

RAYMONDS



Chef de Cuisine
Ross Larkin

Executive Chef
Jeremy Charles

Pastry Chef
Celeste Mah

Sommelier
Jeremy Bonia

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Whole table participation encouraged
with our tasting menus

COFFEE

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Drip coffee | 4

Espresso | 4

Americano | 4 | Macchiato | 4.50 | Cortado | 4.50

Cappuccino | 5 | Latte | 6 | Flat White | 6

TEA

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Chamomile | Green Huiming | Sencha

Lapsang Souchong | Black Assam | Oolong

Jasmine | Chai | Earl Grey

RAYMONDS HERBAL BLEND | 8

BLUE HEART GARDENS, LOCALLY FORAGED

Boreal Bliss

Brymbyl

Mad Hatter Mint

SPECIALTY

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IRISH COFFEE

Jameson & Irish Mist | 14

ST. JOHN'S FOG

Sortilège | 14

BRUNCH



Eggs Benedict

english muffin, jambon blanc, hollandaise | 26

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Sandwich

sausage patty, fried egg, hashbrown, greens | 20

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Duck Cakes

duck confit, scallion, potato, poached egg, greens | 25

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Brandade

sourdough, potato, salt cod, coddled egg, greens | 22

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Fancy Toast

daily selection | 20

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Chicken and Waffles

garlic thyme honey, buffalo cucumbers | 28

add caviar | 75 for 35g

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Steak and Eggs

hash browns, greens, tomato jam | 32

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Galette

daily selection | 20

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Sides

sausage | 6

bacon | 6

hashbrowns | 5

eggs | 4

bread | 3

preserves | 5

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Beignets

cream, preserves | 16

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Petit Fours

madeleines, macarons | 16

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COCKTAILS



COLD BREW

Buffalo Trace bourbon, coffee, cream | 12

WHITE WINE SANGRIA

Bacardi white rum, St. Germain, lilac cordial, lemon, soda | 16

RED WINE SANGRIA

Writer's Tears whiskey, Courvoisier VS, Bonabooch komboucha, lemon | 16

GARIBALDI MIMOSA

Campari, orange juice, Benjamin Bridge sparkling wine | 12

SPAGHETT

Peroni, Aperol, lemon | 12

BEERS



DRAFTS

Quidi Vidi | 9

BOTTLES

Muskoka, Detour | 8

Muskoka, Mad Tom IPA | 8

Blanche de Chambly | 8

Coors Light | 8

Guinness | 9

No Boats on Sunday Cider | 12

Peroni | 8

Quidi Vidi 1892 | 8

Quidi Vidi Crab Apple Saison | 8