

We are a from-scratch kitchen that serves up delicious plant-based comfort food that's locally sourced & fresh.



Non-Alcoholic Beverages

Teas

Breakfast Tea 3

Orange Pekoe or Earl Gray

Iced Tea 3.50

Sweetened or Unsweetened

Specialty Tea 3.50

Elderberry Hibiscus, Evergreen Peppermint, Imperial Jasmine, Lavender Earl Gray

Coffee

Americano 4

Brewed Coffee 3.50

Iced Coffee 3.50

Specialty Coffee

Latte 5.50

Cappuccino 5.50

Your choice of milk: Oat Milk, Soy Milk, Unsweetened Almond Milk

Add syrup: Vanilla, Pumpkin Spice, Spiced Brown Sugar, Hazelnut

Kombucha

Booch Cans 6.50

Varieties Available: Ginger, Raspberry Lemonade, Strawberry Apple or Blueberry Palo Santo

Smoothies

Green 10.50

Kombucha, Spinach, Cucumber, Banana, Apple, Celery, Pineapple, Chia and Agave

Red 10.50

Kombucha, Strawberries, Raspberries, Blueberries, Blackberries, Banana, Chia and Agave

Yellow 10.50

Kombucha, Pineapple, Mango, Peeled Orange, Banana, Chia and Agave

Other Non-Alcoholic

Ginger Ale 4

Ginger Beer 4

Cola 4

Perrier 4

Lemonade 4

Lavender Lemonade 5

An 18% gratuity will be applied to tables of six or more.

We are a from-scratch kitchen that serves up delicious plant-based comfort food that's locally sourced & fresh.



Alcoholic Beverages

Draft Beer

16 oz. **9.95** 10 oz. **7**

Organic Lager

London Brewing Company, ABV 4.7%

Sessions IPA

Hazy State, Collective Arts Brewing,
ABV 6.5%

Rotating Tap

Seasonal Selection.

Canned Beer

Amber Ale **10.50**

Local 117, London Co-Op, 473 ml ABV 4.8%

Pilsner **10.50**

Collective Arts Brewing, 473 ml ABV 5.1%

IPA **10.50**

Ransack The Universe, Collective Arts Brewing,
473 ml ABV 6.8%

NEIPA **10.50**

Life in the Clouds, Collective Arts Brewing,
473 ml ABV 6.1%

Dry Cider **11**

Thornbury Craft Co, 473 ml ABV 5.6%

Non-Alcoholic IPA **7**

Collective Arts Brewing, 355 ml ABV 0.4%

Red Wine

Tempranillo Bodegas Tinedo Ja!, Spain, Castilla, 14%

6 oz. Glass **12** 9 oz. Glass **17** Bottle **50**

Merlot Raboso Piave Santomé Moro 41, Veneto, Italy, 13%

6 oz. Glass **11** 9 oz. Glass **16** Bottle **46**

Cabernet Sauvignon Gnarled Vine, Lodi, California, 14%

6 oz. Glass **13** 9 oz. Glass **18** Bottle **54**

White Wine

Pinot Grigio, Catarratto Capriano, Sicily, 12.5%

6 oz. Glass **11** 9 oz. Glass **16** Bottle **46**

Sauvignon Blanc Château des Charmes, Ontario, 12.5%

6 oz. Glass **12** 9 oz. Glass **17** Bottle **50**

Rosè Rosado Tempranillo Zinio, Rioja, Spain, 13.5%

6 oz. Glass **13** 9 oz. Glass **18** Bottle **54**

Prosecco Doc Brut Santomé, Treviso, Italy, 11%

5 oz. Glass **11.25** Bottle **46**

An 18% gratuity will be applied to tables of six or more.

We are a from-scratch kitchen that serves up delicious plant-based comfort food that's locally sourced & fresh.



Alcoholic Beverages

Signature Coupe Cocktails *2 oz. Measures*

Espresso Martini 15

Vodka, Coffee Liqueur, Crème de Cacao, Chocolate Bitters, Espresso & Brown Sugar Cube.

Cucumber Gimlet 15

Gin, Fresh Lime Juice, Aquafaba, Muddled Cucumber & Cucumber-Infused Simple Syrup.

Aperol Gin Sour 15

Aperol, Gin, Fresh Lemon Juice, Simple Syrup and Aquafaba.

Empress Gin Sour 16

Empress Gin, Fresh Lemon Juice, Aquafaba, St-Germain Elderflower Liqueur, Orange Bitters.

Strawberry Maple Elixir 16

Vodka, Orange Liqueur, Fresh Lime Juice, Aquafaba & Strawberry Maple Purée.

Lemon Balm 15

Tequila, Limoncello, Orange Liqueur, Aquafaba, Fresh Lemon Juice, Lemon & Mint-Infused Simple Syrup.

The Earl Grey 15

Organic Earl Grey-Infused Gin, Fresh Lemon Juice, Simple Syrup and Aquafaba.

Popular Cocktails

Purple Lemonade 11

Fresh Lemonade infused with Lavender Tea, Gin, Orange Liqueur, Lemon Zest.

Ginger Spiced Mule 12

Fresh Lime Juice, Spiced Rum, Fever-Tree Ginger Beer, Orange Zest.

Bloody Caesar 14

Vodka, Fresh Lime Juice, Hot Sauce, Worcestershire Sauce, Walters Craft Caesar & Spicy Bean Garnish.

Big G&T 13

Gin, Fever-Tree Tonic, Cucumber & Lime.

Mimosa 12

Prosecco, Fresh Orange Juice.

Aperol Spritz 13

Prosecco, Aperol.

Kir Royale 13

Prosecco, Cassis.

An 18% gratuity will be applied to tables of six or more.