

APPETIZERS

Wings 1 lb wings tossed in a choice of hot sauce, honey garlic, whiskey BBQ, buffalo or salt & pepper. Served with avocado ranch and crudité	20	Mussels choice of classic garlic and white wine OR tomato broth with caramelized onion and bacon, served with grilled sourdough	15
Calamari & Shrimp chickpea coating, lemon garlic aioli	17	Poutine French Fries and cheese curds smothered in a savoury chicken gravy	14
Chipotle Nachos homemade tortilla chips, tomato, green onion, banana peppers, cheddar & mozzarella topped with taco beef & lettuce, chipotle dressing. With lime crema & guac	20	Pretzel & Cheese hand made chewy pretzel with warm Guinness & Cheddar cheese sauce topped with chives	17

SOUPS & SALADS

Add grilled chicken breast (+ 8) or shrimp (+ 10) your salad

Cream of Tomato Soup cup or bowl, bowl served with side biscuit	8/14	Soup of the Day cup or bowl, bowl served with side biscuit	8/14
Beet Salad greens, red wine & dill vinaigrette, cumin honey roasted beets, beet chips, goat cheese	11/17	Grilled Caesar Salad grilled romaine with sage brown butter croutons, EM Caesar dressing, Parmesan	11/17

HANDHELDS

Served with a choice of side - soup, fries, beet salad (+ 2.00), chopped Caesar salad (+ 2.50)

EM Beef Burger tomato & bacon jam, smoked Cheddar, shredded lettuce, fried onions and EM burger sauce on a house made bun	23	Fried Chicken BLT Wrap buttermilk fried chicken, Cajun seasoning, avocado ranch dressing, Cavicchi's bacon, sliced tomato, shredded lettuce	22
Pulled Pork Tacos (3) BBQ pulled pork, cilantro and lime slaw, crema and pickled red onion	21	Grilled Cheese brie, smoked cheddar, mozzarella, red pepper jelly	19
Caprese Sandwich Grilled flatbread stuffed with marinated tomato, Ciro's fresh mozzarella, balsamic greens and basil pesto aioli	22	Reuben Sandwich beef brisket, Russian dressing, sauerkraut, Swiss cheese on house made rye bread	20

PASTAS & MAINS

Eggplant Parmesan Panko crusted eggplant, san marzano tomato sauce, Ciro's fresh stracciatella, baked and served with buttered noodles and broccolini	25	BBQ Short Rib bone in short rib, cooked low and slow, glazed with whiskey BBQ sauce, served with smoked Cheddar mac n cheese and grilled broccolini	34
Wild Mushroom Penne Sautéed wild mushrooms, arugula and basil pesto topped with crispy prosciutto and shaved Parmesan	24	Butter Chicken grilled marinated chicken in tomato curry served on basmati rice with grilled flatbread & fenugreek leaf	25
Linguine Bolognese traditional beef & pork meat sauce, tossed with fresh mozzarella and topped with crispy breadcrumb	26	Thai Green Curry sautéed shrimp, mussels, vegetables served on basmati rice with cilantro -warning! It's for spice lovers!	26
Smoked Salmon Fishcakes pan seared fishcakes with warm potato salad, dill and red wine vinaigrette, balsamic greens and hollandaise	24	Fish & Chips 6oz beer battered haddock, apple cider & poppy seed vinaigrette radish slaw, fries & tartar sauce	25

SIDES & ADDS

Basket of Fries	6
Soup Cup	8
Grilled Chicken Breast	8
Shrimp (5pc)	10
Bacon or Prosciutto	5
Side Gravy	3

SIDES & ADDS

Skor Cheesecake Bomb brownie crust, caramel, cheesecake, chocolate coat	7.75
Opera Cake almond biscuit, coffee buttercream, chocolate	7.75
Cheesecakes of the Day a variety of fresh flavours, made daily	7.50

ONE EGG PLATTER

one egg any style with Cavicchi's bacon or maple sausage served with breakfast potatoes, grilled tomato & choice of toast

16

TWO EGG PLATTER

two eggs any style with a choice of Cavicchi's bacon or maple sausage served with breakfast potatoes, grilled tomato & choice of toast

18

TWO EGG COMBO PLATTER

two eggs any style with Cavicchi's bacon AND maple sausage served with breakfast potatoes, grilled tomato & choice of toast

20

BREAKFAST WRAP

sausage, Cheddar, mozzarella, scrambled egg, choice of chipotle or lemon garlic aioli served with breakfast potatoes

16

BREAKFAST BURGER

sunny egg atop a hand made beef patty with smoked Cheddar, guacamole, tomato bacon jam on an EM bun served with breakfast potatoes

18

CHICKEN N WAFFLES

Cajun fried chicken, buttermilk waffles, smoked Cheddar, maple butter, chives

20

EGGS BENEDICT YOUR WAY

two poached eggs on a buttermilk biscuit with hollandaise served with breakfast potatoes

VEGETARIAN - arugula, grilled tomato **16.5**

BACON - Cavicchi's locally smoked **19.5**

SMOKED SALMON **21.5**

EM BREAKFAST BISCUIT

pesto, Cheddar, bacon and a fried egg on a buttermilk biscuit served with breakfast potatoes

14

AVOCADO TOAST

diced tomatoes, bacon, green onion, 2 poached eggs & avocado on a choice of toast

18

STRAWBERRY SHORTCAKE

buttermilk waffle, strawberry coulis, Chantilly cream, almond shortcake crumble

17

WAFFLE

EM CHOPPED BRUNCH SALAD

mixed greens with bacon, tomato, goat cheese, poached egg, pickled red onion and sage brown butter croutons with avocado ranch dressing

16

DRINK MENU



COFFEE

ESPRESSO	\$ 4.00
HOUSE BLEND DRIP	\$ 3.00
LATTE 12OZ	\$ 4.75
AMERICANO	\$ 4.00
MOCHA	\$ 6.00
FLAT WHITE	\$ 4.50
CAPPUCCINO 8OZ	\$ 4.00
ICED COFFEE	\$ 4.00



NON-COFFEE

HOT CHOCOLATE	\$ 5.50
MATCHA	\$ 5.75
LONDON FOG	\$ 5.50
CHAI LATTE	\$ 6.00
ITALIAN SODAS	\$ 5.00
BREWED ICE TEA	\$ 4.50
TEA	\$ 4.00
LEMONADE	\$ 5.00

most beverages available hot or iced

wide variety of flavour shots .75

salted caramel, hazelnut, vanilla, lavender, peppermint, toasted marshmallow, gingerbread,

pumpkin spice, caramel apple butter, sugar free vanilla

cold foam it! 1.25

COLD PRESSED JUICE 7.50

pure juice from local producer

Sprout Therapy.

12 oz glass Your choice of

Peter: carrot/apple

Emmeline: pineapple/ginger.

CONNECTED CRAFT KOMBUCHA 5

locally produced fermented beverages.

Fragrant and crisp. 5 oz flute

Your choice of

Strawberry Lemonade-Mocktail inspired

Jun - Sparkling Peach & Honey