



THE
MERCHANT
 TAVERN



BRUNCH

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

Bacon, Lettuce, Tomato Sandwich, 17

White bread, aioli

Quiche Lorraine, 15

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

Classic Breakfast, 17

Choice of bacon or ham, two eggs, hashbrowns, toast

Newfoundland Breakfast, 28

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

Reuben Sandwich, 17

Pastrami, fried egg, sauerkraut, pickles, dijon aioli, rye bread

Vegan Reuben, 17

Smoked beet, sauerkraut, pickles, mustard, rye bread

Smoked Salmon on Poppy seed Bagel, 16

House smoked salmon, herb cream cheese, pickled cucumber and shallot

Huevos Rancheros, 18

Two fried eggs, pulled pork, soft shell tortillas, Pico de gallo, cilantro, sour cream



DESSERTS

Buttermilk Biscuit, 3

Maple butter and house made jam

Madeleines, 10

Labrador tea sugar, vanilla custard

Vinegar Pie, 12

Sagamite crust, Tetley tea ice cream, local Newfoundland berries

Crème Brulée, 12

Please ask your server for today's flavour

Affogato, 10

Vanilla ice cream, espresso, biscotti



COFFEE

Ice Cappuccino, 6

Bottomless Drip, 3.5

French Press, 5

Espresso/Americano, 4

Latte/Cappuccino, 5

TEA

Darjeeling, 4

Organic Sencha, Green, 4

Spicy Chai, 4

Earl Grey, 4

Peppermint (herbal), 4

Rooibos Zesteclair, 4

Chamomile (herbal), 4

London Fog/Chai Tea Latte, 6

Iced Tea, 3

Bottomless Tetley Orange Pekoe, 3.5

Ask your server about available à la carte brunch items