

\$36
Prix Fixe
Menu

MILDRED'S

TEMPLE KITCHEN

Mother's Day Brunch

Let's Get Started

A Single Buttery Currant Scone
Fresh Squeezed OJ or grapefruit
Bottomless Drip Coffee or Black Tea (English Breakfast/Earl Grey)

The Main Event

(choice of)

Mrs. Biederhof's Wild Blueberry Buttermilk Pancakes

Served with a wild blueberry compote, Lanark County organic maple syrup and whipped cream. *They make people happy!*

Huevos Monty

A Mildred fave, black bean refritos and sharp cheddar cheesebaked in flour tortillas and topped with two sunny eggs, fresh salsa, avocado smash and sour cream.

Veda's Choice

Mildred's classic soft poached eggs on a flakey croissant from our friends at Petite Thuet, with your choice of smoked salmon, double smoked bacon, or avocado, topped with béarnaise sauce, served with mixed greens.

Wally's Cheesy Savoury Tart

Aged Canadian cheddar cheese, spinach, caramelized onions and oven dried cherry tomatoes baked in a creamy, eggy royale, served with mixed greens.

ADD-ONS Cheese 1.5 Bacon 2.25 Avocado 4.75

Biscuits + Scones

Baked fresh every morning!
Buttery currant scones or flakey buttermilk biscuits served with our house-made apple butter.

ONE 4.25 TWO 7.45 SIX 15.95

For the Weens

2 eggs (scrambled, poached, or sunny),
double smoked bacon, toast 12

Single Wild Blueberry Buttermilk
Pancake 9

SIDES

Rosemary Potatoes 8
Double Smoked Rosemary Bacon 7.5
Chorizo Sausage 7.5
Mixed Green Salad w/ Lemon
Honey Vinaigrette 6
Single Wild Blueberry Buttermilk Pancake 9
Smoked Salmon 7.5
Avocado 4.75
Red Hot Millie Peppers Hot Sauce 2
Homemade Garlic Aioli 1.5
Béarnaise 1
Lanark County Maple Syrup 1.25

MAISON
THEIER

*Bringing you the refinement of champagne,
with less than 0.5% alcohol*

Blanc de Verts

G. 13 BTL. 54

Butter Chardonnay style,
gourmet notes of
strawberry, pear and
cherry blossom.

Cuvée Prestige

G. 14 BTL. 56

Sauvignon Blanc style,
fresh and tangy notes of
apple blossom, grilled
lemon and white plum.

Rouge de Noirs

G. 15 BTL. 58

Pinot Meunier style,
warm and complex notes
of apricot, muscat and
plum blossom.

MOMosas

The Classic Mimosa 12
Cava + fresh squeezed OJ

The Pink Mimosa 12.5
Sparkling Rosé + fresh grapefruit juice

Mrs. B's Blueberry Mimosa 13.5
Belstar Prosecco, fresh blueberry
lemonade + maple cotton candy

The Big (for tout le gang)
1 litre fresh OJ or grapefruit
+ 750ml bottle bubbles

Cava 65
Prosecco 70
Cuvée Rosé 75

A Mildred's Classic

Bungalow Island Caesar 17
Local Spirit Distilling Co.'s Small Batch Craft
Vodka, Walter's Classic Craft Caesar mix,
a drop of Red Hot Millie Peppers hot sauce,
 Worcestershire, freshly grated horseradish
and curly celery.

Featured Cocktails

Butterfly Queenflower Lemonade 17
Empress Gin mixed with house-made
lemonade, topped with a lemon wheel.

Mother Knows Best 17
Ladybug Rosé, St. Remy Brandy,
a scoop of mixed fruit, garnished with a
speck of flowers and an orange wheel.

Hibiscus French 75 16
Craft 360 Gin, lemon juice, hibiscus syrup,
topped with a splash of Belstar Prosecco.

Temperance

Grapefruit Ginger Spritzer 7
Fresh grapefruit juice, ginger ale
and fresh mint.

Mildred's House-Made Iced Tea 6.5
A blend of seasonal ingredients.
Ask your server for the details.

**Mildred's House-Made
Lemonade** 6.5
Made with freshly squeezed
lemons.