

BRUNCH MENU

SERVED FROM 10 AM – 3 PM

THE LANDING CURE 16

absolute vodka (2 oz.) caesar, lobster tail, pizza slice, jalapeño havarti, bacon, fresh cut vegetables, pickles

START ME UP 39

nua sparkling wine (750 mL.) + a liter of orange juice

[ALCOHOLIC BEVERAGES SERVED FROM 11AM]

EGGS AND MORE

CHEDDAR CHIVE BISCUIT 5

fresh baked, whipped ancho chili butter

HOUSE BANANA BREAD 5

fresh baked, whipped agave butter, berry compote

LANDING BREAKFAST 13

two free run eggs any style, crispy bacon, buttered multigrain toast, berry compote, potato hash, orange and grapefruit wedges

SHAKSHUKA 14

moroccan spiced tomato sauce, 2 slow cooked free run eggs, fried onions, popped quinoa, feta cheese, naan

DRUNK LITTLE PIGGY 16

glazed pork belly, canadian bacon, smoked bacon, 2 sunny side up free run eggs, spiced brunch potatoes, house cheddar chive biscuit, forty creek agave syrup

SOPRESSATA SCRAMBLER 15

skillet of 3 scrambled free run eggs with spicy cured sausage, caramelized onions, scallions and cheddar cheese, multigrain toast, orange and grapefruit wedges

BRUNCH GRAINS BOWL 13

tri coloured quinoa, braised kale, toasted almonds, agave vinaigrette, 2 poached free run eggs, chipotle hot sauce drizzle, hollandaise

BANANA BREAD FRENCH TOAST 13

cinnamon and orange dipped banana bread, honey spiced pecans, coconut whipped cream, chocolate drizzle

ADDITIONS

5 OZ. CHEFS CUT STEAK 11 | CARAMELIZED GRAPEFRUIT 3 | CHEDDAR CHIVE BISCUIT 5 | BANANA BREAD 5 | BACON 2 | PEAMEAL BACON 3 | ADD EGG 2 | POTATO HASH 4

THE BENEDICTS

SERVED WITH LANDING SALAD

THE HUNTERS 14

two poached free run eggs, peameal bacon, hollandaise, english muffin

COWBOY BRISKET 15

two poached free run eggs, 14 hour smoked brisket, house cheddar chive biscuit, crispy onions, hollandaise

EGGS SPRUCE 13

two poached free run eggs, baby kale, hollandaise, focaccia

LOX STOCK AND EGGS 16

two poached free run eggs, smoked salmon, avocado, pickled onion, focaccia toast, hollandaise

[We only serve brown free run eggs from local Ontario farms. Our hollandaise sauce is made with real eggs, butter and our chefs' secret seasonings.]



DISHES ARE GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN. PLEASE CLARIFY WITH YOUR SERVER

HUNTERS LANDING

BAR • GRILL • HUB

CHEF: NICK VALIN

[/HUNTERSLANDINGBAR](#) [@HUNTERSLANDING](#) [@HUNTERSLANDING](#)

PIZZA

MARGHERITA 15

fresh mozzarella, tomatoes, balsamic, basil oil

QUATTRO FORMAGGIO 17

mozzarella, parmesan, double cream brie, goat cheese, truffle oil

BUTCHER'S BLOCK 17

prosciutto, hot soppressata, smoked bacon, agave nectar, organic arugula, parmesan

SMOKED BACON AND CARAMELIZED PINEAPPLE 16

roasted red onions, charred pineapple, smoked bacon, mozzarella, san marzano tomato sauce

CALZONE 16

salami, mozzarella, hot italian salami, baby spinach, red onions

BURGERS & SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH FRIES.

A GLUTEN FREE BUN IS AVAILABLE +1

LANDING BURGER 15

fresh canadian beef chuck, cheddar, pickles, landing sauce, mixed greens, tomato

TURKEY BURGER 16

ground turkey blended with apples and dijon, chipotle aioli, slaw, tomato

NAAN CHICKEN CLUB 16

marinated chicken, bacon, raita aioli, tomato, cucumber, naan bread

THE SMOKED GOAT 17

fresh canadian beef chuck, house-smoked goat cheese, caramelized onions, spicy bacon jam

THE CITYPLACE ARISTOCRAT 18

fresh canadian beef chuck, pimento cheese, pickled chili, habanero pepper marmalade, smoked bacon

GRILLED EGGPLANT SANDWICH 14

turmeric roasted eggplant, house-smoked goat cheese, halloumi cheese, guacamole, naan

ALL OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES & BAKED DESSERTS ARE MADE IN HOUSE WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED. ®REGISTERED TRADEMARK OF CARA OPERATIONS LIMITED.

APPETIZERS

STEAMED EDAMAME 8

ancho pepper, sea salt, lemon, gluten-free soy dipping sauce

LANDING WINGS 13

from chickens raised locally from farms in the London region, served with jalapeño lime dip. choice of: hot sauce | bbq | ancho pepper lime

CRISPY CALAMARI 13

pickled red chilis, chimichurri aioli

HUNTERS NACHOS 19

corn tortillas, braised black beans, cheddar and mozzarella, shredded lettuce, pico de gallo, sour cream, guacamole, pickled red chilis, jalapeño lime crema

ADDITIONS

ANCHO STEAK 10 | GRILLED CHICKEN 6

BEEF & RICOTTA MEATBALLS 14

house-made, san marzano tomato sauce, focaccia

ADD MEATBALL 5

MUSSELS ARRABIATA 14

chorizo sausage, kale, cilantro-tomato broth, focaccia

DAILY SOUP 7

house-made with pride

CHARCUTERIE BOARD 24

prosciutto, salami, cheeses, crisp green apple, fresh grapes, baby pickles, rosemary focaccia

LORD OF THE FRIES 8

dirty fries, piled with maple sriracha coleslaw, molasses and bacon braised navy beans, cheddar

MEXICAN STREET CORN 4

grilled sweet corn, ancho pepper, sea salt, queso, lime crema

BRISKET MAC'N CHEESE 10

aged cheddar, 14 hour-smoked brisket, onion aioli, poblano bbq

TRIO DIP 15

goat cheese red pepper dip, fried eggplant, spicy hummus, garlic confit, naan, focaccia toast points, tortilla chips

SIGNATURE FISH TACO 5 PER PIECE

grilled pineapple & jicama slaw, avocado crema, cheddar, smoked chili sauce

BUTTERMILK FRIED CHICKEN 5 PER PIECE

buttermilk marinated chicken thigh, coleslaw, jalapeño lime

SALADS

LANDING SML 6 | LRG 10

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

CAESAR SML 5 | LRG 9

romaine, parmesan, croutons, bacon, garlic dressing

CAPRESE SALAD 14

seasonal tomatoes, fresh mozzarella, balsamic and basil gelee, lava salt

SEARED TUNA TATAKI 19

togarashi spiced rare tuna, mango chutney, mixed greens, cucumber, crisp japanese radish, avocado, agave dressing

ANCHO PEPPER RUBBED STEAK 19

queso, pico de gallo, avocado, romaine, chive vinaigrette, jalapeño lime drizzle

ADDITIONS

MARINATED CHICKEN 6 | STEAK 10 | SALMON 8