

BRUNCH




Antipasto


Zuppa – curried apple and squash soup with toasted pumpkin seeds and Ontario micro greens 8.5

Antipasto Platter – prosciutto, Blubry cheese, spicy onion jam, sour cranberry jelly and sliced poached pears sm 14 / lg 20

Beef Carpaccio – Enright Farms beef carpaccio with marinated mushrooms, squash puree, Ontario micro greens and crostini 11

Albacore Tuna  – rare seared tuna with arugula and endive salad, grape tomatoes, julienne carrots and kohlrabi puree 12

Tomato Bruschetta – classic tomato bruschetta with onions, garlic, balsamic and fresh herbs on warm baguette topped with arugula and parmesan 9

Mussels  - sustainable PEI mussels, Italian sausage, bell peppers, leeks and grape tomatoes in a spicy tomato broth with warm baguette sm 9 / lg 13

Fried Brussel Sprouts – browned brussel sprouts tossed with lemon juice and parmesan 5.5


Olives and Dip – marinated mixed olives with orange zest, chili flakes and parsley, roasted red pepper and cannellini bean hummus, eggplant baba ghanoush, and sliced foccacia 10

Salad

Caesar Salad – romaine hearts, Gusto dressing, parmesan shavings, pancetta crisp, croutons 8

Verde Salad – house blend greens with kohlrabi, carrots, pumpkin seeds and roast citrus vinaigrette 8

Enhance your Caesar or Verde salad

Add chicken breast +7, white shrimp  +8 or scallops +9

Beet Salad – roasted beets, arugula and endive salad, toasted walnuts, apples, goat cheese and a grainy mustard and tarragon vinaigrette 9.5

Please advise your server of any allergies or dietary restrictions

Brunch Entrees

Gusto Benedict – prosciutto, mozzarella, poached eggs, hollandaise 14

Garden Benedict – roasted red pepper and goat cheese, poached eggs, hollandaise 14

Arancini Benedict – squash and pancetta arancini topped with poached eggs, hollandaise 14.5

Quiche – tomato, mushroom, goat cheese and tarragon quiche 13

Above entrees are served with choice of verde or caesar salad, or ratatouille potatoes

Sausage Hash – fried potatoes with Italian sausage, eggplant, peppers, zucchini topped with two poached eggs and hollandaise 15

Lunch Entrees


Chicken Parmesan Sandwich - breaded chicken breast, tomato sauce, mozzarella, basil pesto 15.5

Chicken Club Sandwich – marinated chicken, bacon, sliced apple, spinach, roast red pepper aioli 15.5


Sandwiches are served on soft ciabatta with choice of verde or caesar salad

Pomodoro – spaghettini with house made tomato sauce and basil, shaved parmesan 14


Alfredo - penne with our cheese and garlic Alfredo sauce 16.5


Add chicken and peas +7 or white shrimp  +8

Primavera - linguine, mushrooms, kale, bell peppers, and grape tomatoes in a basil pesto sauce, topped with goat cheese 16

Enhance this dish with chicken +7, white shrimp  +8 or seared scallops +9

Canadese – pepperoni, mushrooms and bacon pizza with tomato sauce and mozzarella 15.5

Ling Cod  – Ling cod with roast polenta cake, stewed caponata, lemon-basil butter 23

Rainbow Trout  – sustainable rainbow trout, with mixed green salad, kohlrabi, carrots, grape tomatoes and quinoa with roast citrus vinaigrette 22

Gluten Free Noodles +1

Extra Parmesan +0.50

Overfishing is the greatest threat to our oceans today. We use sustainable seafood products whenever possible, recognized by the Ocean Wise program



Executive Chef – Mathew Thompson
Sous-Chef – Drew Greenfield