00

## COCKTAILS

<b>MIMOSA</b> — Ward 5 Brut, orange juice	9.00
<b>CAESAR</b> — TopShelf Vodka, Clamato + all the trimmings	12.00
<b>BLOODY MARY</b> —Top Shelf Vodka, tomato juice, spice	12.00
<b>APEROL SPRITZ</b> — Lighthall Progression Sparkling, Aperol, soda	11.00
<b>ESPRESSO MARTINI</b> — Top Shelf Vodka, espresso, Wolfhead coffee liqueur	12.00
<b>FRENCH 75</b> — Top Shelf Gin, Lighthall Progression, lemon juice, simple syrup	11.00
<b>NEGRONI</b> — 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.
Bideona Mayela Rioja Alavesa	11 gl./ 50 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
Prince Eddy's Fast Eddy's Light Lager	9.00
Prince Eddy's Featured Sour	9.00
Midtown Pilsner	9.00
Midtown Kolsch	9.00
Dominion City Sunsplit IPA	9.00
DominionCity Pale Ale	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