

## THE ORIGIN




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<b>The Nosh</b> 	14.95
Tahini hummus / basil + honey whipped ricotta / marinated olives / grilled naan	
<b>Wild Chaga Mushroom Soup</b>  	10.95
Locally foraged / essence of truffle / herbs	
<b>Onion Bhajis</b>  	14.95
Garam masala batter + fried / sweet onion fritters / spiced yogurt	
<b>Confit Chicken Wings</b> 	17.95
1 lb / threaded carrot + celery / buttermilk ranch / choice of sauce - Tonkatsu garlic with peanuts or Slow Burn hot sauce	

<b>Charcuterie Board For Two</b>	34.95
Local artisanal produced / house crafted pickles / preserves / demi baguette	
<b>Cheese Board For Two</b>	34.95
Local + worldly produced / warm marinated olives / preserves / demi baguette	
<b>Best Of Both For Two</b>	49.95
A collaboration of artisanal charcuterie + cheese / pickles + preserves / demi baguette	

## BREAKING THE FAST

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<b>Basket of Butter Biscuits</b> 	10.95
Five freshly baked + served warm / butter / house made preserves	
<b>Get My Oats</b> 	14.95
Stewed old fashioned oats / dark chocolate + granola crumble / mixed berry compote	
<b>Bacon Benny</b>	19.95
Two poached hen eggs / double smoked bacon / buttery biscuit / fresh sliced fruit / pan fried + herbed fingerling potatoes / classic hollandaise sauce	
<b>Florentine Benedict</b> 	18.95
Two poached hen eggs / white cheddar creamed spinach / buttery biscuit / fresh sliced fruit / pan fried + herbed fingerling potatoes / classic hollandaise sauce	
<b>Sourdough Baked French Toast</b>	18.95
Bourbon vanilla bean custard / sweet cranberries / warm maple syrup / whipped cream + mixed berries / cocoa powder dust	
<b>Classic Breakfast</b>	13.95
Two hen eggs / farmer's sausage or double smoked bacon / signature seasoned potatoes / sourdough or multigrain toast / house made preserves	

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.

 Gluten Free  Vegetarian  Vegan

**Q Water** is offered at \$2.95 per person  
One dollar of which goes to the Great Lakes Challenge

# MORE THAN BRUNCH

Add ons + Grilled 4 oz. chicken breast \$7.95 + Grilled salmon \$12.95 + Sautéed shrimp \$9.95

## Proof Caesar

Local romaine duo / double smoked bacon lardons / house baked croutons / Grana Padano / white anchovy + roasted garlic dressing

appetizer \$10.95 / entrée \$14.95

## Quantum Salad 🌱

Mixed butter greens / threaded carrots / Elmira cherry tomatoes / watermelon radish / sweet + pickled onion + cucumber / Kozlik's maple mustard vinaigrette

appetizer \$9.95 / entrée \$13.95

## Fiesta Bowl 🌱

Tinga roasted Gardein vegan chick'n / quinoa pilaf / cucumber / ancho spiced corn + black beans / blistered jalapeño salsa / crunchy vegetable slaw / avocado / smoked vegan sheeze

21.95

## Mac + Cheese Crunch 🌱

Squeaky local cheese curds / aged cheddar white sauce / Dorito crunch

+ Double smoked bacon \$2.95 + Forest mushroom mix \$2.95 + Grilled chicken breast \$7.95

19.95

## Proof Signature Burger

Eby Manor produced Guernsey beef + cheddar / double smoked bacon / roasted garlic aioli / potato roll

19.95

## Steak + Truffle Burger

Local Guernsey beef / wild mushroom duxelles / Mountainoak truffle gouda / crispy onion strings / roasted garlic aioli / potato roll

20.95

## Portuguese Chicken Sandwich

Choose between marinated chicken breast or chicken thigh / butter lettuce / beefsteak tomato / yogurt crema

18.95

## MIMOSA MENU

5 oz. 9.95 each

### Apple Cider Bellini

Crown Royal / Wellesley apple cider / sparkling wine

### Proof Spritz

Aperol / peach juice / sparkling wine

### Ginger Pear

Vanilla vodka / pear juice / sparkling wine

## FINAL ANSWER

### Cheesecake

Locally made / New York style / boozy berries

10.95

### Classic Crème Brûlée

Honey custard / turbinado sugar crust

10.95

### Turtle Torte

Dark chocolate / dulce de leche / roasted walnuts / fresh berries

10.95

### 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

#### Naked Smoothie 450 ml

6.95

Green / mango / strawberry banana

#### 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



MENU BY EXECUTIVE CHEF RYAN REID