

REDS SQUARE ONE

BRUNCH + LUNCH

BRUNCH

BAKERY BASKET miniature quiche lorraine small 7.25 | large 10.25
with bacon, scones, blueberry citrus glazed muffins

AVOCADO TOAST soft boiled egg, feta, chia seeds, 8.75
freshly baked sourdough

LOBSTER AVOCADO TOAST Atlantic lobster, guajillo, soft boiled 12.75
egg, chives, freshly baked sourdough

CHOCOLATE BANANA PANCAKES our traditional buttermilk 14.25
recipe, caramel bananas, maple syrup

EGGS BENEDICT Canadian peameal bacon, hollandaise, English 14.25
muffin, fried potatoes

THE TAVERN BREAKFAST applewood bacon, two sunny-side up 14.25
eggs, sourdough toast, fried potatoes
UPGRADE TO: CANADIAN PEAMEAL BACON 2.00

MANGO PEACH SMOOTHIE BOWL honey, yogurt, granola, nut 15.50
mix, fresh berries, banana, chia seeds

STUFFED LEMON CHEESECAKE FRENCH TOAST house 15.50
baked sourdough, macerated strawberries, cashews, Chantilly
cream, maple syrup

ATLANTIC SALMON EGGS BENEDICT smoked salmon, baby 16.25
spinach, English muffin, fried potatoes

STEAK AND EGGS 7oz sirloin, two sunny-side up eggs, sourdough 23.00
toast, fried potatoes, tavern greens

SCRATCH SOUPS

WILD MUSHROOM SOUP cup 8.00 | bowl 10.00
truffle oil, chives

BUTTERNUT SQUASH SOUP cup 8.00 | bowl 10.00
pecan sourdough crumble, beurre blanc

SMALL PLATES

SWEET POTATO FRIES sun-dried tomato aioli

BEETROOT HUMMUS garden vegetables, pita crisps

TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan

RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato sofrito,
beurre blanc, crispy capers

CHICKEN WINGS tossed in Buffalo butter sauce

AHI TUNA TOSTADAS mango ginger glaze, guacamole

CALAMARI FRITTI crisp zucchini, lemon, rosemary, sun-dried tomato aioli

NOVA SCOTIA LOBSTER GUACAMOLE guajillo chili dressed lobster,
fresh guacamole, crisp tortillas

BURGERS & SANDWICHES

Our burgers are ground in-house using fresh Angus beef and grilled on a flat top for maximum juiciness. All of our breads and burger buns are baked fresh daily.

Substitute a gluten-free bun for any of our burgers for \$1.50 or a lettuce bun for no additional cost.

FALAFEL & BEET BURGER mediterranean chickpea patty, onion, cucumber, 16.25
tomato, feta, cashew cream, fresh baked potato bun.

CHEESEBURGER two year aged Canadian cheddar, lettuce, tomato, red onion, 16.75
pickle, fresh baked potato bun

ADD APPLEWOOD BACON 1.50

ROAST CHICKEN CLUB in-house roasted chicken, two year aged Canadian 17.75
cheddar, applewood bacon, tomato, lettuce, mayonnaise

BRIXTON BURGER caramelized onions, cremini mushrooms, Swiss cheese, 18.75
onion rings, horseradish aioli, fresh baked potato bun

LOBSTER GRILLED CHEESE mascarpone, avocado, 19.95
house baked sourdough bread

Served with your choice of: fresh cut fries / tavern greens / Caesar salad
Upgrade your side for \$3.00: truffle fries / sweet potato fries

BOWLS

9.45 **LAKSA YELLOW CURRY** Thai curry, coconut milk, ginger, lime, garlic, bean 10.65
sprouts, sugar snap peas, cilantro, onion, crispy julienne potato, peanut, sesame

ADD: FLASH ROASTED CHICKEN 5 | SHRIMP 7

9.95 **FALAFEL POWER BOWL** falafel, greens, quinoa, chick peas, cucumber, carrot, 14.65
watermelon radish, cannellini bean, mint, basil, pickled onion, cashew cream,
14.75 sesame, citrus vinaigrette

14.95 **ABURI SALMON BOWL** torched salmon, chili sesame, marinated rice, pickled 15.95
ginger, avocado, cucumber, watermelon radish, carrot, nori, onion, cilantro, honey

15.35 **HARVEST BOWL** basmati rice, avocado, cauliflower, sweet potato, chickpeas, 19.95
raita, greens, seed & nut blend, chia seed dressing

ADD: GRILLED CHICKEN BREAST 5 | SHRIMP 7 | TUNA 8

MASALA BUTTER CHICKEN cucumber raita, basmati rice, almond flour, 19.95
onion, naan

SALMON BIBIMBAP jasmine rice, sunny-side up egg, carrots, onion, 19.95
cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame
seeds, shallot dressing

FRESH SALADS

FARMERS MARKET SALAD artisan greens, red grapes, avocado, tomato, 13.95
watermelon radish, corn, honey lime vinaigrette, feta, nut & seed blend

ADD: GRILLED CHICKEN BREAST 5 | SHRIMP 7 | TUNA 8

CAESAR SALAD kale, romaine, parmesan croutons, applewood bacon 14.75
ADD: GRILLED CHICKEN BREAST 5 | SHRIMP 7 | TUNA 8

THE CHICKEN COBB grilled chicken breast, romaine, kale, quinoa, blue cheese, 20.50
soft yolk egg, applewood bacon, avocado, tomato, dijon dressing

MAINS

FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, 18.85
fresh cut fries

CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, 21.25
thyme cream, onion, perfectly poached egg

RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato sofrito, 23.50
beurre blanc, crispy capers

V Vegetarian **VN** Vegan **GF** Gluten Free

REDS SQUARE ONE

BRUNCH

BRUNCH COCKTAILS

Must be legal drinking age.
Please enjoy responsibly.

BLOODY CAESAR 1.5oz REDS signature caesar blend, Absolut, Clamato juice, cured meat, cherry tomato skewer, celery	5.00
MIMOSA 4oz prosecco served with choice of orange juice or daily fresh juices	5.00
BLOODY MARY 1.5oz REDS signature caesar blend, Absolut, tomato juice, cherry tomato, cucumber, celery	6.50
HIBISCUS BELLINI 0.5oz, 150mL Beefeater, prosecco, hibiscus syrup, lemon, blackberries	9.50
THE HONEY BEE 1.5oz Beefeater, Cointreau, lemon, honey	10.00
PERFECT ESPRESSO MARTINI 2oz Ketel One, chilled espresso, Kahlua	11.00



SK WE'RE A SCRATCH KITCHEN

Our bakers pride themselves on our homemade baked goods and breads made fresh daily in our bakery.

