

Pastry Plate

Croissant, Miniature Muffins, French Danish
Chef's Homemade Jam
Maple Butter

Sasha's Smoothie Inspiration

Hot Plate

All items served with breakfast fries and fresh fruit.

Eggs Benedict

Focaccia Toast, Lou's Peameal Bacon, Lemon
Hollandaise, Smoked Bacon

Stuffed French Toast

French Bread, Mascarpone, Field Berries, Whipped
Cream and Acadian Maple Syrup, Smoked Bacon,
Farmer's Sausage

Inn Which

Black Forest Ham, Provolone, Sourdough Bread
Fried Egg, Smoked Bacon and Farmer's Sausage

West Coast

Crepes, Atlantic Smoked Salmon, Field
Mushrooms, Leeks and Hollandaise.
Smoked Bacon and Farmers' Sausage

Grilled

AAA Alberta Striploin, Poached Eggs, Asparagus
Ribbons and Tomato Confit
Smoked Bacon and Farmer's Sausage

Kingston

Chorizo, Sundried Tomato, Spinach and Feta
Omelet
Smoked Bacon and Farmer's Sausage

Chicken vs. Egg

Skillet Style, Grilled Chicken, Florets of Broccoli,
Reggiano
Hollandaise, Sunny Side Egg
Smoked Bacon and Farmer's Sausage

Tropicana Juice Selection

Freshly brewed Nabob Coffee and Tea

\$18.95

Taxes & Gratuity not included.

Dynamic **O**riginal **X**quisite

“To provide a scenic waterfront local for both guests and families of the Limestone City, where genuine and impeccable service are married with dynamic, original and contemporary locally inspired cuisine.”

Executive Chef:

Jamie Hussey
chef @hikingstonwaterfront.com

Director of Food & Beverage:

Tom Gancarz
fbmgr@hikingstonwaterfront.com

DOX
R E S T A U R A N T

Sunday Brunch

Summer/Fall 2009