

RAYMONDS



Chef de Cuisine
Ross Larkin

Executive Chef
Jeremy Charles

Pastry Chef
Celeste Mah

Sommelier
Jeremy Bonia

COFFEE



Drip coffee	4
Espresso	4
Americano	4
Macchiato	4
Cortado	4
Cappuccino	5
Latte	6
Flat White	6

TEA



Black Assam
Chamomile
Chai
Earl Grey
Green Huiming
Lapsang Souchong
Oolong
Sencha

RAYMONDS BLEND | 8

BLUE HEART GARDENS

LOCALLY FORAGED

Boreal Bliss
Brymbyl
Mad Hatter Mint

SPECIALTY



IRISH COFFEE

Jameson & Irish Mist | 14

ST. JOHN'S FOC

Sortilège | 14

BRUNCH

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Eggs Benedict

english muffin, jambon blanc, hollandaise,
hashbrown, greens | 26

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Sandwich

sausage patty, fried egg, hashbrown, greens | 22

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Brandade

sourdough, potato, salt cod, coddled egg, greens | 24

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Lamb

Spiced lamb stew, raita | 28

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Pancakes

pulled por, scrench maple syrup | 25
honey roasted blueberries | 16

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Steak and Eggs

PEI grassfed beef, hash browns, greens | 35

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Rabbit Cakes

cranberry mustarda, greens | 26

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Polenta

mushroom, poached egg, crispy shallots | 22

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Schnitzle

dijon, lemon, greens | 18

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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

Petit Fours

madeleines, macarons | 16

COCKTAILS



COLD BREW

Buffalo Trace bourbon, coffee, cream, maple | 12

FALL FLIP

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

CIDER SPRITZ

Apple cider, Disaronno, sparkling wine | 14

PEACH BELLINNI

Dillon's Distillery peach schnapps, sparkling wine | 16

SANGRIA

various liqueurs, citrus, red or white wine | 16

SPAGHETT

Peroni, Aperol, lemon | 12

BEERS



DRAFTS

Quidi Vidi | 9

BOTTLES

Blanche de Chambly | 8

Coors Light | 8

Guinness | 9

Muskoka Detour ISA | 10

Muskoka Mad Tom IPA | 10

No Boats On Sunday Cider | 12

Omnipollo Mimmi Mimosa Sour | 13

Peroni | 8

QV 1892 | 8

QV Three Seasons | 13

QV Black Forest Stout | 11

QV Squeezebox NEIPA | 13

QV Calm Tom DIPA | 13

Strongbow Cider | 10

2 Crows Jamboree Fruited Sour | 13

2 Crows Negroni Barrel Aged Sour | 17