



# BRUNCH EVERYDAY

## SAVOURY

gluten-free bread available

### Two Eggs Any Style 17.5

choose your eggs, breakfast potatoes, sourdough or challah, choice of bacon, beef salami, pastrami, chorizo or avocado (+1.5)

### Avocado Toast 18 add lox +5

sourdough, avo mash, sliced avocado, whipped ricotta, microgreens, toasted sunflower seeds, balsamic, honey

### Mushroom & Eggs Toast 21.5 add lox +5

olive sourdough, whipped ricotta, mix of mushrooms & caramelized onions, poached egg, hollandaise

### Brown Butter Asparagus Benedict 22

asparagus tossed with garlic, shallots, brown butter, Montreal steak spice, with poached eggs, hollandaise, sourdough or challah roll

### Breakfast Sandwich 18.5 add avocado, pastrami or salami +4

soft scrambled eggs, chives, cheese, brioche, house sauce

### California Pigeon 21

poached eggs, avocado on bed of greens, edamame, cucumber, carrot, with sourdough or challah, berries

### Crème Fraiche Scrambled Eggs 21

soft scrambled eggs, chives, breakfast potatoes, sourdough or challah, choice of bacon, beef salami, pastrami, chorizo, or avocado (+1.5)

### Guanciale & Fresh Herb Scrambled Eggs 21.5

crispy guanciale folded in soft scrambled eggs, mint, basil, chives, parsley, breakfast potatoes, sourdough or challah, choice of bacon, beef salami, pastrami, chorizo or avocado (+1.5)

### Mommy's Fresh Omelette 20.5

mozzarella filled soft centered omelette topped with cherry tomatoes, basil, pecorino, sourdough or challah

### Mushroom & Onion Omelette 21

mozzarella filled soft centered omelette topped with mix of mushroom & caramelized onions, sourdough or challah

## SWEET

### Fruit Granola Parfait 17

fresh berries, house granola, greek yogurt, lavender, honey

### Buttermilk Pancakes 20.5 add mascarpone & fruit +4

choice of plain or blueberry, maple syrup, delish!

### Croissant French Toast 22

crème anglaise, mascarpone, macerated vodka berries, cinnamon

# LUNCH

## APPS & SHARES

### Spinach Artichoke Dip 18

mozzarella, house chips

### Bubbie Flo's Matzah Ball Soup 12.5

house-made broth, chicken, garden veg & dill

### French Onion Soup 17

house beef broth, gruyere, rosemary, thyme, brioche

### Waffle Fries 9 add truffle +3

### Shrimp Cocktail 25

the classic

### Pigs in a Blanket 14.5

Hebrew National all beef hot-dogs wrapped in house puff pastry

### Crispy Brussels Sprouts 11

tahini

### Fried Calamari 18

garlic mayo



## SALADS

### Add Protein

- chicken schnitzel strips 8
- pan-seared salmon 11
- sautéed prawns 11
- grilled tofu 7
- halloumi 5

### Pigeon Salad 18

mixed greens, avocado, grape tomato, corn, dates, almonds, goat cheese, croutons, champagne vinaigrette

### Caesar Salad 18

romaine, parmesan, croutons, anchovies, house bacon

### Greek Salad 18

romaine, cucumber, feta, tomato, olives, red onion, red wine vinaigrette

## LOX BOX

### Smoked Salmon Avo Toast 22

sourdough, poached egg, smoked salmon, avocado, hollandaise, pickled shallots & fennel, dill, capers  
add 10g of kaluga caviar MP

### Bagel, Lox & Cream Cheese 18

capers, onions, tomatoes, cucumber, dill

### Smoked Salmon Tower for 2 46

smoked salmon, whipped cream cheese, cucumber, tomatoes, onions, pickled shallots, pickled fennel, capers, served with bagels  
add 20g of kaluga caviar MP

## SHAKSHUKA

### Halloumi & Labneh 23.5

eggs, roasted red pepper, tahini, mint, pomegranate, pine nuts, freshly crushed tomatoes, cilantro, sourdough or challah

### Classic 21

eggs, roasted red pepper, tahini, mint, pomegranate, pine nuts, freshly crushed tomatoes, cilantro, sourdough or challah

## BREAKFAST SIDES

Blueberry Pancake 8

Breakfast Potatoes 7

Beef Salami 4

Pastrami 7

Bacon 4.5

Avocado 5

Fruit Salad 10

Sourdough Toast 2

## CAVIAR

ask staff for caviar of the day  
10g/20g/30g MP

### Soft Scrambled Eggs

crème fraiche, chives, breakfast potatoes, sourdough or challah roll, choice of bacon, beef salami or avocado, topped with kaluga caviar

### Caviar Benedict

sourdough, poached eggs, arugula salad, hollandaise, kaluga caviar

## BETWEEN BUNS

served with waffle fries or side salad

### House Burger 25 Monday-Friday only

6oz Ontario brisket & chuck, cheddar cheese, bacon onion jam, onion, tomatoes, lettuce, dill pickle mayonnaise, in brioche bun or lettuce wrap

### Beet Patty 22 add cheddar cheese +3

house patty, mint cilantro sauce, onion, lettuce, tomato, sesame seeds, in brioche bun or lettuce wrap

### B.L.T.T. 21

bacon, lettuce, tomato, turkey bacon, dill pickle mayo, sourdough or pullman loaf

### Turkey Grilled Cheese 20.5

smoked breast, turkey bacon, dill pickle mayo, mozzarella, lettuce, pickles, sourdough or pullman loaf

### Larry David 19.5

tuna melt, mozzarella, pickles, lettuce, challah roll or brioche bun

### Fried Chicken Schnitzel 22

tomatoes, pickles, onions, dill pickle mayo, lettuce, mozzarella, challah roll or brioche bun

# PIGEON

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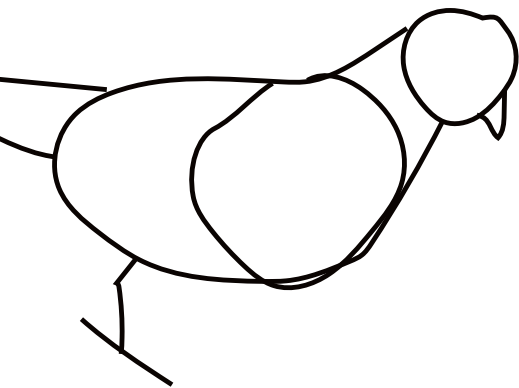


## COFFEE & TEA

Filter Coffee 4	Cortado 4.5	Pigeon Cold Brew 6	Mocha 6.5	<b>Add Ons:</b> Seasonal Option +1 Hazelnut Syrup +1 Caramel Syrup +1 Vanilla Syrup +1
Iced Coffee 4	Cappuccino 5	Tea 4	London Fog 5.5	
Espresso 4	Latte 5.5	Iced Tea 4	Hot Chocolate 6	
Americano 4	Iced Latte 5.5	Matcha Latte 6.5	Oat Milk +1	
Macchiato 4.5	Vanilla Latte 5.5	Chai Latte 6.5	Almond Milk +1	

## SMOOTHIES

- Green Fling 11**  
Kale, Banana, Apple, Ginger, Oat Milk
- Banana Berry 11**  
Banana, Strawberry, Pineapple, Greek or Coconut Yogurt, Honey
- Almond Chocolate 12** add espresso + 3  
Almond Butter, Cacao, Banana, Dates, Oat Milk
- Red Bonanza 11**  
Apple, Strawberry, Greek or Coconut Yogurt, Honey
- Mango Tango 11**  
Mango, Orange Juice, Greek or Coconut, Honey



## BOOZY BRUNCH

- Caesar (2oz) 17**  
Vodka, Clamato, Tabasco, Worcesterchire
- Mimosa (1.25oz) 13**  
Cava, Orange or Grapfruit
- Radler (1.5oz) 13**  
Peroni, Orange, Pineapple
- Greyhound 2.0 (2oz) 17**  
Vodka, Elderflower, Grapefruit, Rosemary, Lemon
- Kir Royale (1.5oz) 13**  
Cava, Chambord
- Pigeon Espresso Martini (2oz) 17**  
Pigeon Espresso, Tito's, Averna, Kahlua
- Aperitivo Spritz (2oz) 15**  
Pick your Fun: Aperol or Cynar or St Germain

## HOUSE COCKTAILS

- City Bird (2oz) 17**  
Pigeon Rum Blend, Campari, Strawberry, Pineapple, Lime
- The Bradshaw (2.5oz) 18**  
Tito's, Cointreau, Campari, Vermouth, Cran
- Pigeon Eyes (2oz) 18**  
Green Chartreuse, Gin, Aperol, Lime, Grapefruit
- TO on The Rock (2oz) 17**  
Canadian Club 12, Fernet, Screech, House Orange Bitters
- Mtl 76 (2oz) 17**  
Tanqueray, Cava, Lemon, Ginger, Chamomile
- Ward's Island Iced Tea (2.5oz) 18**  
Wray & Nephew, 3 Star Rum, Tromba, Tanqueray, Lemon, Cola
- The NDG (2oz) 17**  
Hennessy, Bourbon, Early Gray Vermouth, Benedictine, Cherry
- Aperitivo Spritz (2oz) 15**  
Pick your Fun: Aperol or Cynar or St Germain
- Oaxaca Penicillin (2oz) 17**  
Tromba, Lemon, Ginger, Del Maguey, Mezcal

## BEER & CIDER

- DRAFT**  
Peroni 12oz/18oz 8/12
- CAN**  
Asahi 8 Lager  
Left Field 9 Bird Watcher Lager  
Left Field Greenwood IPA  
Bellwoods Brewery 13 Jelly King  
Bellwoods Brewery 12 Dry Stout  
Rotating Cider 9 ask staff for cider of the moment

## ZERO PROOF

- The Rosey 11**  
Strawberry, Rosemary, Lime, Soda
- Mocktail of the Moment 11**  
ask staff for today's special

## WINE

### SPARKLING

- Prosecco, Astoria, La Robinia, Veneto, Italy
- Prosecco Rosé, Cabert Villa Marchesi, Veneto, Italy 2022
- Lambrusco, Ronco Belvedere, Emilia-Romagna, Italy
- Pet Nat, Delinquente Wine Co, 'Tuff Nutt' Riverland, Australia 2021
- J. Vignier, Aux Origines, Champagne, France

### WHITE

- Chardonnay, Leaping Horse, Lodi, California, 2021
- Pinot Grigio, Villa Marchesi, Friuli, Veneto, Italy 2022
- Sauvignon Blanc, Luarent Miguel Vendages, Nocturnes Blanc, France 2021
- Riesling, Tawse, Limestone North Block, Niagra 2020
- Delinquente Wine Co, 'Screaming Betty' Vermentino, Riverland, Australia 2021
- Sauvignon Blanc, Map Maker, New Zealand, 2021
- Arneis/Moscato, Poderi Cellario, È Bianco, Piedmont, Italy 1 Litre

### ORANGE

- Tawse, Skin Fermented Orange, Niagra 2021

### ROSÉ

- Laurent Miguel Vendages Nocturnes Languedoc, France 2022
- Delinquente Wine Co, 'Pretty Boy' Nero D'Avola Rosato, Riverland, Australia
- Krisnus, 'ROKA' Rosé, (Zweigelt), Balaton, Hungary 2020

### RED

- Merlot, Leaping Horse, Lodi, California 2021
- Grenache/Syrah, Laurent Miguel Vendages, France 2020
- Cabernet Sauvignon, Leaping Horse, Lodi, California 2021
- Pinot Noir, Bachelder, Pa rfum, Niagra 2021
- Montepulciano, Delinquente Wine Co, Roko il Vagabondo, Australia 2021
- Chianti Sangiovese, Poggio Morino, Italy 2021
- Cabernet Sauvignon, The Wonderland Project, No. 9, Napa, Sonoma, USA 2020

5oz	B
14	65
14	65
	75
	80
	200

14	65
14	65
14	65
	75
	75
	80
	86

14	65
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13	60
	72
	75

14	65
14	65
15	70
16	75
	75
	75
	225



## APPETIZERS

### Spinach Artichoke Dip 18

gruyere, house chips

### Bubbie Flo's Matzah Ball Soup 12.5

house-made broth, chicken, garden veg, dill

### French Onion Soup 17

house beef broth, gruyere, rosemary, thyme, brioche

### Waffle Fries 9 *add truffle +3*

### Pigs in a Blanket 14

Hebrew National all beef hot-dogs wrapped in house puff pastry

### Fried Calamari 18

garlic mayo



### Salmon Tartare 22

cucumber, pickled shallots & anaheims, dill, crispy capers, whipped ricotta, house seed crackers

### Shrimp Cocktail 25

the classic

### House Charcuterie Board 42

calabrese, pastrami, sopressatta, brie, blue cheese, prosciutto, green olives, grapes, hot honey, crackers, bread, mustard

## SALADS

#### Add Protein

- chicken schnitzel strips 8
- pan-seared salmon 11
- grilled tofu 7
- sautéed prawns 11
- halloumi 5

### Pigeon Salad 18

mixed greens, avocado, grape tomato, corn, dates, almonds, goat cheese, croutons, champagne vinaigrette

### Caesar Salad 18

romaine, parmesan, croutons, anchovies, house bacon

### Greek Salad 18

romaine, cucumber, feta, tomato, olives, red onion, red wine vinaigrette

## VEGETABLE SIDES

### Charred Broccolini 9

### Brown Butter Asparagus 11

### Crispy Brussels Sprouts with Tahini 11

### Sautéed Mushrooms 10

## BETWEEN BUNS

served with fries or side salad

### House Burger 25

6oz Ontario brisket & chuck, cheddar cheese, bacon onion jam, onion, tomatoes, lettuce, dill pickle mayonnaise, in brioche bun or lettuce wrap

### Beet Patty 22 *add cheddar cheese +3*

house patty, mint cilantro sauce, lettuce, onion, tomato, sesame seeds, in brioche bun or lettuce wrap

### Fried Chicken Schnitzel 22

tomatoes, pickles, onions, dill pickle mayo, lettuce, mozzarella, challah roll or brioche bun

## MAINS

### Butternut Squash Pavé 27

squash and sage sauce, toasted peanuts, crispy garlic, peas & pearl onions

### Pan-Seared Salmon 31

broccolini, mushrooms, cipollini onion, lemon butter sauce

### Grilled Sea Bream 37

olives, capers, cherry tomato, eggplant, sourdough

### Nduja Mussels 27

steamed mussels in nduja broth with olive sourdough

### House 1/2 Chicken 32

house sauce, served with rice and crispy brussels sprouts

### Filet Mignon Steak Frites 52

Ontario AAA 9oz, bourbon sauce with brined peppercorns



## PASTA

gluten-free pasta available +2

### Rigatoni Bolognese 30

famiglia baldassarre rigatoni, Ontario brisket & chuck blend, red wine, spicy tomato sauce

### Seafood Rosé Tagliatelle 32

famiglia baldassarre tagliatelle, shrimp, clams, mussels tomato sauce, vodka

### Al Funghi Alfredo 32

famiglia baldassarre pappardelle, portobello, porcini, truffle oil, house alfredo sauce

# PIGEON

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### Pigeon Eyes (2oz) 18

Green Chartreuse, Gin, Aperol, Lime, Grapefruit

### TO on The Rock (2oz) 17

Canadian Club 12, Fernet, Screech, House Orange Bitters

### Pigeon Espresso Martini (2oz) 17

Pigeon Espresso, Tito's, Averna, Kahlua

### Mtl 76 (2oz) 17

Tanqueray, Cava, Lemon, Ginger, Chamomile

### Ward's Island Iced Tea (2.5oz) 18

Wray & Nephew, 3 Star Rum, Tromba, Tanqueray Lemon, Cola

### The NDG (2oz) 17

Hennessy, Bourbon, Early Gray Vermouth, Benedictine, Cherry

### Aperitivo Spritz (2oz) 15

Pick your Fun: Aperol or Cynar or St Germain

### Oaxaca Penicillin (2oz) 17

Tromba, Lemon, Ginger, Del Maguey, Mezcal

## CLASSICS

Aviation (2oz) 17

Black Manhattan (2.5oz) 17

Boulevardier (2.5oz) 17

Corpse Reviver #2 (2oz) 17

Margarita 17 (2oz) (Spicy or Trad)

Mai Tai (2oz) 18

Pina Colada (2.5oz) 18

Paloma (2oz) 17

Sidecar (2.5oz) 18

Strawberry Daiquiri (2.5oz) 17

Mezcalita (3oz) 19

## BEER & CIDER

### DRAFT

Peroni 12oz/18oz 8/12

### CAN

Asahi 8

Lager

Left Field 9

Greenwood IPA

Left Field 9

Bird Watcher Lager

Bellwoods Brewery 13

Jelly King

Bellwoods Brewery 12

Dry Stout

Rotating Cider 9

ask staff for cider of the moment

## ZERO PROOF

### The Rosey 11

Strawberry, Rosemary, Lime, Soda

### Mocktail of the Moment 11

ask staff for tonight's special

## COFFEE & TEA

Filter Coffee 4

Iced Coffee 4

Espresso 4

Americano 4

Macchiato 4.5

Cortado 4.5

Cappuccino 5

Latte 5.5

Iced Latte 5.5

Pigeon Cold Brew 6

Tea 4

Iced Tea 4

Matcha Latte 6.5

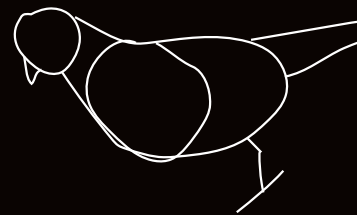
Chai Latte 6.5

Vanilla Latte 5.5

Mocha 6.5

London Fog 5.5

Hot Chocolate 6



## WINE

### SPARKLING

Prosecco, Astoria, La Robinia, Veneto, Italy

Prosecco Rosé, Cabert Villa Marchesi, Veneto, Italy 2022

Lambrusco, Ronco Belvedere, Emilia-Romagna, Italy

Pet Nat, Delinquente Wine Co, 'Tuff Nutt' Riverland, Australia 2021

J. Vignier, Aux Origines, Champagne, France

### WHITE

Chardonnay, Leaping Horse, Lodi, California, 2021

Pinot Grigio, Villa Marchesi, Friuli, Veneto, Italy 2022

Sauvignon Blanc, Laurent Miguel Vendages, Nocturnes Blanc, France 2021

Riesling, Tawse, Limestone North Block, Niagra 2020

Delinquente Wine Co, 'Screaming Betty' Vermentino, Riverland, Australia 2021

Sauvignon Blanc, Map Maker, New Zealand, 2021

Arneis/Moscato, Poderi Cellario, È Bianco, Piedmont, Italy 1 Litre

### ORANGE

Tawse, Skin Fermented Orange, Niagra 2021

### ROSÉ

Laurent Miguel Vendages Nocturnes Languedoc, France 2022

Delinquente Wine Co, 'Pretty Boy' Nero D'Avola Rosato, Riverland, Australia

Krisnus, 'ROKA' Rosé, (Zweigelt), Balaton, Hungary 2020

### RED

Merlot, Leaping Horse, Lodi, California 2021

Grenache/Syrah, Laurent Miguel Vendages, France 2020

Cabernet Sauvignon, Leaping Horse, Lodi, California 2021

Pinot Noir, Bachelder, Pa rfulm, Niagra 2021

Montepulciano, Delinquente Wine Co, Roko il Vagabondo, Australia 2021

Chianti Sangiovese, Poggio Morino, Italy 2021

Cabernet Sauvignon, The Wonderland Project, No. 9, Napa, Sonoma, USA 2020

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15	70
16	75
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	225



# DESSERT

## **Chef's Decadent Chocolate Cake 16**

12 layers, ganache, bourbon, coffee syrup, feuilletine slab, berries & 14k edible gold flakes

## **House Crème Brûlée 12**

rich, creamy & flavored with Madagascar vanilla, torched to perfection

## **Key Lime Pie 11**

## **Tiramisu 11**

## **Carrot Caramel Cheesecake 11**

## **Bonbons & Truffles 4**

- Sea Salt Caramel
- Feuilletine and Hazelnut
  - Mint
- Peach & Champagne
  - Apricot Brandy
  - Cappuccino
  - Blood Orange
  - Calamansi

## **Nougat Log 9**

chocolate dense pastry on short crust bread, layered with raspberry jam, ganache and soaked in chocolate

## **House Cookies 5**

- M&M
- Pretzel

## **Affogato 9**

vanilla scoop within house bean espresso.

# COFFEE & TEA

Filter Coffee 4  
Iced Coffee 4  
Espresso 4  
Americano 4  
Macchiato 4.5  
Cortado 4.5  
Cappuccino 5

Latte 5.5  
Iced Latte 5.5  
Vanilla Latte 5.5  
Pigeon Cold Brew 6  
Tea 4  
Iced Tea 4  
Matcha Latte 6.5

Chai Latte 6.5  
Mocha 6.5  
London Fog 5.5  
Hot Chocolate 6  
Oat Milk or  
Almond Milk +1

**Add Ons:**  
Hazelnut Syrup +1  
Caramel Syrup  
Vanilla Syrup +1  
Seasonal +1