

EXILE

Brunch Menu

Served 11am-5pm (Saturday, Sunday & Holidays)

Breakfast

Classic Breakfast 17

Two eggs, cooked to your liking, served with bacon and savory sausage. Served with golden home fries and homestyle toast.

M\$GF\$   

Fish Cake & Beans 13

Fried salt cod cake served with a bowl of hearty baked beans and pork, homestyle toast, and tangy mustard pickles.

GF\$   

Ham Benedict 20

Eggs, poached to your liking, upon a buttery croissant with layers of spinach and savory ham. Drizzled with velvety hollandaise sauce and served with crispy home fries on the side.

GF\$    

Steak & Eggs 26

6oz Striploin cooked to your desired temperature, accompanied by two eggs, cooked to your liking. Served with a side of crispy home fries.

  

JAG Omelette 19

3 Egg omelette filled with sausage, bacon, onion, peppers, mushrooms, and aged cheddar. Served with crispy home fries.

M\$    

Banana Bread French Toast 17

French toast made with banana bread. Topped with whipped cream, fresh blueberries, chopped bacon and drizzled with rich caramel sauce.

   

Veggie Omelette 19

3 Egg omelette filled with tomato, spinach, onion, peppers, mushrooms, and aged cheddar. Served with crispy home fries.

   

Appetizers

Soup 11

Daily offering served with grilled bread.

Watermelon Salad 17

Juicy watermelon, crumbled feta, red onion, cucumber, fresh mint, fresh basil, and olive oil. Topped with a balsamic reduction.

GF  

Big Jag Salad 17

Baby lettuces, cherry tomatoes, cucumber, rosemary pumpkin seeds, goat cheese, and maple stone-ground mustard vinaigrette.

GF  

Add (x2) salt cod cakes +4    

Add Chicken +6

Caesar 17

Romaine lettuce, bacon, brown butter croutons, romano, anchovy fillet, and house made caesar vinaigrette.

   

Add steak +9

Add chicken +6

Hand-helds

All hand-helds are served with your choice of side

JAG Burger 25

House-ground 8oz beef patty, thick-cut bacon, caramelized onion mayo, tomato, lettuce, pickles and cheddar. Served on brioche.

  

Lettuce-wrapped option available

JAG Burgers are cooked to order and can take up to 20min to prepare.

Mojo Chicken Sammy 20

Grilled chicken thigh, marinated with citrus and spice. Topped with provolone, sundried tomato, arugula, pickled onion, and garlic aioli. Served on brioche.

  

Lobster & Shrimp Tartine 32

Lobster claw and tail with Newfoundland ice shrimp tossed in dill aioli, pickled celery, sweet peppers & tabasco. Served on grilled house made focaccia, with side JAG Salad. Lettuce wrapped option available.

GF    

Featured Mimosa - Orange & Mango

Mimosas & Caesars \$7 every Saturday & Sunday

Lunch

Tempura Fish and Chips 23

Fried tempura battered cod (x2 pieces) served with house fries, lemon, and tartar sauce.



Moose Masala 23

Tender pieces of moose meat simmered in a curry sauce, served alongside fragrant turmeric rice and charred grilled vegetables. Accompanied by a sweet and tangy date chutney, and served with grilled naan.

GF\$

Herbed Lemon & Parm Crusted Cod 26

Served with caramelized onion smashed potato, black olive tapenade, and dressed greens.

GF

Smoky Chorizo Mac 'N' Cheese 23

Mac & cheese baked with grilled chorizo, and topped with herbed breadcrumb.



Choice of Side

Choose one of the following to accompany your hand-held meal:

House Fries	Jag Salad (+4)
Soup of the Day	Caesar Salad (+4)
Garden Salad	Watermelon Salad (+4)

Extras

Fresh Fruit	7	Ham (x4)	6
Yogurt	4	Moose Sausage (x3)	8
Baked Beans	7	Fish Cake	6
Bacon (x5)	6	Croissant	4
Sausage (x3)	6	Home Fries	5
Thick Cut Bacon (x4)	7	Homestyle Toast	4

Allergy Alert

Dishes with the following icons have or may contain the allergens listed. Many of our dishes can be modified to accommodate allergies and certain dietary requests. Please inform your server of any allergies.

Moose sausage substitution **M\$**

Gluten free option available **GF**

Gluten free substitution available **GF\$**

Moose sausage substitution **M\$**

Vegetarian

Gluten

Shellfish

Fish

Egg

Peanut

Tree Nut

Soy

Dairy

Celery

Sesame

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