

WELCOME TO



Uxbridge, On

Sunday BRUNCH Menu

KIDS MEALS

For kids 12 years of age and younger

(includes a glass of milk, soda pop or juice)

Chicken Fingers
with house cut fries

Pasta
with tomato sauce

Grilled cheese
with house cut fries

All kids meals..... \$10.99

FEATURED DRINKS

Cocktails

Bloody Caesar \$8.95
Mimosa..... \$9.95

Mocktails

Cranberry O.J..... \$3.75
Virgin Caesar..... \$4.75
Shirley Temple..... \$3.75

STARTERS

Calamari (DF)

Fried with shallot rings, marinara sauce..... \$11

Calico Tin Frites

House cut russet potato, sweet potato, sesame & sambal aioli..... \$8

Caesar Salad

Crisp romaine, bacon, crouton, parmesan, lemon-garlic dressing... \$8 / \$16

Artisan Salad (V, GF, DF)

Cucumber, carrots, grape tomatoes, toasted sunflower & sesame seeds, black currant vinaigrette \$7 / \$14

Add grilled: chicken breast..... \$7 / shrimp..... \$12

FEATURED MAINS

Beef Brisket Sandwich

Mushrooms, onions, horseradish cheddar, house BBQ mayo, soft crust ciabatta, side frites..... \$16.25

Skillet Potato Hash (GF)

Andouille sausage, peppers, onion, poached eggs, feta cheese, tomato sauce..... \$15.75

Brown Butter Waffles

Warm apple compote, vanilla whipped cream, maple syrup..... \$11.75

Spanish Tortilla Wrap (V)

Potato & egg omelette, tex-mex white cheddar, salsa hollandaise, side salad..... \$13.25

TIN MILL CLASSICS

Traditional Benedict

Poached eggs, peameal bacon, English muffin, hollandaise sauce, home fries..... \$12.50

Portobello & Spinach Benedict (V)

Poached eggs, Swiss cheese, hollandaise sauce, side salad..... \$12.75

Haddock & Chips (DF)

Beer battered haddock fillet, house cut fries, tartar sauce..... \$14.50

Chicken & Brie Panini

Tomato, Dijon Mayo, ciabatta baguette, side salad or frites..... \$14.25

6oz Tenderloin Tip Burger

Brioche bun, lettuce, tomato, pickles, onion, side salad or frites..... \$16

Add: bacon..... \$2.25 white cheddar..... \$1.75

Substitute Caesar salad or sweet frites..... \$2

GF-gluten free **DF**-dairy free **V**-vegetarian **N**-nut awareness

Inform your server of any allergies prior to ordering.

Please note that any alterations or substitutions

will slow down your order and will be priced accordingly.

A 20% pre-tax gratuity charge will be added to parties of 8 or more.

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DESSERTS

Warm Apple Crumble

Vanilla bean ice cream, caramel sauce..... \$8.25

Chocolate Ganache Cake

Lindt chocolate mousse filling, chocolate sauce..... \$8.50

Lemon-Vanilla Burnt Cheesecake

Mixed berry compote, Chantilly cream..... \$8.50

Crème Brulée (GF)

Made daily with fresh ingredients, caramelized sugar topping..... \$8.00

Carrot & Pineapple Cake

Our signature cake, cream cheese icing, sweet coconut dusting..... \$8.00

All our desserts are made in house using fresh ingredients.

SPECIALTY COFFEES

2oz of premium liqueur in freshly brewed 100% Columbian coffee
with sugared rim, fresh whipped cream and a maraschino cherry.

B53 Grand Marnier, Bailey's & Kahlua..... \$11.95

Spanish Brandy & Kahlua..... \$10.95

Monte Cristo Brandy & Amaretto..... \$10.95

Irish Jameson whisky & Irish liqueur..... \$10.95

Tin Mill Special Drambuie & Frangelico..... \$10.95

AFTERNOON SNACKS

FROM 2:30 – 4:30

Calico Tin Frites house cut russet potato, sweet potato, sesame & sambal aioli..... \$8

Calamari fried with shallot rings, marinara sauce..... \$11

Tagliatelle Carbonara chicken, bacon, mushroom, peas, garlic cream sauce & egg yolks..... \$17.50

Chicken & Brie Panini tomato, Dijon mayo, ciabatta baguette, side salad or frites..... \$14.25

6oz Tenderloin Tip Burger brioche bun, lettuce, tomato, pickles, onion, side salad or frites..... \$16

Add: bacon..... \$2.25 white cheddar..... \$1.75

Caesar Salad romaine hearts, bacon, crouton, parmesan, lemon garlic dressing..... \$8 / \$16

Artisan Salad cucumber, carrots, grape tomatoes, toasted sunflower & sesame seeds,
black currant vinaigrette..... \$7 / \$14

www.tinmill.ca

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