

Brunch Menu

Appetizers

ROAST TOMATO SOUP | 14

AVOCADO TOAST & HERB OIL

ESCARGOT | 14

GARLIC & HERB BUTTER, BAQUETTE

FOCACCIA BRUSCHETTA | 15

FOR 2, OLIVES, TOMATOES, BASIL, GARLIC, OLIVE OIL & PARMESAN CHEESE

CEASAR SALAD | 13

ROMAINE HEARTS, DOUBLE SMOKED BACON, SHAVED PARMESAN, CREAMY GARLIC DRESSING

BISTRO SALAD | 13

GOAT CHEESE, PICKED RED ONIONS, CHERRY TOMATOES, TOASTED WALNUTS, MIXED GREENS, LEMON HERB VINAIGRETTE

STEAK TARTARE | 19

CAPERS, SHALLOTS, EVO, CHIVES, HOUSE-MADE CHIPS, BAGUETTE

JUMBO SHRIMP | 17

MIXED GREENS, MARIE ROSE SAUCE, GRILLED BRUSCHETTA

6PCS OYSTERS | 18

FRESH DAILY OYSTERS, COCKTAIL SAUCE, HORSE RADISH & LEMON

Main Course

CLASSIC EGG BENEDICT | 16

SHAVED HAM, ENGLISH MUFFIN, HOLLANDAISE SAUCE, MIXED GREEN SALAD, CHERRY TOMATOES, & GOAT CHEESE

SMOKED SALMON CROISSANT | 18

POACHED EGGS, HOLLANDAISE SAUCE, CAPERS, ONION, CHOICE OF CEASAR OR MIXED GREENS

ROUGE BURGER | 18

FRIED EGG, GRUYERE CHEESE, CHOICE OF FRIES OR SALAD

CROQUE MONSIEUR | 17

GRILLED CHEESE & HAM SANDWICH, TOPPED W. MUSTARD-FLAVOURED MORNAY SAUCE, CHEESE, HOME FRIES

LOBSTER BENNY | 29

CROISSANT, POACHED EGGS, HOLLANDAISE SAUCE & ARUGULA

BUTTERMILK WAFFLES | 15

FRESH FRUIT, WHIPPED CREAM, MAPLE SYRUP & CINNAMON

MUSSELS & FRIES | 24

WHITE WINE, GARLIC & TOMATO HERB SAUCE, BAGUETTE

Beverages

TEA | 5

CHOICE OF EARL GREY, GREEN, BLACK

GROUND COFFEE | 4

SINGLE LAVAZZA ESPRESSO | 5

DOUBLE LAVAZZA ESPRESSO | 6

AMERICANO | 5

COCONUT AMERICANO | 7

LATTE | 6

MATCHA LATTE | 8

CAPPUCCINO | 6

GOURMET COFFEE W. DESSERT | 12

MIXED BERRY SMOOTHIE | 8

KALE PINEAPPLE SMOOTHIE | 8

Drinks

☆ MIMOSA | 9/GL 27/UNLIMITED

HOUSE RED | 9/GL 38/BTL

HOUSE WHITE | 9/GL 38/BTL

HOUSE ROSE | 9/GL 38/BTL

FOR GROUP INQUIRIES, PLEASE EMAIL
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