

# The Brunch Menu

## Buttermilk Pancakes

Freshly Made Buttermilk Pancakes, Warm Duck Confit  
Fresh Blue Berries & Drunken Merlot Cherries  
Hand Whipped Lavender Cream, Quebec Maple Syrup  
16

## Le Pain Dore

Locally Baked Fresh Brioche Chocolate French Toast  
Madagascar Vanilla Crème Anglaise, Crispy Smoked Ontario Bacon  
Gooseberry Gastrique  
15

## Sunday Scramble

Smooth Scrambled Eggs w/ Seasonal Garnish  
Served w/ Warm Pepper Crusted Goats Cheese  
Fresh Greens Salad  
14

## Benny or June

Home Cured & House Smoked Peameal Style Canadian Bacon  
Or  
House Cold Smoked Organic Smoked Salmon  
Served on Crispy Farmers Toast w/ Empire Apple Hollandaise  
Petite Micro Greens & Fresh Herb Salad  
15

## Atlantic Snow Crab Omelet

Atlantic Snow & Lump Crab Omelet w/ Tarragon & Fresh Herbs  
Baby Arugula, English Sage Derby Cheddar, White Asparagus  
Farmers Toast  
18

## Steak Frites

45 Day Dry Aged Organic AAA Ontario Beef Strip Loin  
Baby Greens Salad, Parmesan, Herb & Truffled House Frites  
Roasted Shallot Demi  
5 per OZ

## Smoked Salmon Pave

House Cured & Smoked Scandinavian Style Smoked Salmon Pave  
w/ Warm Tri Colored German Style Potato Salad  
Horseradish Crème Freieche, Pickled Shallots, Micro Greens Salad  
16

## The West Hill Burger

Triple Meat (**lamb, pork & beef**) House Burger  
w/ Black Truffle, Smoked Applewood Cheddar  
Grilled Red Onion, Smoked Tomato Sofritto  
On Fresh Brioche Bun, Boston Bib Lettuce, Vine Tomato  
Frites or Green Salad  
16

# Brunch Side Dishes

## Caramelized Onion Home Fries

6

## Crispy Maple Glazed Bacon

5

## Smoked Salmon

6

## Sweet Potato Brule

Baked To Order Southern Candied Sweet Potato Brule  
5

## Granola & Berries

Fresh Berries, Organic Granola, White Balsamic Reduction  
Balkan Yoghurt  
8

## Country Toast & Jam

Homemade Jams, Butter & Toasted Bread  
7

## Scotch Egg

Spice Pork & Lamb Wrapped Fried Duck Egg  
10

## Fresh Berries & Cream

A Mixture of Wild & Exotic Berries  
Hand Whipped Lavender Cream  
Crunchy Honey Roasted Granola  
12

## Prosciutto & Melon

Thinly Shaved Prosciutto, Honeydew & Cantaloupe  
House Marinated Olives, Fresh Figs  
12

At the West Hill Wine Bar & Resto Lounge we are proud to stand beside our philosophy of only using Fresh, Local Sustainable Products when available!  
“I also believe that the soul of the food must not be lost”

If you or anyone in your party have any dietary restrictions please be sure to tell your server prior to ordering  
as we will make whatever accommodations possible to suit those needs.

MANY THANKS

EXECUTIVE CHEF/ OWNER  
CHRISTOPHER KANKA

AND SPECIAL GUEST CHEF  
BRAD CLARK