



THE
MERCHANT
TAVERN



Buttermilk Biscuit, 3
Maple butter and house made jam

Hash Browns, 6
Garlic aioli, sea salt

Oats, 12
Nut butter, Newfoundland berry compote, granola

Eggs Benedict, 17
Two poached eggs, breakfast ham, hollandaise, house made English muffin, hash browns
*Substitute smoked salmon 3, or vegetarian

Ray Bonia's Pancake Stack, 16
Bacon and maple syrup

Moose Burger, 27
Alderberry brioche bun, house smoked bacon, pickled red onion, gruyere cheese,
iceberg lettuce, caramelized shallot aioli

Quiche Lorraine, 15
Smoked ham & bacon, shallots, white cheddar cheese, green salad or hash browns

Newfoundland Breakfast, 28
Choice of moose sausage, pork sausage, bacon, or ham, two eggs, cod cake, hash browns,
touton, baked beans

Reuben Sandwich, 17
Sliced pastrami, fried egg, sauerkraut, pickles, dijon aioli, rye bread



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DESSERTS

Madeleines, 10
Labrador tea sugar, vanilla custard

Vinegar Pie, 12
Sagamite crust, Tetley tea ice cream, local Newfoundland berries

Crème Brûlée, 12
Please ask your server about today's flavour

COFFEE

Ice Cappuccino, 6
Bottomless Drip, 3.5
French Press, 5
Espresso/Americano, 4
Latte/Cappuccino, 5
London Fog/Chai Tea Latte, 6
Iced Tea, 3
Bottomless Tetley Orange Pekoe, 3.5

TEA

Darjeeling, 4
Organic Sencha, Green, 4
Spicy Chai, 4
Earl Grey, 4
Peppermint (herbal), 4
Rooibos Zeste Eclair, 4
Chamomile (herbal), 4

* Menu subject to change due to availability of seasonal ingredients