



Brunch Menu - Saturday & Sunday 9AM - 3PM

Soup / Salads

Soup

Chef's Daily Offering

11

French Onion

Beef broth french onion soup topped with croutons and Swiss gratin.

15

Chowder

Salt Cod chowder brandade with potato, onion, olive oil and cream.

18

Jimmy's Garden Salad (GF)

Lettuces, cherry tomatoes, cucumber, shredded carrots, radish, red onion, shaved purple cabbage, roasted sunflower seeds, and creamy dill ranch

11

Spiced Chickpea Bowl

spiced chick peas, felafel, grilled haloumi, cucumber, shaved cabbage, pickled onion, roasted pumpkin seeds, and a lemon chili dressing.

15

Classic Caesar (GFM)

Crisp romaine, Jimmy's Caesar dressing, pecorino, crispy capers, bacon, and croutons

18

Mains

Lobster Risotto (GF)

Lobster meat tossed with creamy risotto, sweet corn, and cherry tomatoes, finished with butter and pecorino.

MP

Grilled Arctic Char (GF)

Grilled Arctic char topped with herb butter, served with house tartar sauce and Jimmy's garden salad.

30

Z'mash Burger (GFM)

Two 3oz patties, bacon, cheddar, pickles, onion, tomato, lettuce, burger sauce on a Buttered and toasted brioche bun. Served with beef tallow fries.

24

Butter Chicken

Spiced basmati rice, butter chicken curry, and naan.

26

Cajun Chicken Penne

Cajun-seasoned chicken breast, sautéed red peppers, red onions, and garlic tossed in a creamy sauce with penne pasta.

22

Fried Cod Sandwich

Buttered and toasted brioche bun, fennel slaw, pickles, and house tartar. Served with beef tallow fries.

19

Flash Fried Calamari (GFM)

Corn flour and semolina-crusted calamari served with charred green onion crema, crispy capers, lemon, pecorino, and a drizzle of hot honey.

21

Beer Batter Fish and Chips

With beef tallow fries, lemon and house tartar

23

NL Soul Food

Fresh Start (GF)

Creamy Greek yogurt topped with house-made granola. Accompanied by a bowl of fresh fruit featuring honeydew melon, cantaloupe, pineapple and blueberries. Served with a side of honey.

15

Croissant Bread Pudding French Toast

Deep fried croissant from JAG JAVA served with icing sugar, bacon crumble, pistachio, fresh fruit and berries, maple syrup.

19

Country Skillet (GFM)

Baked Omelet with sautéed hash browns, peppers, red onion, bacon, sausage, and whipped eggs. Served with toast.

20

Butter Chicken Eggs (GFM)

Three eggs poached and served in butter chicken sauce, with yogurt raita, fresh coriander, grilled naan bread.

18

Southern Fried Chicken and Waffle

Two eggs with bacon bitz, hot honey and ancho cream. 24

Moose Bangers & Molasses Baked Beans

(x2) Moose bangers, two eggs, toast.

18

Classic Breakfast (GFM)

Two eggs, bacon, pork sausage, hash browns and toast.

18

House Cured Pork Belly Benedict (GFM)

Cured pork belly, sunny side eggs, house made biscuits, hollandaise, hash browns.

20

Smoked Salmon Benedict (GFM)

Smoked salmon, sunny-side-up eggs, house made biscuits, hollandaise, hash browns.

23

(GF) - Gluten Friendly | (GFM) - Can be modified to be Gluten Friendly

Here at JAG we believe music is created to be heard and not to be in the background.
We hope you enjoy our selections.