

LIBERTY BRUNCH

SERVED FROM 10 AM – 3 PM

THE LANDING CURE 16

absolute vodka (2 oz.) caesar, lobster tail, pizza slice, jalapeño havarti, bacon, fresh cut vegetables, pickles

START ME UP 45

nua sparkling wine (750 mL.) + a ½ liter of orange juice

[ALCOHOLIC BEVERAGES ARE SERVED FROM 11AM]

FRESH HOMEMADE SCONE (1) 3

whipped cheesecake spread, raspberry jam

LANDING BREAKFAST 13

two eggs any style, crispy bacon, peameal bacon, buttered multi-grain toast, potato hash

STEAK AND EGGS 16

4 oz steak, two eggs any style, crispy bacon, peameal bacon, buttered multi-grain toast, potato hash

CHEESCAKE STUFFED FRENCH TOAST 14

cinnamon-egg dipped challah bread stuffed with whipped cheesecake, served with blueberry compote, crispy bacon, maple syrup

BREAKFAST CHIMICHANGA POPS 13

scrambled eggs, tomatoes, black beans, quinoa, cheddar, jalapeños, flour tortilla wrapped with bacon, chipotle hot sauce [PLEASE NOTE: SUBSTITUTIONS CANNOT BE MADE ON THIS ITEM]

CHICKEN AND WAFFLES 16

fried chicken tenders, belgian waffle, maple sherry glaze, bacon white gravy

THE WILLIAMS 14

two poached eggs, house-cured and smoked pork loin, hollandaise, house made cheddar cheese scone, potato hash

EGGS SPRUCE 13

two poached eggs, baby spinach, sundried tomato pesto, hollandaise, focaccia, potato hash

EGGS CHARLOTTE 15

two poached eggs, house-smoked atlantic salmon, cream cheese, fried capers, pickled red onions, hollandaise, multi-grain toast, potato hash

THE REMEDY 13

tempura battered poached egg, on a bacon, scallion and cheddar smashed potato cake, smoked jalapeño crema, hollandaise, side landing salad

BRUNCH SIDES

EGG +2 | BACON +3 | FRUIT +4 | HASH +5

WE ONLY SERVE BROWN FREE RUN EGGS FROM LOCAL ONTARIO FARMS. OUR HOLLANDAISE SAUCE IS MADE WITH REAL EGGS, BUTTER AND OUR CHEFS' SECRET SEASONINGS.

WILLIAMS

LANDING

BAR • GRILL • HUB

CHEF: JEREMIAH ANTONE
SOUS CHEF: CARI ANTHONY

SALADS

CAESAR SML 6 • LRG 11

romaine, garlic parmesan dressing, bacon, focaccia croutons

LANDING SALAD SML 7 • LRG 11

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

PERUVIAN CHICKEN SALAD 19

marinated chicken breast, ancient grains, pickled vegetables, black garlic & sumac vinaigrette, smoked jalapeño crema

STEAK AND TOMATO SALAD 23

grilled flat iron, heirloom tomatoes, chimichurri, fried artichokes, goat cheese, blueberry mignonette

SEARED TUNA SALAD 19½

togarashi crusted, mango chutney, avocado, daikon radish, tomato, cucumber, mixed greens, agave vinaigrette

ADDITIONS

5 OZ. GRILLED STEAK +12 | TOGARASHI CRUSTED TUNA +12 | GRILLED SALMON +10 | MARINATED CHICKEN BREAST +8

BURGERS

ALL OF OUR BURGERS ARE SERVED WITH FRESH CUT FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1½

LANDING BURGER 17

fresh canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato

TURKEY BURGER 17

ground turkey blended with apples and dijon, chipotle aioli, creamy cabbage slaw

NAAN CHICKEN CLUB 17½

marinated chicken, bacon, raita sauce, cucumber, arugula

ADDITIONS

CRISPY STRIP BACON +2 | MUSHROOM +3 | GOAT CHEESE +3 | SWEET POTATO FRIES +3 | LANDING SALAD +2 | CAESAR SALAD +2 | HOUSE MADE SOUP +2 | CHEDDAR CHEESE+2

SHARE PLATES & APPETIZERS

OYSTERS 6 FOR 19½ • 12 FOR 36½

fresh horseradish, ginger lime mignonette, chimichurri cocktail sauce,

chef's seasonal hot sauce on request

ADD OYSTER +3½

ARTISAN PLATTER 26

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon mustard sauce,

fresh fruit, house pickled vegetables, garlic focaccia

SIGNATURE FISH TACOS 15½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce

ADD TACO +5½

CRISPY CAULIFLOWER 11½

parmesan, truffle aioli

CRISPY CALAMARI 14

pickled red chilis, chimichurri aioli

LOBSTER ROLLS 17½

langostine, lobster, old bay seasoning, apple cider slaw

CURRIED MUSSELS 13½

red curry, lemongrass, coriander, spicy red chilis, grilled focaccia

STEAMED EDAMAME 8½

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

LANDING WINGS 14½

CHOICE OF: SPICY JERK / BBQ / HOT / ANCHO PEPPER LIME, SERVED WITH FETA DIP

CROWN NACHOS 22

seasoned beef or cajun chicken, corn chips, mozzarella and cheddar cheeses,

pico de gallo, jalapeños, pickled red onions, guacamole, sour cream, black bean dip

BEEF AND RICOTTA MEATBALLS 14½

house-made, san marzano tomato sauce, garlic toast

ADD MEATBALL +5

BRISKET MAC'N CHEESE 11

aged cheddar mac 'n cheese, 14 hour smoked brisket, onion aioli, poblano bbq

TRIO DIP 15

goat cheese red pepper dip, warm eggplant, spicy hummus, garlic confit, naan, focaccia toast points, tortilla chips

SOUP 8

made in house with pride

PIZZA

SAUSAGE PICANTE 19

spicy tomato sauce, house made spicy Italian fennel sausage, roast peppers, smoked provolone and mozzarella cheeses

MAMMA MARGHERITA 15½

san marzano tomato sauce, vine ripened tomatoes, fresh mozzarella cheese, balsamic syrup, basil

CHARCUTERIE 19

san marzano tomato sauce, mozzarella, prosciutto, smoked bacon, salami, balsamic onions, dates

CHICKEN PICO DE GALLO 17½

spicy tomato sauce, house-smoked chicken, charred pineapple, queso, pico de gallo, lime crema

ARTICHOKE AND CHEESE 17

parmesan asiago cream sauce, marinated artichokes, sundried tomatoes, baby kale