

LIBERTY BRUNCH

SERVED FROM 10 AM – 3PM

FRESH HOMEMADE SCONE (1) 3 
whipped cheesecake spread, raspberry jam

LANDING BREAKFAST 12
two eggs any style, bacon, multigrain toast, potato hash, house-made blueberry jam

STEAK AND EGGS 16
4 oz. steak, two eggs any style, bacon, multigrain toast, potato hash, house-made blueberry jam

CHEESCAKE STUFFED FRENCH TOAST 14
cinnamon egg dipped bread, blueberry compote, bacon, maple syrup

BREAKFAST BURGER 18
our redemption burger topped with bacon, sunny side egg, side of hash

BURRITO WRAP 14
scrambled eggs, diced tomatoes, cajun black beans, organic quinoa, cheddar, bacon, flour tortilla, potato hash

CHICKEN AND WAFFLES 16
chicken tenders, belgian waffle, maple sherry glaze and, white bacon gravy

WILLIAMS EGGS BENNY 14
two poached eggs, house-cured and smoked pork loin, cheese scone, house-made hollandaise, potato hash

EGGS NOVA SCOTIA 15
two poached eggs, lobster and langoustine salad, house-made hollandaise, multigrain croissant, potato hash

EGGS CHARLOTTE 14
two poached eggs, house-smoked atlantic salmon, cream cheese, fried capers, pickled red onions, house-made hollandaise, multigrain croissant, potato hash

EGGS WILLIE 13
two poached eggs, house-smoked bbq pulled pork, house-made hollandaise, multigrain croissant, potato hash

BRUNCH SIDES
EGG 2 | BACON 3 | FRUIT 4 | HASH 5

VILLAGE HUB SNACKS

BY THE PIECE

SIGNATURE FISH TACO 4½
grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce

LOBSTER ROLL 5½
langoustine, lobster, old bay aioli, apple cider slaw

BANH MI ROLL 4½
hoisin house-smoked pulled pork, house-pickled vegetables, cucumber, spicy aioli

DAILY SOUP 6
fresh house-made

ALL OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES & BAKED DESSERTS ARE MADE IN HOUSE. WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED. ®REGISTERED TRADEMARK OF CARA OPERATIONS LIMITED.

WILLIAMS

LANDING

BAR • GRILL • HUB

CHEF: JEREMIAH ANTONE
SOUS CHEF: CARI ANTHONY

 /WILLIAMSLANDINGBAR  @WEAREWILLIAMS  @WEAREWILLIAMS

SALADS

KALE CAESAR SML 6 • LRG 11
organic kale, romaine hearts, bacon lardons, fried capers, croutons, garlic and parmesan dressing, grilled lemon

LANDING SALAD SML 6 • LRG 10 
aged white cheddar, spiced sunflower seeds, apples, grapes, blue agave lime vinaigrette

WILLIAMS SIGNATURE COBB 16
marinated grilled chicken breast, spring mix, bourbon cream, feta, egg, bacon lardons, fresh avocado, lemon herb vinaigrette

NORI TUNA 19
6 oz. nori crusted rare tuna steak, spring mix, cucumbers, tomatoes, sesame seeds, organic quinoa, miso aioli, edamame, tamari soy vinaigrette

MEDITERRANEAN CHICKPEA 13  
chickpeas, diced tomatoes, cucumbers, onions, baby kale, feta cheese, pickled red onions, white balsamic vinaigrette

WRAP IT UP! HAVE ANY OF OUR SALADS AS A WRAP!

PIZZA

CHARCUTERIE 17
mozzarella, prosciutto, house-smoked bacon lardons, salami, balsamic cipollini onions, dates, san marzano tomato sauce

MARGHERITA 14 
diced tomatoes, fresh basil leaves, fior de latte, balsamic reduction, san marzano tomato sauce

SALAMI 14
mozzarella, genoa salami, fresh basil, san marzano tomato sauce

ALOHA 16
mozzarella, house-made pork sausage, house-smoked pork belly, grilled pineapple, pickled finger chilies, san marzano tomato sauce, bbq sauce drizzle

BURGERS & SANDWICHES

SERVED WITH HOUSE-CUT FRIES

ONTARIO LAMB BURGER 16
labneh, pickled red onions, house-made pickles, bourbon feta sauce, spring mix

REDEMPTION BURGER 15
fresh pressed beef chuck, cheddar, house-made pickles, landing sauce, mixed greens, tomato

WILLIAMS SIGNATURE REUBEN 15
house-made corned beef, marble rye, strongbow braised sauerkraut, house-made russian dressing, swiss cheese

TURKEY BURGER 15
fresh ground turkey blended with apples and dijon, chipotle aioli, tomato, slaw

SUBSTITUTIONS
SWEET POTATO FRIES 2 | LANDING SALAD 1 | KALE CAESAR 2 | EDAMAME 3 | POUTINE 4 | QUINOA 2 | GLUTEN FREE BUN 2

ADDITIONS
PULLED PORK 3 | CRISPY BACON 2 | GRILLED SALMON 8 | GRILLED STEAK 9 | MARINATED GRILLED CHICKEN 6 | MUSHROOMS 2 | SHRIMP 7 | CHEESE 2 | NORI TUNA 11 | AVOCADO 3

SHAREABLES

LIBERTY CROWN NACHOS 19 
corn chips piled high, mozzarella and cheddar, pico de gallo, pickled jalapeños, pickled red onions, stacked with guacamole, sour cream, black bean dip

ADDITIONS
HOUSE-SMOKED BBQ PULLED PORK 5 | HOUSE-SMOKED CHICKEN 6 | GRILLED STEAK 9 | CHOPPED BACON 5 | SEASONED BEEF 5 | EXTRA GUACAMOLE 3

EDAMAME 9  
ancho pepper, sea salt, charred lemon, cilantro soy sauce

CRISPY CALAMARI 12
pickled red chilies, chimichurri aioli

MARKET ARTISANAL PLATTER 23
seasonal selection of cheeses and charcuterie

MUSSELS 13
steamed canadian cove mussels, ginger and lemongrass scented coconut cream sauce, diced tomatoes, scallions, grilled garlic rosemary focaccia

POUTINE SUPREME 13
seasoned ground beef, diced tomatoes, scallions, mozzarella and ontario cheese curds, gravy, shredded lettuce, sour cream

LANDING WINGS 12 
choice of house-made bbq, chipotle hot sauce, ancho pepper lime or sriracha honey

SWEET POTATO FRIES 6  
spicy chipotle aioli



DISHES ARE GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN. PLEASE CLARIFY WITH YOUR SERVER