

BREAKFAST

MAINS

Cheese Blintz

Golden crepes filled with sweet, creamy cheese, topped with a fruit compote. Served with crispy bacon for the perfect balance of sweet & savoury. 16.5

Our Omelet

2 eggs, fresh herbs and cheese. Your choice of fillings: ham, bacon, tomato, pepper, spinach, mushroom or chives. Served with a slice of toast and fresh fruit. 16.5

Mexi Omelet

Fluffy 2-egg omelet packed with sauteed peppers, onions, black beans, and creamy avocado, finished with melted Mexi cheese. Served with your choice of a savoury potato pancake or toast. 16.5

Oakridge Benny

A classic done right! 2 perfectly poached eggs and savoury ham on our house-baked ciabatta, topped with velvety hollandaise. Served with a side of fresh fruit and a golden potato pancake. 17.5

French Toast

Thick-cut, dipped in a rich vanilla-cinnamon batter and griddled to perfection. Served with 2 crispy bacon strips and maple syrup on the side with berry compote. 16.5

Quiche with Fruit

Today's fresh-baked quiche (available daily until sold out). \$10.5
Served with fruit for \$15.5

Sunrise Sandwich

Your choice of crispy bacon or smoky ham, stacked with 2 fluffy scrambled eggs and melted cheese on our house-baked ciabatta. Comes with a savoury potato pancake, fresh fruit, and a side of rich hollandaise for dipping and drizzling. 17.5

Breakfast Panini

A toasted multigrain sourdough panini, grilled to perfection with your choice of 2 fresh ingredients: ham, bacon, tomato, pepper, spinach, mushroom, or chives. Served with a side of fresh fruit. Cheese & egg included. 16.5

Baked Oatmeal

Brown sugar baked and finished with steamed vanilla milk.
Served with choice of toppings and 1 slice of toast. 12.5

SIDES

Toast & Jam 1 Slice 3.5 | 2 Slices 4.5

**Cinnamon Raisin Toast with
Honey Vanilla Butter** 1 Slice 4.5 | 2 Slices 6

Grilled or Warmed Cinnamon Bun 6.5

Sweet or Savoury Scones 4.5

Muffin of the Day 4.5

**Don't cry over spilled milk.
It could have been coffee!**

Top off your breakfast with one of our
delicious coffee house selections.

We love to support our community, which is why all our food is made from scratch using locally-sourced ingredients and products. Please ask your server for our Gluten Friendly options.

EATS

FEATURES

The Daily Duo

Two chef-inspired soups made fresh daily. 8
Served with your choice of savoury cheese scone. 12.5

Soup & House Side Salad

The quintessential combo. A comforting bowl of house-made soup paired with your choice of house side salad. 16.5

Quiche & Side

Today's fresh-baked quiche, served with your choice of soup or house side salad. Available daily until sold out. 16.5

Garlic & Cheese Flatbread with a Side

Our signature flatbread with house-roasted garlic sauce, cheddar, mozza and monterey jack. Served with side soup or house side salad. **Half** 17.5 | **Full** 19.5

Wrap, Flatbread or Salad Feature

Ask your server about this week's Feature: Choose from a seasonal Wrap, Flatbread or Salad! 17.5

GREENS & GRAINS

Salads served with a wedge of garlic ciabatta excluding the Warm Chicken Taco Salad & Mediterranean Bowl.
Add chicken to any salad \$5.

Cranberry Almond House Salad

Mixed greens with sweet dried cranberries, red onions, crisp cucumber, gouda, mandarins and toasted almonds, with our nearly-famous sweet onion dressing. 16.5

Garden House Salad

Crisp romaine lettuce, topped with diced cherry tomatoes, cucumber, peppers & carrot. Choose from a lemon dill ranch dressing or thyme vinaigrette. 16.5

Mediterranean Bowl

A fresh and vibrant mix of quinoa, peppers, chickpeas, crisp cucumbers, ripe tomatoes, creamy avocado, olives, and feta on a bed of greens. Finished with a drizzle of cool tzatziki. 20.5

Warm Chicken Taco

A hearty blend of romaine, black beans, charred corn, crispy tortilla chips, tomatoes, aged cheddar, and seasoned chicken breast, tossed in a zesty lime chipotle dressing. 20.5

Candied Walnut & Fruit Salad

A bed of spinach with a blend of seasonal fruit, goat cheese and dressed with lemon poppyseed. 18.5
(opt. sub goat cheese for gouda)

Roasted Beet & Feta Salad

Baby kale and mixed greens, cold roasted beets, candied pecans, red onions, mandarins and feta, dressed with thyme vinaigrette. 18.5

Asian Sesame Chicken Salad

Crisp romaine with red peppers, green onions, shredded carrots, toasted almonds & candied sesame seeds, topped with warm Asian chicken crunchy ramen noodles. 20.5

HANDHELDS

Served with a choice of quinoa salad or fresh slaw, chips and a dill pickle, excluding the Quesadilla. Substitute soup or side house salad for \$4.

Bacon Cheeseburger Slider

Juicy all-beef patty, melted cheese, crispy bacon, dijon aioli, lettuce, tomato, red onion, and a crunchy pickle, all stacked on a buttery house-made brioche bun. 19.5

Veggie Slider

Our signature veggie burger with a garlic-grilled Cremini mushroom. 19.5

Cordon Bleu Ciabatta

Golden-fried chicken, swiss cheese, smoked ham, roasted garlic sauce, lettuce, tomato, and onion on our house-baked ciabatta. 19.5

Chicken, Bacon & Avocado Club

Grilled chicken breast, crispy bacon, fresh lettuce, tomato, aged cheddar, and creamy avocado, finished with garlic aioli on our house-made toasted focaccia. 19.5

The Philly

Slow-roasted beef piled high with sauteed onions & bell peppers, smothered in melted cheddar and mozzarella, served on a toasted garlic baguette. 19.5

The Reuben Panini

Shaved corned beef, tangy sauerkraut, melted swiss cheese and our house-made reuben sauce, pressed on deli rye. 19.5

The Ciabatta Club

Cold oven-roasted turkey breast, crispy bacon, swiss cheese, lettuce, tomato, and red onion, finished with lemon-rosemary aioli, all on our house-baked ciabatta. 19.5

Quesadilla

A whole wheat tortilla filled with cheese blend, roasted veggies, seasoned chicken, and black beans. Served with fresh guacamole, salsa, sour cream and a side of La Cocina chips. 17.5

SHAREABLES

AVAILABLE FROM 4PM - 8PM

Cashew Chicken Lettuce Wraps

Tender chicken and toasted cashews, tossed in our tangy Asian dressing. Served in crisp lettuce cups and topped with crunchy noodles, shredded carrots and chives. 6 per order. 21.5

The Spreads

The Savoury - Roasted cherry tomatoes and garlic, paired with creamy goat cheese and served with crispy crostini. 21.5

The Sweet - Melted brie, house-made zesty orange jelly, candied walnuts & dried cranberries. Served warm with crostini. 21.5

Crispy Cauli

Breaded and crisped cauliflower bites tossed in a choice of maple ginger sauce, spicy buffalo or barbecue sauce. 17.5

Sushi Roll

Asian chicken, cucumber, carrot, red pepper, sesame seeds, served with soya sauce, wasabi and pickled ginger. 16.5

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FROM THE BAR

WINE

Red

House Red - *Open Red Blend - Ontario*
Cabernet Sauvignon - *Woodbridge - California*
Malbec - *Don David - Argentina*

White

House White - *Folanari Pinot Grigio - Italy*
Sauvignon Blanc - *Oyster Bay - New Zealand*
Gewurztraminer - *Sterling Castle - Germany*

House Wine	6oz	9.50	9oz	12.50
Bottled Wine	6oz	11.50	9oz	14.50
Bottle of Wine				36.00

BEER 8.00

Corona Extra - *Bottled*
Sleemans Honey Brown - *Bottled*
Fort Garry Dark Ale - *Bottled*

CIDER 10.00

Somersby Cider - *Ask your server for seasonals*

COFFEE HOUSE SELECTIONS

HOT / ICED

Classics	12oz	16oz
Coffee / Tea (free refills)	2.95	3.95
Americano	3.95	5.25
Flat White	4.75	5.25
Latte / Cappuccino	4.75	5.25
Mocha	4.95	5.75
Hot Chocolate / Steamer	4.75	5.25

Milk Alternatives: Oat, Almond or Coconut

Specialty 12oz 5.75 16oz 6.25

Caramel Macchiato
London Fog
Chai Latte
Matcha Latte
Black Forest Mocha
Turtle Mocha
Coconut Latte

COLD

	12oz	16oz
Italian Soda		3.95
Frappe	5.75	6.45
Fruit Smoothie	5.75	6.45
Green Tea Smoothie	5.75	6.45
Blended Lemonade	5.25	5.75
Juice, Bottled Water or Canned Drink	2.50	

*Flavour Shots - Vanilla (SF), Caramel (SF),
White Chocolate (SF), Hazelnut
Plus select seasonal flavors*

Features 12oz 5.95 16oz 6.75

Ask your server for monthly features

DESSERTS

Just like the seasons, our dessert selection is ever-changing. Ask your server about this season's delicious delectables made in-house!

CHEESECAKES

- Hazelnut Ganache Cheesecake 8.50
 - Kahlua Cookie Cheesecake 8.50
 - Seasonal Cheesecake 8.50
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CAKES & TORTES

- Beesting 7.50
 - Chocolate Selection 7.50
 - Seasonal Selection 7.50
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PIE

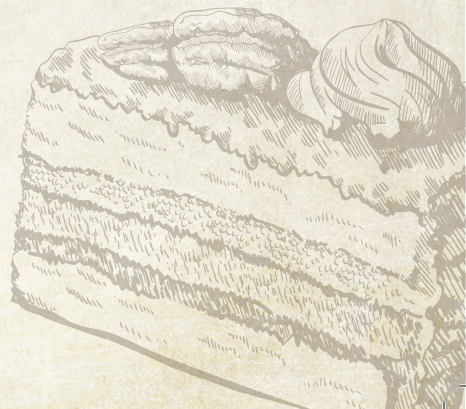
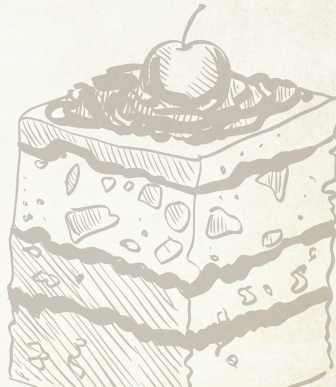
- Fresh Daily - Famous Coconut Cream, Chocolate Cream or Seasonal Selection 5.95

SQUARES

- Brownie 4.95
 - Lemon Square 4.95
 - Date Square 4.95
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TREATS

- Cinnamon Bun - Warmed or grilled 6.50
- Scones & Muffins 4.50
- Cookie 1.50



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Asian chicken rolls 16.5