



The  
RESTAURANT  
at Peninsula Ridge

## ***Brunch***

### ***Appetizers***

Fresh Fruit Buttermilk Scone House made with butter and fruit	3
Peninsula Ridge Soup du Jour Seasonally inspired ingredients	9
Roasted Root Vegetable Salad C'est Bon goat cheese, micro greens and maple~thyme drizzle	12
Boston Lettuce, Spinach and Pea Shoot Salad Blood orange, roasted pecans, cherry tomatoes and jalapeno vinaigrette	11
Grilled Baby Romaine Caesar Pingue prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing	12
Add five prawns	18
Peninsula Ridge Antipasto Platter Duck confit rilette, Pingue prosciutto, Chorizo sausage and local cheese Citrus marinated olives and grilled vegetable salad	
For one	16
For two	24

### ***Main Courses***

Vegetarian Quiche Chef's local and seasonal inspiration served with a mixed greens salad	15
Poached Eggs on Rösti Potato Pingue prosciutto, oven roasted tomatoes, grilled king oyster mushrooms, spinach and lemon thyme hollandaise	17
Peninsula Ridge Daily Feature Grilled Pizza Seasonally inspired ingredients	16
Grilled Dry Aged Ontario Beef Burger Double smoked bacon, king oyster mushrooms, red onion jam, Avonlea cheddar and roasted garlic mayo served with fingerling potatoes	17
Brisket and Eggs Two Sunny side up eggs, brisket, smoked cheddar, mushrooms, wilted greens, roasted fingerling potatoes and grilled sourdough	20
Cedar Plank Atlantic Salmon  Stone ground mustard and maple syrup marinated, fingerling potato lyonnaise and vegetables	22
Chicken and Waffles Grilled apples, maple cream, roasted pecans and market vegetables	24