



## Brunch Menu

### Appetizers

**Roasted Butternut Squash Soup 10**  
Maple Crème Fraîche & Local Micro Greens

**Organic Greens Salad 14**  
Local Heritage Greens, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds, Sweet Pickled Red Onions & Crumbled Goat Cheese

**Zees Caesar Salad 14**  
Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Chip, Shredded Parmesan & Rosemary Garlic Focaccia Croutons

**Crispy Asian Calamari 15**  
Crispy Calamari Hand Tossed In Asian Five Spice With Citrus Yuzu Aioli

### Shared Plates

**Zees Perfect Cheese Board 26**  
5 Yr Old Cheddar & St. Chevalier Brie, Chef's Daily Inspired Local Cured Meat, House Made Jam, Fire Roasted Red Peppers, Pommery Mustard, Fresh Berries, Trio of Crackers & Crostinis, Micro Greens

**Shaw Club Salmon Croquettes 20**  
Fresh Atlantic Salmon, Fire Roasted Red Peppers, Infused With Lemon Dill, Hand Breaded In Panko, Wasabi Aioli

**Truffle Parmesan Fries 14**  
Hand Cut Fries Tossed In Freshly Grated Parmesan, Parsley & White Truffle Oil Drizzle

**Executive Chef**  
**Matt Tattrie**

### **Canadian Style Eggs Benedict 19**

2 Free Run Poached Eggs, Canadian Back Bacon, English Muffin, Topped With Fresh Made Hollandaise Sauce, Potato Galette

### **Swedish Style Eggs Benedict 20**

2 Free Run Poached Eggs, Smoked Salmon, English Muffin, Fresh Dill Folded Into Our House Hollandaise Sauce, Potato Galette

### **Banana Bread French Toast 16**

House Made Banana Bread Slices Dipped In Traditional French Toast Batter, Warm Banana Syrup & Fresh Berries

### **Zees Burger 19**

Fresh Ground Chuck Burger, Bacon Onion Jam, Aged Cheddar, Brioche Bun

### **Reuben Sandwich 17**

Shaved Corn Beef, Sauerkraut, Russian Dressing, Swiss Cheese, Rye Bread

### **Open Faced Smoked Salmon 18**

Thinly Sliced Smoked Salmon, Fried Capers, Lemon Dill Sour Cream, Pickled Red Onion, Charred Marble Rye

### **Fish Tacos 17**

Fresh Beer Battered Haddock Fillet, Charred Lime Aioli & Sweet Corn Salsa, Soft Shell Tortillas, Micro Greens

### **Mediterranean Wrap 18**

Grilled Chicken Breast, Fire Roasted Vegetables, Arugula, Pesto Drizzle Rolled Into A Spinach Tortilla

### **Southern Steak & Frites 23**

8oz Grilled Flat Iron Steak, House Made Cajun Rub, Sweet Potato Fries, Seasonal Vegetables & Spicy Creole Aioli

### **Wild Mushroom Risotto (Vegetarian) 17**

Shallots, Arugula, Wild Mushrooms, White Truffle Oil & Dried Porcini Mushrooms, Grana Padano

**We Offer Gluten Free Burger Buns & Wraps**  
**All Sandwiches are served with choice of Zees**  
**Fries, Green Salad, or Soup**  
**Upgrade to Caesar Salad \$3**