

BRUNCH AT SHY'S

Served from 10:30am - 2:30pm

BENEDICTS

Served with 2 poached eggs, toasted English muffin, house-made Hollandaise and our signature hash-brown potatoes tossed in basil pesto.

Substitute gluten-free English Muffin 1.5

Buttermilk Chicken Benny 18.5

Breaded and fried buttermilk chicken thighs. Red onion jam. Chimichurri.

Lorraine Benny 18

Crisp bacon strips. Caramelized onions. Aged white cheddar.

Veggie Benny 17.5

Arugula. Tomatoes. Avocado. Bell peppers. Mango vinaigrette.

Reuben Benny 17.5

Montreal smoked brisket. Braised red cabbage. Smoky aioli.

Badger Benny 17

Butterflied banger sausages. Grilled tomatoes. Sun-dried tomato pesto.

Classic Benny 16.5

Grilled smoked meat and a sprinkle of paprika.

EGGS

Shy's Breakfast Supreme 17.5

3 Farm eggs. Bacon, sausage and smoked meat. French toast (2pcs). Grilled tomatoes. Signature hash browns.

Steak & Eggs 22.5

6oz Flat iron steak. 3 farm eggs. Caramelized onions. Choice of toast. Signature hash browns.

Avocado Smash Hash 19

A mound of signature hash browns. Sautéed bell peppers, onions, mushrooms. Avocado. Cherry tomatoes. Melted mozzarella. Topped with Hollandaise sauce and 2 poached eggs.

Two & Toast 12.5

2 Farm eggs. Choice of bacon, sausage or smoked meat. Choice of toast. Signature hash browns.

Frittata Salad 18

Baked egg frittata with diced chorizo, sun-dried tomatoes and red onion, on a baby greens salad, garden vegetables, feta, mango vinaigrette.

SWEETER SIDE

Classic French Toast 12.5

4 thick slices of Italian baguette soaked in eggs, cream and cinnamon. Served with real Ontario maple syrup.

Apple-Cinnamon French Toast 15

Classic French toast. Grilled with apples, brown sugar and cinnamon. Fresh berries and maple syrup.

Pulled Pork French Toast 17.5

Classic French toast. BBQ pulled pork. Grilled pineapple. Diced scallions. Maple syrup.

Buttermilk Chicken & French Toast 19

Breaded and fried buttermilk chicken breast. Smoked bacon strips. Classic French toast. Grape jelly and goat cheese. Maple syrup.

Oatmeal Power Bowl 15 (V)

Chopped dates. Toasted walnuts and pepitas. Berries. Bananas. Brown sugar. Chia seeds. Cinnamon. Coconut milk on the side.

Fruit & Yogurt Bowl 15.5 (V)

Fresh mixed fruit and berries. House-made coconut yogurt. Organic granola. Chia seeds. Maple syrup drizzle.

GOURMET SANDWICHES

Served with your choice of fries, hash browns or garden salad.

Moroccan Chicken 17

Moroccan spiced grilled chicken. Mango chutney. Goat cheese. Red onions, arugula, tomatoes. Curry yogurt aioli.

Breakfast Bun 16.5

2 scrambled eggs. Choice of bacon, sausage or smoked meat. Tomato slices. Smoked aioli. Aged cheddar.

Buttermilk Chicken Club 19

Breaded and fried chicken thigh. Smoked bacon. Avocado. Aged cheddar. Fresh tomato. Lettuce. House aioli. Red onion jam. Toasted multigrain.

SIDE ORDERS

Maple Smoked Bacon (3 strips) 4
Sausage (2 links) 4.5
Montreal Smoked Meat 4.5
Grilled Mushroom Trio 4

1 Egg 2
Toast (2 pcs) 3
Gluten-free English Muffin 3.5
Fresh or Grilled Tomato 4

Hollandaise (2 oz) 2.5
Side Garden Salad 4
Side Caesar Salad 5
Avocado 5

Hash Browns 5.5
Bowl of Fruit 7
Coconut Yogurt 6 (V)
Tofu Scramble 4.5 (V)

BRUNCH COCKTAILS

Shy's Caesar 1.5 oz 10

TAG vodka. Lime. House Caesar mix. Clamato.

White Mimosa 4 oz 11

Prosecco. White cranberry juice.

French 96 5 oz 15

Hendricks gin. Prosecco. Fresh lemon. Citrus honey. Berry compote.

Rye & Shine 1.75 oz 14

Crown Royal. Galliano. Muddled lemon. Earl-Grey syrup. Meringue foam.

Burberri Martini 2 oz 13

Tanqueray gin. Lillet Blanc. Citrus honey. Blueberry cocktail. Fresh lime.

Aperol Spritz 1.5 oz 11

Aperol. Prosecco. Fresh lime. Fever Tree soda water.

Non-Alcoholic

Coffee | Tea | Hot Chocolate 3.5

Café Mocha 4.5

Orange, Cranberry, Blueberry Juice 4

Mock Mule (ginger beer mocktail) 6