

BRUNCH STARTERS

Maple Brioche Cinnamon Bun cream cheese icing, cinnamon sugar \$9

Game Patty – curried game meat, flaky pastry, housemade hot sauce \$16 Endive Salad (v) – poached pear, celeriac, walnuts, dijon vinaigrette \$14

Elk Tartare – hand cut Ontario elk, minced capers, gherkins, shallots, pickled chanterelles, pickled wild leeks, gaufrette potatoes \$18

BRUNCH FEATURES

Eggs Benedict -

house smoked wild boar belly, sous vide eggs, english muffin, hollandaise side salad **or** home fries \$18

> Buttermilk Pancakes choice of maple syrup & bacon

or berries & chantilly cream \$14 (add a duck egg +\$5

Foragers Omelette

seasonal foraged mushrooms, caramelized onions, house smoked cheddar, side salad **or** home fries \$18)

Venison and Foie Gras Croque Monsieur/Madame -

shokupan milk loaf, venison and foie gras terrine, comte cheese, dijon mustard, mornay sauce \$14 + fried duck egg (Madam) \$18 Antler Breakfast Sandwich -

house made bun, duck egg, boar belly, smoked cheddar, mustard, aioli \$12 add home fries or side salad +\$8

Game Burger -

wild boar, bison, deer, hot mustard, duck egg aioli, house smoked cheddar, herbed fries \$26 (add a duck egg +\$5)

> Ox Tongue – fried duck egg, caramelized onions, confit potatoes \$24

Bison Steak & Eggs – 8 oz dry aged ribeye, sunny side up egg, fresh cut fries \$38

Sides:

home fries \$8 extra duck egg \$5 house smoked wild boar belly \$8 wild & cultivated sautéed mushrooms \$8 garlic & chilli sautéed greens \$8

BRUNCH COCKTAILS

Maple Mocha Martini (1.5oz)

kavi coffee whiskey, creme de cacao, maple syrup, espresso \$12

Mimosa

prosecco, choice of orange or grapefruit \$8 buy a bottle \$40 choice of vodka, gin, rye, or tequila, walter caesar mix, lime, house caesar spice \$8

Antler Caesar

Antler Coffee (1.25 oz)

fresh coffee, whipped cream \$10

PJ's salted caramel cream liqueur, kavi reserve coffee blended canadian whisky,

Cider \$9 • Big Rock Pilsner Draft \$9 Americano \$4 • Cappuccino \$4.50 • Pluck Tea \$4 • Fresh Juice \$5