

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

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, greens | 26

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Sandwich

sausage patty, fried egg, hashbrown, greens | 20

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Steak and Eggs

dry aged wagyu | 45

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Brandade

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

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Tuna Melt

confit blue fin tuna, cheddar, pickles, greens | 24

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Moose

Tomato, chick peas, poached egg | 30

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Beef Dip

Carmelized onion, horseradish, jus, greens | 28

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Pancakes

pulled pork, screech maple syrup | 20

honey roasted blueberries | 16

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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

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COLD BREW

Buffalo Trace bourbon, coffee, cream | 12

FALL FLIP

Newman's Port, Newfoundland Distillery Company
chaga rum, egg, spiced syrup | 14

GARIBALDI MIMOSA

Campari, orange juice, sparkling wine | 12

PEACH BELLINI

Dillon's Distillery peach schnapps, sparkling wine | 16

SANGRIA

various liqueurs, citrus, red or white wine | 16

SPAGHETT

Peroni, Aperol, lemon | 12

BEERS

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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