

**RAYMONDS**



Chef de Cuisine  
Ross Larkin

Executive Chef  
Jeremy Charles

Pastry Chef  
Celeste Mah

Sommelier  
Jeremy Bonia

—

Whole table participation encouraged  
with our tasting menus

## COFFEE

'|||'

Drip coffee | 4

Espresso | 4

Americano | 4 | Macchiato | 4.50 | Cortado | 4.50

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

## TEA

'|||'

Chamomile | Green Huiming | Sencha

Lapsang Souchong | Black Assam | Oolong

Chai | Earl Grey

RAYMONDS HERBAL BLEND | 8

BLUE HEART GARDENS, LOCALLY FORAGED

Boreal Bliss

Brymbyl

Mad Hatter Mint

## SPECIALTY

'|||'

IRISH COFFEE

Jameson & Irish Mist | 14

ST. JOHN'S FOG

Sortilège | 14

# BRUNCH



## Eggs Benedict

english muffin, jambon blanc, hollandaise | 26

-

## Sandwich

sausage patty, fried egg, hashbrown, greens | 20

-

## Steak and Eggs

6oz striploin, two eggs, greens | 36

-

## Brandade

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

-

## Tuna Melt

confit blue fin tuna, cheddar, pickles | 24

-

## Moose

Tomato, chick peas, poached egg | 30

-

## Beef Dip

Carmelized onion, horseradish, jus | 28

-

## Galette

daily selection | 22

-

## Sides

sausage | 6

bacon | 6

hashbrowns | 5

eggs | 4

bread | 3

preserves | 5

-

## Beignets

cream, preserves | 16

-

## Petit Fours

madeleines, macarons | 16

-

# COCKTAILS

'''

## COLD BREW

Buffalo Trace bourbon, coffee, cream | 12

## WHITE WINE SANGRIA

Flor di Cana 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

Blanche de Chambly | 8

Coors Light | 8

Guinness | 9

No Boats on Sunday Cider | 12

Péché Mortel | 8

Peroni | 8

Quidi Vidi 1892 | 8

Quidi Vidi Three Seasons | 13

Quidi Vidi Black Forest Stout | 11

Quidi Vidi Squeezebox NEIPA | 13

Quidi Vidi Calm Tom DIPA | 13

Strongbow Cider | 10

2 Crows Jamboree Fruited Sour | 13

2 Crows Negroni Barrel Aged Sour | 17