











THE ORIGIN

Too Nosh 	14.95	Confit Chicken Wings 	17.95
Slow roasted tomato + fragrant spices / warm naan / heirloom vegetable bites		1 lb / threaded carrot + celery / buttermilk ranch / choice of sauce Tonkatsu garlic or Slow Burn BBQ	
Chaga + Forest Mushroom Soup  	10.95	Popping Pork Rinds 	15.95
Locally foraged / essence of truffle		Proof's signature spice / burnt jalapeño salsa / cilantro + lime crema	
Onion Bhajis  	14.95		
Garam masala batter + fried / sweet onion fritters / spiced yogurt			

BREAKING THE FAST

Basket of Butter Biscuits 	10.95
Five freshly baked + served warm / butter / house made preserve	
Get My Oats 	14.95
Stewed old fashion oats / dark chocolate + granola crumble / mixed berry compote	
Bacon Benny	19.95
Two poached hen eggs / double smoked bacon / buttery biscuit / fresh sliced fruit / pan fried fingerlings / classic hollandaise	
Florentine Benedict 	18.95
Two poached hen eggs / white cheddar creamed spinach / buttery biscuit / fresh sliced fruit / pan fried fingerlings / classic hollandaise	
Duck Hash Bowl	19.95
Pulled + Slow Burn BBQ mixed duck confit / Adirondack blue potato + sweet corn hash / two poached hen eggs / classic hollandaise	
Sourdough Baked French Toast	18.95
Bourbon vanilla bean custard / sweet cranberries / warm maple syrup / whipped cream + mixed berries / coco powder dust	
Eggs Tikka	18.95
Two poached hen eggs / mild fragrant tomato cream sauce / basmati rice pilaf / mango chutney / butter garlic naan	

Please advise your server of any allergies or dietary restrictions prior to ordering. Proof is not a nut-free establishment. Ask your server how to make your meal gluten-free, vegetarian or vegan.

MORE THAN BRUNCH



Mac + Cheese Crunch	19.95
Squeaky local cheese curds / old cheddar white sauce / Dorito crunch	
+ double smoked bacon \$2.95 + forest mushroom mix \$2.95 + peri peri chicken thigh \$7.95	
Proof Signature Burger	19.95
Eby Manor produced Guernsey beef + cheddar / double smoked bacon / roasted garlic aioli / potato roll	
Steak + Truffle Burger	20.95
Local Guernsey beef / wild mushroom duxelles / Truffle Mountain oak gouda / crispy onion strings / roasted garlic aioli / potato roll	
Portuguese Spicy Chicken Sandwich	18.95
Peri peri marinated chicken thigh / char grilled / butter lettuce / beef steak tomato / yogurt crema	
Jerk Jackfruit Bowl  	21.95
Pulled Jamaican style jackfruit / Caribbean black bean + corn / spicy rice pilaf	
Pickarel + Chips 	17.95
Lake Erie caught / 1 piece crispy batter pickarel / malted chips / heirloom vegetable slaw / caper tartar + lemon	
Petite Caesar Salad 10.95	Quantum Side Salad 9.95
+ peri peri chicken thigh \$7.95 + garlic shrimp \$7.95 + grilled salmon \$11.95	

MIMOSA MENU

5 oz. 9.95 each

Pretty in Pink
Grapefruit / Luxardo cherry / sparkling wine
Meet Melon
Lime / melon liqueur / sparkling wine
Just Peachy
Peach mango / peach schnapps / sparkling wine

FINAL ANSWER

Niagara Peaches + Cream	10.95
Ice wine stewed peaches / plump cranberries / old fashion oats + pecan crumb / Four All vanilla ice cream	
Classic Crème Brûlé	10.95
Honey custard / turbinado sugar crust	
Half Baked  	10.95
Warm chocolate + walnut brownie / coco caramel chip vegan ice cream / sponge toffee crunch	
2 Scoops Four All Ice Cream + Sorbet	5.95

HOT + COLD DRINKS

Coffee Bar	
Starbucks Pike Place Coffee	3.95
Espresso	3.95
Latte	4.95
Cappuccino	4.95
Mochaccino	4.95
Chai Tea Latte	4.95
Tazo Tea	2.95
Chai / mint / chamomile / earl grey / English breakfast / green zen	
Bottle Drinks	
Happy Plant Smoothie 455 ml	6.95
Mango + passion fruit / extreme green	
Starbucks Frappuccino 450 ml	5.95
Caramel / mocha	
Tropicana Orange Juice 355 ml	3.95
Kiju Organic Lemonade 355 ml	3.95
Sapsucker Local Sparking Water 355 ml	3.50
Lime / lemon	