

MOTHER'S DAY BRUNCH @ TIN MILL

10:00am – 3:00pm

Choice of appetizers

Daily composed soup.

Tin Frites, a house classic, hand cut Yukon gold and sweet potato frites with a roasted onion and garlic aioli. V.G.

Mixed berry smoothie with yogurt and orange juice. V.G.

White Cheddar, Bacon, and tomato scone served with herbed butter.

Small Caesar salad, a house classic, with lemon Caesar dressing and our traditional garnishes of bacon, croutons and Asiago cheese.

Strawberry, rhubarb, and cream cheese strudel . V.

Choice of main courses

Grilled chicken, peach, caramelized onion and brie Panini with baby arugula on a ciabatta baguette

Classic Tin Mill Eggs Benedict: One poached egg with peameal bacon and English muffins finished with a hollandaise sauce served with hash browns

Grilled Vegetable Eggs Benedict: One poached egg served in a puff pastry with grilled vegetables topped with hollandaise sauce served with salad

Traditional breakfast: Scrambled eggs, bacon, hash browns and multigrain toast

Angus NY Steak frite topped with sautéed mushrooms, crispy onions and a green peppercorn demi glace.

Our famous deep dish quiche with smoked salmon and asparagus quiche Served with a side salad

Three House made Jumbo buttermilk pancakes topped with whipped cream and an Ontario maple and mixed berry compote

Dessert

Choice between our famous Carrot Cake or Moms Triple Chocolate Cake.

SET PRICE \$ 18.99

beverages are not included

KIDS menu

Scrambled eggs served with frites

Grilled cheese with frites

French toast with maple syrup

\$9.99

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