

GREENS & HOUSE MADE SOUPS

Bacon Kale Caesar SM 8 • L 13
romaine, baby kale, house made bacon fat Caesar dressing, garlic croutons, fried capers, shredded parmesan

Kitchen Salad SM 8 • L 13
romaine, arugula, kale, spinach, black currants, tomato, carrots, red onion, julienned apple, toasted pepitos drizzled with balsamic maple vinaigrette

Roasted Beet

Quinoa Spinach SM 9 • L 14
roasted beets, quinoa, spinach, carrot, pepitos, edamame, avocado and feta cheese with apple cider vinaigrette

Grilled Vegetable 14
warm grilled seasonal vegetables topped with Macedonian feta and drizzled with balsamic glaze and garlic olive oil

Mitz Chopped Salad 13
diced tomatoes, arugula, kale, spinach, roasted corn, pearl cous cous, toasted pepitos, fired garbanzo beans, with buttermilk pesto dressing

Crispy Cobb Salad 19
pulled chicken, avocado, tomatoes, crumbled blue cheese, romaine with poppy seed dressing and topped with a crispy tempura bacon wrapped egg

GRAZING

Crispy Chicken & Waffles 13
hand tossed buttermilk chicken fried crispy on house made waffles with creamy maple mustard

Pulled Chicken Poutine 12
house frites topped with pulled chicken, crispy chicken skin, cheese curds, scallions and black pepper Tabasco country gravy

Crispy Fried Buffalo

Cauliflower 13
lightly coated cauliflower fried crispy and tossed with red hot buffalo sauce. Served with house made chunky blue cheese dressing

Calamari & Prawns 14
crispy tempura prawns and calamari drizzled with bang-bang sauce

Bacon Wrapped Dates 9
sweet dates wrapped in crisp smoked bacon drizzled with balsamic reduction

Tempura Bocconcini

Stuffed Meatballs 14
Bocconcini cheese stuffed inside our house made meatballs battered in a pickle tempura and fried crispy. Served with apple butter barbeque sauce

Short Rib & Caramelized

Onion Flat Bread 17
tender beef short rib, caramelized onions, fresh spinach, fire roasted tomatoes, smoke cheddar and apple butter barbeque sauce

Roasted Vegetable Flatbread 14
house made flatbread with roasted tomatoes, seasonal veggies and mixed cheese

**Creamy Tomato
Parmesan** SM 6 • L 8
velvety house made creation with crouton spear

Daily Creation SM 6 • L 8
ask your server about Chef's inspired daily creation

ADD TO ANY SALAD OR MEAL

SAUTÉED MUSHROOMS 4 • PULLED CHICKEN 6
PRAWNS 8 • STRIP LOIN (6oz) 12
HADDOCK 9
GARLIC TOAST 2 (half) 4 (full)
CHEESE TOAST 3 (half) 6 (full)

SIDES (ADD TO ANY MEAL)

BLUE CHEESE SMASHED POTATOES 6
BRAISED KALE 4 • MUSHROOM RISOTTO 8
PARMESAN FLASH FRIED BRUSSEL SPROUTS 6
HOUSE CUT FRITES 7 • CRISPY BACON EGG 5
SIDE CAESAR SALAD 5 • SIDE KITCHEN SALAD 5

Pork Belly 15
roasted Moroccan rubbed belly with honey yogurt, dried fruit medley & balsamic reduction

Short Rib Potsticker 14
house made potsticker with yuzu ponzu sauce, green onion and toasted sesame

Chips & Dip 13
house made crispy chips served with bacon & chive three cheese dip

Polenta Fries 8
house made fries tossed with roasted garlic oil, sea salt and pepper, with asiago aioli

Ravioli 12
butternut squash, mascarpone with hazlenut brown butter and crispy sage

Moules & Frites 15
PEI mussels poached with smoked bacon & chipotle peppers in your choice of cream or Chardonnay with house frites

Sweet Potato Gnocchi 14
with apricot brown butter, braised kale and house made Chorizo sausage

Seared Tuna 16
sesame seared Ahi, ribbons of marinated root vegetables, drizzled with ginger Macadamia butter

Wings 15
crispy chicken wings coated in our maple brown sugar Sriracha glaze

Crispy Chicken Tacos 12
valentina crema, mango salsa, spicy pulled chicken, crispy chicken skin & cilantro with choice or corn or flour tortilla

Prawn Tacos 13
fire crusted prawns, fresh avocado & creamy chimi-churri slaw. With choice of flour or corn tortilla

BIG PLATES

Short Ribs 31
braised beef short ribs with house made jus, herb mushroom risotto and honey roasted carrots

Mitz Meatloaf 20
house blended meatloaf with house made jus and smoked tomato ketchup with blue cheese smashed potatoes and roasted corn

Lamb Sirloin 30
grilled herb lamb, roasted vegetables, pearls couscous & roasted garlic mint sauce

Roast Chicken 29
1/2 roasted stuffed chicken with feta cheese & spinach topped with roasted tomato butter, grilled green beans & Greek roasted potatoes

Pork Two Ways 30
grilled hoisin glazed bone in chop & dry roasted belly skewer with pineapple & red pepper served on jasmine rice, spinach & chimi-churri sauce

Sablefish 32
herb citrus panko crusted, lobster cream sauce with sweet potato gnocchi and braised kale

Tuna 32
creole crusted Ahi, ginger Macadamia butter with flash fried cauliflower, red pepper and edamame scallion pearl cous cous

Steak & Garlic Fries 32
AAA Angus Reserve 8oz striploin topped with Café de Paris butter & sautéed green beans

Rib Eye 40
12oz AAA Angus Reserve cooked to perfection and topped with blue cheese butter. Served with flash fried brussel sprouts and three cheese bacon roasters

Prawn Coconut Curry 24
sautéed prawns topped with house made green curry sauce on a bed of coconut jasmine rice and braised kale

Risotto 19
pulled chicken, roasted corn, arugula pepito pesto, roasted garlic balsamic glaze and Parmesan cheese

Italian Sausage Rigatoni 23
fresh Fratelli's pasta tossed in our own spicy cream sauce with house made Italian sausage, mushrooms and red onion

Spaghetti 24
fresh Fratelli's spaghetti with prawns, PEI mussels, roasted garlic, fresh herbs, roasted tomatoes and Parmesan cheese; choice of olive oil and garlic butter or lobster cream sauce

Thai Chicken Buddha Bowl 19
spicy pulled chicken, mixed grains, Thai peanut sauce, red pepper, carrot, kale, bean sprouts, purple cabbage, mint & lime

Tuna Poke Bowl 22
ahi tuna, avocado, jasmine rice, cucumber, cilantro, wasabi, soy sauce, fresh ginger, sesame seeds, green onion, edamame, carrot and topped with bang bang sauce

Mitz Burger 18
our signature house blend grilled patty, topped with your choice of blue cheese or smoked cheddar, caramelized onion, arugula, pickled cucumber, onion, house made beer mustard, smoky tomato ketchup and herb aioli on a grilled brioche or whole wheat bun

add house smoked Mitz bacon 2 add sliced mushrooms 2

DINNER

 mitzwireless
WIFI PASSWORD

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fire crusted prawns, fresh avocado & creamy chimi-churri slaw. With choice of flour or corn tortilla

LUNCH PLATES

ALL BURGERS AND SANDWICHES SERVED WITH YOUR CHOICE OF POMME FRITES, house made CHIPS, SOUP, KITCHEN SALAD OR CAESAR SALAD. (GLUTEN FREE BREAD AND PASTA AVIALABLE UPON REQUEST)

Grilled Cheese 15
three cheese blend, house smoked Mitzz bacon, roasted tomato and basil on house made grilled sourdough

Mitzz Burger 18
our signature house blend grilled patty, topped with your choice of blue cheese or smoked cheddar, caramelized onion, arugula, pickled cucumber, onion, house made beer mustard, smoky tomato ketchup and herb aioli on a grilled brioche or whole wheat bun

add house smoked Mitzz bacon 2 add sliced mushrooms 2

Haddock Burger 16
fire spiced or lemon pepper with arugula, tomato, tartar aioli on grilled brioche or whole wheat bun

Prawn & Avocado Po' Boy 16
plump, juicy prawns, ripe tomato, iceberg lettuce, avocado and crisp bacon with creamy cocktail sauce on brioche roll

Pulled Chicken Salad Sandwich 15
with crispy chicken skin, crisp apple, havarti, onion jam, herb aioli and iceberg lettuce on toasted sourdough or whole wheat bun

Chef's Club 17
crispy Mitzz bacon, buttermilk fried chicken, vine ripened tomato, arugula and honey mustard aioli on a grilled brioche bun

New York Peppercorn Steak Sandwich 22
Angus Reserve AAA striploin grilled and topped with house made creamy peppercorn sauce. Served on garlic toast.

Meatloaf & Havarti Melt 16
pan seared house made meatloaf topped with smoky tomato ketchup, sautéed mushrooms, onions and creamy havarti cheese, served open-faced on house made grilled sourdough

Brisket Beef Dip 17
braised beef brisket piled high with caramelized onions on French loaf. Served with our house made au jus for dipping

The Mitzzetarian Burger 16
house made with brown rice, roasted beets and black beans, topped with smoked cheddar, kale, pickled cucumber, onion jam, tomato, smoked tomato ketchup, herb aioli and beer mustard on brioche or whole wheat bun
add avocado 2

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sautéed prawns topped with house made Thai green curry sauce on a bed of coconut jasmine rice and braised kale

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D&D's Brussels & Eggs 16
parmesan flash fried brussels with lemon & chili flakes topped with sunny side up eggs

add house smoked Mitzz bacon 2 add sliced mushrooms 2

LUNCH

 mitzzwireless
WIFI PASSWORD

BRUNCH MENU

House Blend Granola 9

with fruit and Greek honey yogurt

Mittz Breaky 13

two free-run eggs any style, three slices of bacon or Greek sausage or two house made Chorizo sausage patties, your choice of smash browns, grilled tomatoes or fruit cup and your choice of grilled artisan or house made biscuits

Breakfast Sandwich 13

two free-run eggs, Mittz bacon, and smoked cheddar with herb aioli on a brioche bun and choice of smash browns, grilled tomatoes or fruit cup

Sweet Potato Short Rib Hash

with Free-Run Poached Eggs 16

with your choice of grilled artisan or house made biscuits topped with Hollandaise

Italian Sausage Hash 15

cauliflower, potatoes, onions, roasted garlic & fire roasted tomatoes with sunny side up golden eggs. With your choice of grilled artisan or house made biscuits topped with Hollandaise

Breakfast Poutine 15

house fries, cheese curds, pulled chicken, free-run poached eggs, country gravy and Hollandaise

Goat Cheese & Roasted

Vegetable Frittata 15

with your choice of house made biscuits, smash browns, grilled tomatoes or fruit cup

Pulled Chicken & Chorizo Frittata 16

mushrooms, onions and mixed cheese served with your choice of house made biscuits, smash browns, grilled tomatoes or fruit cup

Which Came First 16

house made biscuit topped with buttermilk fried chicken, two free-run eggs, Mittz bacon, black pepper Tobasco country gravy, served with choice of smash browns, grilled tomatoes or fruit cup

Steak & Eggs 20

Black Apron 6oz striploin with two free-run eggs, grilled artisan or house made biscuits and choice of smash browns, grilled tomatoes or fruit cup

Buttermilk Chicken & Belgian Waffle 16

with house made spicy maple syrup

Belgian Waffle 12

with whipped cream, fresh berries & maple syrup

Four Little Pigs 16

chorizo patty, Greek sausage, Mittz bacon, pork belly with eggs & toast on the side

MITTZ BENNY'S

Classic Benny 16

free-run poached eggs, Canadian back bacon on an English muffin topped with house made Hollandaise, served with your choice of smash browns, grilled tomatoes or fruit cup

Roasted Tomato & Braised Kale Benny 15

free-run poached eggs, roasted tomatoes and braised kale on an English muffin topped with house made Hollandaise, served with your choice of smash browns, grilled tomatoes or fruit cup

Prawn & Pork Belly Benny 17

free-run poached eggs, butter poached prawns and crispy pork belly on an English muffin topped with house made choron sauce, served with your choice of smash browns, grilled tomatoes or fruit cup

Mittz Bacon & Avocado Benny 16

free-run poached eggs, house smoked bacon & avocado on English muffin topped with house made Hollandaise, served with your choice of smash browns, grilled tomatoes or fruit cup

SIDES

FREE-RUN EGG 2

BACON, CHORIZO SAUSAGE

or GREEK SAUSAGE 4

SMASH BROWNS 4

2 PIECES OF TOAST 3

FRUIT CUP 4

MITTZ HOUSE SMOKED BACON 5

HARD BRUNCH BEVIES

DUCKTAILS 7

SPARKLING WINE COCKTAILS MADE WITH BABY DUCK
(YEAH THAT BABY DUCK)

MITTZ

BABY DUCK, MUDDLED GRAPEFRUIT AND GRAPEFRUIT JUICE

CLASSIC

BABY DUCK AND PREMIUM ORANGE JUICE

STRAWBERRY LEMON BASIL

BABY DUCK, LEMON, SIMPLE SYRUP, BASIL AND STRAWBERRY

MITTZ CAESAR 10

1.5oz VODKA, CLAMATO, HORSERADISH, WORCESTERSHIRE, TABASCO, LEMON WEDGE, MITTZ DELI SKEWER, RIMMED WITH A BLEND OF SEA SALT AND CELERY SALT

BLOODY MITTZ 10

JUST LIKE A MITTZ CAESAR BUT WITH TOMATO JUICE INSTEAD OF CLAMATO

BAILEYS AND COFFEE 7 DOUBLE IT UP 10

WITH OR WITHOUT WHIP

SOFT BRUNCH BEVIES

THE CRAIG COOK 4.50

ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE AND SODA

MITTZ SOFT CAESAR 4.5

CLAMATO, HORSERADISH, WORCESTERSHIRE, TABASCO, LEMON WEDGE, MITTZ DELI SKEWER, RIMMED WITH A BLEND OF SEA SALT AND CELERY SALT

JUICE 4

ORANGE, APPLE, GRAPEFRUIT, PINEAPPLE OR CRANBERRY

FOUNTAIN POP (REFILLABLE) 3.50

PEPSI, DIET PEPSI, GINGER ALE, 7-UP OR NESTEA

PREMIUM COFFEE 3.50

PREMIUM TEAS 3.75

ASK YOUR SERVER FOR OUR FLAVORS

SAN PELLEGRINO SPARKLING WATER 7

PERRIER SPARKLING WATER 4

MITTIZ

KITCHEN



a place for grub & grapes