

BREAKFAST

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Full Breakfast - 32

2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea

2 Eggs Any Style - 21

homefries and choice of toast

Classic or Egg White Omelette - 29

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

Eggs Benedict - 28

artisan ham, brioche and hollandaise

Shakshuka - 24

spiced tomato & pepper stew, poached eggs, feta and challah

Buttermilk Pancakes - 23

stewed blueberries, whipped cheesecake and graham crumble

Bagel & Lox - 27

cream cheese, pickled onion, capers, tomato and cucumber

Avocado Toast - 22

smashed avocado, blistered heirloom cherry tomatoes, fresh ricotta, chilli and olive oil

LIGHT BREAKFAST

Yogurt Parfait - 15

Greek yogurt, house made granola and berries

Oatmeal with Honey - 10

House Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Pain au Chocolat - 6

Blueberry Scone - 6

Continental Breakfast - 26

croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

SIDES

Smoked Bacon - 9

Turkey Bacon - 9

Turkey Sausage - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16



CHEF/OWNER
Mark McEwan

EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

MANAGER
Tim Salmon

SERVED FROM
Weekdays 6:30AM - 11:30AM
Weekends 6:30AM-3PM

APPETIZERS

Focaccia - 8
whipped butter and olive tapenade

Lobster Spoons - 39
vermouth beurre fondue

Korean Chicken Tacos - 24
gochujang, pickled cabbage, sesame aioli and avocado

Wagyu Sliders - 36
gruyere, crispy onions, horseradish aioli and beef au jus

Fried Quail - 30
jalapeno corn bread, coleslaw, dill and spiced honey

Baked Sheep's Milk Gouda - 32
Merlot soaked cheese, cranberry, braised onion, fig and walnut bread

Grilled Octopus - 39
piri piri, chorizo, warm potato salad, fennel and grilled artichoke tapenade

Roasted Cauliflower Hummus - 24
crispy chickpeas, spiced eggplant, crudites and naan

Chicken Noodle Soup - 18
roast chicken, mirepoix, parsley and noodles

SALADS

Caesar Salad - 21
romaine, double smoked bacon, garlic croutons, sun dried tomato and Parmigiano Reggiano

Insalata Verde - 21
variegated greens, Pecorino Romano and sherry vinaigrette

Heirloom Carrots - 29
pomegranate yogurt, halloumi, orange, radicchio, cardamom vinaigrette and crisp lavash

ONE Cobb Salad - 36
chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

RAW BAR

Yellowfin Tuna Sashimi - 30
sesame, ponzu, jalapeno and cilantro

Steak Tartare - 34
beef tenderloin, quail egg, herb salad and crostini

Oysters 1/2 dozen - 36
mignonette and horseradish cocktail sauce

Spicy Tuna Tartare - 30
crispy rice cakes, avocado-wasabi puree, ginger and scented soy

Caviar Service - MP
creme fraiche, egg yolk, chive, toast points and blinis
ask your server for daily caviar selection

FISH/SEAFOOD

Dover Sole - 115
Lyonnais potatoes and lemon-caper brown butter

Black Cod - 78
miso, bok choy, mushroom gyoza and rice wine beurre blanc

Branzino - 52
salsa verde, olives and blistered heirloom cherry tomatoes

MEAT/POULTRY

Chicken Ballotine - 42
apple & brioche stuffing, whipped squash, Brussels sprouts, cranberry gastrique and maple mustard au jus

Madras Lamb Shank - 65
scented basmati, bhaji and cucumber raita

Steak au Poivre - 85
venison shortloin, seared foie gras, duck fat potatoes, wild mushroom and peppercorn cognac sauce

Duck Breast - 56
spiced honey & pistachio crust, endive, apricot, sunchoke and blackberry

PASTA

Spaghetti - 34
veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano

Linguini - 60
lobster, natural bisque, creme fraiche and sturgeon caviar

Ravioli - 34
squash, apple, pecan, Pecorino Romano and sage brown butter

SANDWICHES

8oz. U.S.D.A. Prime Burger - 36
Russian dressing, Boston bibb, tomato, onion, pickles, American cheddar and sesame bun

Truffle Grilled Cheese - 36
brie, mushroom duxelle, onion marmalade, black truffle and sourdough

Halloumi Souvlaki - 30
village salad, melitzanosalata, lemon and grilled flat bread

Green Goddess - 28
avocado, zucchini, cucumber, sprouts, jalapeno gouda, Mayan pumpkin seed spread, green goddess dressing and grilled tortilla

STEAKS

All steaks are served with house herb & garlic rub and roasted bone marrow

10oz Beef Tenderloin Alberta Angus - 90

12oz NY Striploin U.S.D.A. Prime - 80

40oz Tomahawk P.E.I. grass fed - 195

SAUCES - 7

Peppercorn Sauce / BBQ Sauce / Salsa Verde

VEGETARIAN

Eggplant Arrabbiata - 32
mozzarella, ricotta, San Marzano tomato and Calabrian chili

Crispy Peanut Tofu - 30
udon noodle stir fry, peanut praline, sesame and cilantro

King Mushroom Bolognese - 30
zucchini noodles, pine nut 'parmesan' and bomba

SIDES

Classic Pomme Puree - 16
butter and chives

Roasted Broccoli - 18
tahini dressing, lemon and sunflower seeds

Roasted Mushrooms - 19
aged balsamic and thyme

Brussels Sprouts - 17
guancia, Pecorino Romano and maple

Frites - 15
citrus garlic aioli

Truffle Frites - 18
Parmigiano Reggiano and truffle aioli

Child friendly menu items are also available upon request. Prices and items are subject to change.

For In Room Dining: Applicable taxes and a 17% gratuity will automatically be charged in addition to a delivery charge of \$5.00



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Mark McEwan

EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

MANAGER
Tim Salmon

FALL 2021
From 11:30AM - 10PM

Focaccia - 8
whipped butter and olive tapenade

Lobster Spoons - 39
lobster tail and vermouth beurre fondue

Korean Chicken Tacos - 24
gochujang, pickled cabbage, sesame aioli and avocado

Baked Sheep's Milk Gouda - 32
Merlot soaked cheese, cranberry, braised onion, fig
and walnut bread

Yellowfin Tuna Sashimi - 32
sesame, ponzu, jalapeno and cilantro

Chicken Noodle Soup - 18
roast chicken, mirepoix, parsley and noodles

Frites - 15
citrus garlic aioli

Truffle Frites - 18
Parmigiano Reggiano and truffle aioli

ONE Cobb Salad - 36
chicken breast, egg, bacon, blue cheese, croutons, tomato,
avocado, sherry vinaigrette and creamy garlic dressing

Wagyu Sliders - 36
gruyere, crispy onions, horseradish aioli and beef au jus

Truffle Grilled Cheese - 36
brie, mushroom duxelle, onion marmalade,
black truffle and sourdough

Spaghetti - 34
veal ricotta meatball, San Marzano tomato
and Parmigiano Reggiano

Roasted Cauliflower Hummus - 24
crispy chickpeas, spiced eggplant, crudites and naan

Salumi - 34
olives, antipasti and crostini

Cheese Selection - 33
fresh fruit, house made preserves and crostini

Warm Cookies - 13
assorted house made cookies

LATE NIGHT



CHEF/OWNER
Mark McEwan

EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Richard Hakim

EXECUTIVE SOUS CHEF
Christopher Kwok

MANAGER
Tim Salmon

Served from 10PM
18

DESSERTS

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Ontario Strawberry Sundae

wildflower honey ice cream, strawberry compote,
lemon poppy seed cake and crisp meringue

19

Coconut Panna Cotta

tropical fruit, fresh berries, mango sorbet
and toasted coconut

19

Valrhona Chocolate Bar

dark chocolate nama ganache, shortbread, hazelnut praline,
feuilletine and coffee ice cream

19

Birthday Cake for 2

rainbow cake, vanilla buttercream and sprinkles

29

Boston Cream Doughnuts

dark chocolate glaze, vanilla pastry cream
and honeycomb

19

Warm Cookies

assorted house made cookies

13

Sorbet

Lime
Mango
Raspberry Frosé

6 per scoop

Ice Cream

Wildflower Honey
Coffee
Bananas Foster

CHEESE

Buffalo Bliss

pasteurized buffalo milk - soft
Woodstock, Ontario

Highland Blue

raw ewe's milk - semi-firm
Mississippi Station, Ontario

Handeck

pasteurized cow's milk - hard
Woodstock, Ontario

Full Selection - 33
Single Selection - 11

COFFEE

Coffee

4.75

Cappuccino

7.00

Americano

6.50

Latte

7.75

Espresso

5.25

Double Espresso

6.50



CHEF/OWNER
Mark McEwan

EXECUTIVE CHEF
Darby Piquette

PASTRY CHEF
Amy Tenn-Yuk

MANAGER
Tim Salmon

Cocktails

Put Your Hand in Mine - 2.5oz

Havana Club 3 year rum, Havana Club 7 year rum,
Green Chartreuse, lime juice, raspberry syrup, mint
21

Cactus & Flowers - 2oz

Altos Plata tequila, blueberry simple syrup, blueberries,
lime juice, pansies, soda
21

Strawberry Fields - 1.5oz

Hidden Temple Gin (basil infused), strawberries, basil,
strawberry simple syrup, soda
20

Elder Advice - 2.25oz

Absolut Vodka, St. Germain elderflower liqueur,
Lillet Blanc, lemon juice
20

Road Trip - 3oz

Evan Williams bourbon, lemon juice,
rhubarb simple syrup, egg white, red wine
21

Mocktails

Hazelnut Iced Coffee

espresso, hazelnut syrup, whipped cream
10

Bala Ontario Mule

cranberry juice, ginger beer, lime juice
10

Strawberry Mint Lemonade

10

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Lagavulin 16 yr 32.00
Oban 14 yr 31.00
Highland Park 12 yr 23.00
Highland Park 18 yr 53.00
Johnnie Walker Blue 74.00
Macallan 18 105.00

Scotch - 1.5 oz

Bourbon - 1.5 oz

Blanton's Bourbon 18.00
Knob Creek 15.00
Woodford Reserve 16.00

Cognac - 1.5 oz

Martell VS 19.00
Martell VSOP 29.00
Hennessy VS 19.00
Hennessy XO 53.00
Remy Martin VSOP 30.00
Remy Martin XO 53.00
Louis XIII 425.00

Tequila - 1.5 oz

Don Julio Reposado 23.00
Don Julio 1942 40.00
Casamigos Blanco 16.00
Casamigos Reposado 20.00
Casamigos Anejo 25.00
Clase Azul Plata 30.00
Clase Azul Reposado 50.00
Clase Azul Anejo 200.00
Clase Azul Día de Muertos 300.00
Clase Azul Ultra 350.00

A complete list of our spirits is also available upon request.

Beer & Cider

Bud Light 9.50
Budweiser 9.50
Corona 9.50
Stella Artois 9.50
Heineken 9.50
Peroni 9.50
Ace Hill Pilsner 10.50
Guinness Draft 9.50
Samuel Adam's 9.50
Beck's Non Alcoholic 5.25
Strongbow Cider 10.50

On Tap - 20 oz

Mill St. Organic Lager 10.50
Mill St. Tankhouse Ale 10.50
Rolling Rock 10.50
Goose Island IPA 10.50
Beau's Lug Tread Ale 10.50
Alexander Keith's IPA 10.50

Feature Drink

Sangria - 24 oz
red or white
63

Sparkling by the glass - 6 oz.

Pares Balta Brut Cava Spain 15
Giro Ribot Cava Rose 16
Perrier Jouet nv Champagne 40
Tarlant Brut Reserve nv Rose Champagne (organic) 46

White Wine by the Glass - 6 oz.

Pinot Grigio, Il Cavaliere di Bertolo 14
2019 Friuli-Venezia 14
Chardonnay, Vineland Estates 'ONE' 2019 Niagara 14
Riesling, Vineland Estates 'Elevation' 2018 Niagara 15
Sauvignon Blanc, Stoneleigh 2018 Marlborough 16
Chardonnay, Hanging Vines 2017 Lodi 17
Gruner Veltliner, Domane Wachau 2018 Austria 17
Sauvignon Blanc, Alain Gueneau 'Le Guiberte'
2018 Sancerre 27
Chardonnay, Ramey 2017 Russian River 44

Rose Wine by the glass - 6 oz.

Weekly Selections - see your server 18

Red Wine by the glass - 6 oz.

Malbec, Andeluna '1300' 2018 Mendoza 17
Cabernet Sauvignon, Vineland Estates 'ONE Red'
2016 Niagara 17
Sangiovese, Borgo Scopeto Chianti Classico
2016 Tuscany 17
Cabernet Sauvignon, Castle Rock 2016 Paso Robles 19
Pinot Noir, Block Nine 'Caidens Vineyard'
2019 California 23
Merlot Chateau Fleur Haut Gausson, 2016 Bordeaux 27
Cabernet Sauvignon, Band of Vintners 2018 Napa 40
Brunello di Montalcino, Collemattoni 2015 Tuscany 54

DRINKS

Green Teas

Tropical Green

Japanese "Sencha" blended with pineapple, papaya and a hint of citrus

Marrakesh Mint

South African green rooibos blended with a medley of mint

Black Teas

Signature Black

A blend of single estate Indian black teas from Darjeeling & Assam

Earl Grey Classic

Black tea blended with a robust portion of oil of Italian bergamot

Masala Chai Classic

Black tea blended with an authentic mix of Indian spices

Herbal Teas

Rouge Provence

South African red rooibos blended with French florals

Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$7.50 each

Coffee

Coffee	4.75
Cappuccino	7.00
Americano	6.50
Latte	7.75
Espresso	5.25
Double Espresso	6.50

Protein Shakes and Juices

Isobolic Protein Shake

Raspberry	10.50
Chocolate	10.50
Vanilla	10.50
Orange juice	7.50
Grapefruit	7.50
Juice of the day	8.50
Fresh fruit smoothie	10.50