



THE
MERCHANT
 TAVERN



BRUNCH

Oats, 12

Nut butter, Newfoundland berry compote, granola

Quiche Lorraine, 15

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

Smoked Salmon on Poppy Seed Bagel, 16

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

Ray Bonia's Pancake Stack, 16

Bacon and maple syrup

Bacon, Lettuce, Tomato Sandwich, 17

Eggs Benedict, 17

Two poached eggs, breakfast ham, hollandaise, house made English muffin, hash browns

*Substitute smoked salmon 3, or vegetarian

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

Montréal Smoked Meat Sandwich, 18

Brioche bun, Swiss cheese, honey mustard, pickle

Huevos Rancheros, 18

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

Steak and Eggs, 30

Sliced 10 oz. sirloin bavette, chimichurri, au jus two fried eggs, hash browns



DESSERTS

Buttermilk Biscuit, 3

Maple butter and house made jam

Madeleines, 10

Six small, rich, shell-shaped cakes

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

All hot beverages can be served cold

Ice Cappuccino, 6

Bottomless Drip, 3.5

French Press, 5

Aero Press, 2.5

Espresso/Americano, 4

Latte/Cappuccino, 5

TEA

Darjeeling, 4

Organic Sencha, Green, 4

Spicy Chai, 4

Earl Grey, 4

Peppermint (herbal), 4

Rooibos Zeste Eclair, 4

Chamomile (herbal), 4

London Fog/Chai Tea Latte, 6

Iced Tea, 3

Tetley Orange Pekoe, 3.5

Ask your server about available à la carte brunch items