



BRUNCH MENU

SATURDAYS & SUNDAYS 9AM - 2.30PM

DINNER MENU BEGINS AT 3PM



UPSTAIRS at O'GRADY'S

BOWL OF CEREAL WITH MILK
Ask your server for daily options • 5

FRESH FRUIT BOWL
A variety of daily fresh cut fruit • 7

YOGURT PARFAIT
Greek yogurt, granola, fresh berries and honey • 8

MÉNAGE A TROIS
Home-made creamy white bean dip, hummus, and our chef's famous guacamola. Served with artisanal flatbread and tortilla chips • 14

O'GRADYLICIOUS 🍀
Two eggs, with choice of bacon, ham, sausage or peameal bacon. Served with home-fries and toast • 9

THE LODGE BREAKFAST SANDWICH 🍳
Two medium fried eggs, jalapeno jack cheese, crispy bacon, chipotle aioli and arugula, on focaccia bread. Served with choice of home-fries or mixed greens salad • 12
(cannot be modified)

OPEN FACED CHORIZO AND EGG
Spicy chorizo sausage with sautéed onions, roasted red pepper, spinach, shredded mixed cheese and two sunny-side up eggs, served on top of multigrain bread. Served with choice of home-fries or mixed greens salad • 13
(cannot be modified)

SMOKED SALMON SANDWICH
Delicate smoked salmon, cream cheese, pickled onions, fresh dill and caper aioli, served on toasted marble rye. Served with choice of home-fries or mixed greens salad • 13

THE BREAKFAST BOWL
Quinoa, black beans, sliced avocado, our signature salsa, and cilantro, topped with two eggs cooked your way • 13

POPEYE'S OMELETTE
Baby spinach, sautéed mushrooms, roasted red peppers and feta cheese. Served with choice of home-fries or mixed greens and toast • 12
(cannot be modified)

OMELETTE DU JOUR
Our chef's daily omelette creation made with 3 eggs and a selection delicious fresh ingredients. Served with choice of home-fries or mixed greens and toast • 13
(cannot be modified)

CLASSIC BENEDICT
Two poached eggs, peameal bacon, and sliced tomato on a toasted English muffin topped with hollandaise sauce. Served with choice of home-fries or mixed greens • 12

BENEDICT DU JOUR
Our chef's daily benedict creation made with 2 poached eggs and a selection delicious fresh ingredients. Served with choice of home-fries or mixed greens • 14
(cannot be modified)

CHICKEN COBB
Chopped romaine hearts topped with crispy bacon, avocado, cherry tomatoes, a sliced hard-boiled egg, roast chicken, and blue cheese crumble, dressed in herb and spice vinaigrette • 16

COCKTAIL FEATURE

11AM - 3PM

5

MIMOSA

Orange
Peach
Watermelon
Mango
Grapefruit

6

SANGRIA

7

BLOODY CAESAR

KETEL BLACK CAESER

2oz • 12

Ketel One vodka,
Guinness,
jalapeno juice,
Worcestershire, Montréal
steak spice, celery,
clamato juice

MOJITO

2oz • 12

Classic Raspberry
Blueberry
Peach

BEVERAGES

JUICE

Orange | Apple | Pineapple | Cranberry |
Mango | Grapefruit | Clamato | Tomato • 3

TEA

Orange Pekoe | Earl Grey | English Breakfast |
Honey Lemon | Lemon Chamomile |
Peppermint | Green • 2.50

COFFEE

Coffee • 2.50 | Espresso • 2.50 |
Latte 4.50 | Cappuccino • 4.50

MOCKTAIL

THE BEACH

Coconut Water, cranberry juice and orange
bitters garnished with fresh lemon and
orange • 4.50

NOJITO

(Classic, Raspberry, Blueberry, Peach,
Watermelon, or Rooibos) Club soda,
simple syrup, mint, limes • 4.50

COOL EARL

Chilled Earl Grey tea, simple syrup, raspberry
and blueberry • 4.50

SPECIALTY COFFEE 7

B52 | Spanish
Irish | Monte Cristo

ACCESSORIES

SIDE BACON • 1.50

SIDE SAUSAGE • 1.50

SIDE HAM • 1.50

SIDE PEAMEAL BACON • 2.50

EXTRA EGG • 1.50

ADD CHICKEN • 6

ADD HASH BROWN • 1

AVOCADO • 2

BAKED BEANS • 2

Our Brunch items are
all hand prepared and cooked
fresh to order, and well
worth the wait!

SOME OUR SIGNATURE DISHES
CANNOT BE MODIFIED.

PLEASE LET US KNOW OF
ANY ALLERGIES AS WE
USE A VARIETY OF FRESH
INGREDIENTS IN OUR KITCHEN.

- TAX AND GRATUITY APPLICABLE •
- 18% GRATUITY TO GROUPS OF 6 OR MORE •
- WI-FI PASSWORD : 4163232822 •