

LIBERTY BRUNCH

SERVED FROM 10 AM – 3 PM

FRESH HOMEMADE SCONE (1) 3 

whipped cheesecake spread, raspberry jam

LANDING BREAKFAST 13

two eggs any style, crispy bacon, peameal bacon, buttered multigrain toast, potato hash

STEAK AND EGGS 16

4 oz. steak, two eggs any style, crispy bacon, peameal bacon, buttered multigrain toast, potato hash

CHEESECAKE 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

chicken tenders, belgian waffle, maple sherry glaze, white bacon 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, multigrain 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.

VILLAGE HUB SNACKS

BY THE PIECE

SIGNATURE FISH TACO 5

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

JERK CHICKEN TACO 5

jerk chicken, coleslaw, pineapple jam

LOBSTER ROLL 5½

langoustine, lobster, old bay aioli, apple cider slaw

BRISKET ROLL 5

house-smoked brisket, onion straws, poblano bbq sauce

DAILY SOUP 6

fresh house-made

W I L L I A M S

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

ADDITIONS

GRILLED SALMON 8 | GRILLED STEAK 9 | MARINATED GRILLED CHICKEN 6 | SHRIMP 7 | SESAME RARE TUNA 11

WILLIAMS SIGNATURE COBB 16

marinated grilled chicken breast, spring mix, feta crema, feta, egg, bacon lardons, tomatoes, fresh avocados, lemon herb vinaigrette

SESAME TUNA 19

sesame seared rare tuna, spring mix, cucumbers, tomatoes, organic quinoa, miso aioli, edamame, tamari soy vinaigrette

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

PIZZA

CHARCUTERIE 17

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

ARTICHOKE 16 

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

MARGHERITA 15 

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

CHICKEN PICO 16

smoked chicken, charred pineapple, queso, pico de gallo, lime crema

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.

BURGERS

ALL OF OUR BURGERS ARE SERVED WITH HOUSE-CUT FRIES.

ONTARIO LAMB BURGER 16

labneh, pickled red onions, house-made pickles, feta sauce, spring mix

REDEMPTION BURGER 16

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

TURKEY BURGER 16

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 | GLUTEN FREE BUN 1

ADDITIONS

CHEESE 2 | AVOCADO 3 | MUSHROOMS 2 | CRISPY BACON 2 | PULLED PORK 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 | JERK CHICKEN 5 | EXTRA GUACAMOLE 3

EDAMAME 8  

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

BRISKET MAC'N CHEESE 10

aged cheddar, 14-hour smoked brisket, onion aioli, poblano bbq

CHIMICHURRI CALAMARI 12

pickled red chilies, chimichurri aioli

CHICKEN BITES 12 

crispy chicken, maple bacon popcorn, honey sriracha sauce

CRISPY CAULIFLOWER 12 

parmesan, truffle 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

LANDING WINGS 13 1LB 

from locally raised ontario chickens

CHOICE OF SAUCE: spicy jerk | bbq | sriracha honey | ancho pepper lime, served with feta dip

SWEET POTATO FRIES 6 

maple bacon dry rub, spicy chipotle aioli

PARMESAN HOUSE CUT FRIES 5  

thyme, garlic butter, parmesan, truffle aioli



DISHES ARE
GLUTEN FRIENDLY.



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