

Vin Menu

Our food philosophy is simple. Fresh, local, and globally inspired.

We offer dishes that are seasonal, wine focused and flavorful.

Three Tier Brunch

9am-3pm Saturday and Sunday

\$25 per person. Full table participation please.

Top Tier

Mini pastries, croissants, homemade sourdough bread (VF), chef's mini muffins.

Middle Tier (GFr, V)

Yogurt parfait with raisin granola. Mini bananas and fresh fruit, homemade butter, and jam.

Bottom Tier (GFr, V)

Scrambled eggs, applewood smoked bacon, hashbrowns, grilled tomatoes with oregano and parmesan.

Carving Station

Add \$10 per plate, with each purchase of a "Three Tier Brunch."

Waffles (GF)

*Waffles made to order, served with whipped cream, maple syrup and fresh berry compote. **OR***

Omelet Counter (GF, Vr)

*Choose your own omelet, condiments including cheeses (Monterey jack, provolone), veggies, proteins (bacon, chorizo) and spring onions. **AND***

Carving Station (GF)

*Chef's feature protein from local butchers **or** Spolumbo's maple breakfast sausages.*

Saturday and Sunday Libations

Vin Room Mimosa (choice of grapefruit, pineapple, orange or cranberry)	6oz	\$11
Coffee and Maple Rum Cream (Ironworks, Nova Scotia)	1oz	\$9.5
Vin Room Caesar (choice of vodka, gin, or tequila)	1oz	\$10
Sangria (choice of red, white, or rose)	6oz	\$7
Migration Mimosa (Grand Marnier, sparkling wine, lemon juice, orange juice)	6oz	\$14
Kir (Crème de Cassis, sparkling wine)	6oz	\$13
Vin Room Punch (white rum, juices, prosecco, fresh mint, and sliced fruit)	13oz	\$22

Full Wine, Beer and Spirits List Available

(Vr) - Vegetarian (VF) - Vegan Friendly Items

(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.