



REVIVALHOUSE

BRUNCH

START & SHARE

Soup du Jour

daily creation, fresh, local ingredients
12

Fresh Greens

local greens, vegetables, Revival House herb vinaigrette
9 / 18

Caesar Salad

romaine hearts, double smoked bacon, grana padano, lemon, focaccia crouton, house made dressing
10 / 19

Beet Salad

house pickled beets, arugula, honey whipped goat cheese, candied pepitas, dijon vinaigrette
19

Spinach & Apple Salad

apple, smoked cheddar, dried cranberries, julienned red onion, candied pecans, balsamic vinaigrette
19

Baked Brie

oven-baked Quebec brie cheese, cranberry chutney, focaccia crostini
17.5

Parmesan Fries

hand-cut Russet frites, parmesan, chives, house-made aioli
11

Confit Duck Wings

sweet & savoury Hoisin glaze, toasted sesame, cilantro, chilli oil drizzle
19

Smoked Salmon Croquettes

chives, dijon aioli, Norwegian smoked salmon
21

SANDWICHES

served with Revival hand-cut frites
substitute soup du jour +4 | fresh greens or caesar salad +4 | gluten-free bread/bun +3

Crispy Chicken

buttermilk fried chicken, house-made slaw & pickles, Sriracha aioli, brioche bun
17.5

Steak Sandwich

New York strip lion steak, greens, tomato, house-made aioli, grilled rosemary flatbread
21

Grilled Vegetable

grilled portobello mushroom, sweet bell peppers, zucchini,
local chèvre goat cheese, basil pesto, grilled rosemary flatbread
18

BRUNCH MAINS

REVIVAL EGGS BENEDICTS | 19

served with home fries, greens w/herb vinaigrette & fresh fruit

Classic Eggs Benedict

Two poached eggs, pea meal bacon, toasted English muffin, house-made hollandaise sauce

Eggs Florentine

Two poached eggs, sautéed spinach, toasted English muffin, house-made hollandaise sauce

Eggs Royale

Two poached eggs, smoked salmon, toasted English muffin, house-made hollandaise sauce

Fried Chicken

Buttermilk fried chicken, biscuit, house-made hollandaise sauce,

fresh greens, herb vinaigrette & fresh fruit
21

Belgian Waffles

fresh berries, whipped cream, maple syrup`
17

Royale with Cheese

served with Revival hand-cut frites
6oz house-made beef burger, lettuce, tomato, pickle,
cheddar, house-made aioli, brioche bun

21

substitute soup du jour +4 | fresh greens or caesar salad +4 | gluten-free bread/bun +4
double smoked bacon +4.5 | substitute plant-based veggie burger +3

FLATBREADS

prepared on garlic & rosemary crust
substitute gluten-free cauliflower & herb crust +4

Poached Pear | 24

brie cheese, béchamel, caramelized onion, herbs

Wild Mushroom | 24

confit garlic puree, arugula, onion crisps, white miso drizzle

Margherita | 24

heirloom tomato medley, bocconcini mozzarella, fresh basil,
red onion, confit garlic