

# MAD | CRUSH

THE UNWINE BAR

## BRUNCH

9:30am - 3pm Saturday & Sunday

## MENU

**Maple Cinnamon Granola** 10  
With Almond Milk & Apple Butter (v)

**Eggs Benedict** 14  
Choice of Peameal Bacon or Mushrooms and Spinach  
With Cheddar-Chive Scones & Béarnaise Sauce

**Buttermilk & Blueberry Pancakes** 12  
With Maple Butter & Housemade Vanilla Ice Cream (v)

**Croque-MAD-ame** 12  
With Fried Egg & Bayonne Ham

**Smoked Trout Salad** 13  
With Avocado & Fried Egg

**Avocado Toast & Poached Eggs** 11  
With Seasonal Fruit (v)

**Fresh Baked Deep Filled Quiche** 12  
With Young Leaves

## SIDES

Vadouvan New Potatoes  
Cheddar-Chive Scone & Cultured Butter  
Poached Rhubarb & Blueberries With Yogurt  
Bacon  
5 ea.

## DRINKS

Espresso 3 | Americano 3.50  
Latte 4.25 | Cappuccino 4  
Loose Leaf Tea 3 | French Press Coffee 3  
Sodas 6 | Freshly Squeezed Juice 5  
M|C Caesar (1.5oz) 10  
Feature Mimosa (5oz) 10  
**A Flight of Bubbles** (9oz) 23

Please make our staff aware of any allergies or dietary requirements.

Whilst we always do our best to accommodate requests, we cannot guarantee an allergen-free kitchen.

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## FROM THE SEA

### Fresh Oysters

6 for 20

St Simon, New Brunswick

Savage Blonde, PEI

### 'Buck A Shuck'

Every Tuesday & Wednesday from 5-7pm

## CURED MEATS & SAUSAGES

12 per Item / 28 for All

Bayonne Ham

Chorizo - Kintoa

Jesus Salami - Kintoa

Coppa - Berkshire

Lamb Proscuitto

Bison Salami

Venison Cacciatore

## ROOM FOR MORE 9

Apple Tarte Tatin & Vanilla Ice Cream

Something Chocolate

Lemon Tart & Raspberries

## CHEESE 8

### Lemony

Grey Owl – Goat

(Fromagerie Le Detour, Notre-Dame du Lac, Québec)

### Fruity

Douanier – Cow

(Fromagerie Fritz Kaiser, Noyan, Québec)

### Tangy

Lindsay Goat Cheddar – Goat

(Mariposa Dairy, Lindsay, Ontario)

### Toasty

Farmstead Gold Gouda – Cow

(Mountainoak, New Hamburg, Ontario)

### Earthy

Tomme de Montagne – Cow

(Savoie, France)

### Nutty

Comté – Cow

(Charles Arnaud, Franche-Comté, France)

### Savoury

Ossau Iraty – Sheep

(Fermière Basco, Béarnais Basque Country, France)

### Buttery

Brillat Savarin – Cow

(Fromagerie Delin, Gilley-Les-Citeaux, France)

### Salty

Celtic Blue – Cow

(Glengerry Fine Cheese, Lancaster, Ontario)

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