

Open Wednesday through
Saturday 4 pm-10 pm &
Sundays for Brunch 10 am-3pm

THE V'RANDA

EVERYONE HAS TO BE
SOMEWHERE. WE ARE
GLAD YOU ARE HERE!

BRUNCH COCKTAILS

The Canadian Bloody Caesar with Chef made accoutrements	\$13
The V'Randa Bloody Mary with Chef made accoutrements	\$13
The Mimosa	\$10
Peach, Guava, Passion Fruit, Orange, Mango, Apple Cider, Cranberry, Blueberry Pomegranate	

BRUNCH MENU

The Eggs Benny	\$14
Two poached eggs. Ham. Toasted English Muffin. Hollandaise Sauce. Homefries.	
The Chicken & Waffle Sandwich	\$20
Chef's famous fried Chicken. House Slaw. Bacon Jam. Maple Bourbon Syrup. Homefries.	
The Live Healthy Omelet	\$14
Three eggs. Spinach. Mushrooms. Tomatoes. Feta. Homefries. Toast.	
The Brunch Burger	\$15
8 oz Burger. Over Easy Egg. Bacon. Cheddar. Homefries.	
The Farmer's Breakfast	\$8
Two eggs. Homefries. Bacon OR Sausage. Toast.	
The Auctioneer's Breakfast	\$24
Two Eggs. 12 oz Strip Steak. Homefries.	
The Cheesiest Omelet	\$10
Three eggs. Cheddar, American & Monterey Jack. Homefries. Toast.	
The Country Omelet	\$12
Three eggs. Ham. Peppers. Onions. Cheddar. Homefries. Toast.	
The Avocado Toast	\$14
Multigrain Toast. Smashed Avocado. Lemon. Red Pepper. Side Strawberry Salad.	
The Breakfast Sandwich	\$12

English Muffin. Fresh Egg. Tomato. Avocado. Smokehouse Onion Cheese. Homefries.

The Florentine Benny \$16

Two Poached eggs. Tomato. Spinach. Toasted English Muffin. Hollandaise Sauce. Asparagus. Homefries.

The Pancakes \$12

Two fluffy pancakes. Chocolate Chips OR Blueberries OR Nut Medley. Bacon OR Sausage.

The French Toast \$12

Three thick slices of Cinnamon French Toast. Bacon OR Sausage.

The Stuffed French Toast \$14

Stuffed with Strawberry Cheesecake. Bacon OR Sausage.

The Brunch Burger \$15

8 oz Burger. Over Easy Egg. Bacon. Cheddar. Homefries.

The Breakfast Pizza \$12

Flatbread. Sausage Gravy. Bacon. Egg. Cheddar. Peppers. Onions.

The Summer Fruit Salad \$16

Arugula. Fresh Blueberries. Pineapples. Grilled Watermelon. Feta. Sunflower Seeds. Balsamic.

The Grilled Caesar \$12

Grilled Head of Romain Lettuce. Parmesan Cheese. Bacon. Croutons. House-made Dressing.

The Buddha Bowl (V) \$20

Assorted Grains. Roasted Sweet Potato. Shredded Purple Cabbage. Grape Tomatoes. Edamame. Sliced Avocado. Crispy Chickpeas. Marinated Onions. Spicy Ponzu Sauce. Sesame Seeds.

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ADD PROTEIN TO ANY DISH

Bacon \$4 Sausage \$4 6oz Chicken \$5 6oz Salmon \$9 6oz Filet \$10 Shrimp \$7

ADD SIDES TO ANY DISH

French Toast \$4 Pancake \$4 Toast \$2 (English Muffin, Multigrain, Texas Toast) Homefries \$4 Extra Egg \$2

The V’Randa is a tribute to Cyndy Montana’s parents and the farm where she grew up in Quebec. The verandah was one of her family’s favorite spots at the farm. A place to rest and relax and gather and eat and celebrate and take in the view... all the things we want YOU to do when you come to The V’Randa!

Please let your server know if anything is not to your liking so we can make it right for you!

Let us know about any allergies & we will do our best to accommodate you!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **