



BRUNCH REFRESHERS

Selby Caesar 1.5oz Dillon's vodka, Mott's Clamato, fixin's	12	Mimosa 5oz your choice of juice, sparkling	10
Pamplemousse Palmer grapefruit & lemon juice, Earl Grey tea, grapefruit syrup	6	Pepper Raspberry Mojito lime & raspberry juice, raspberry pepper syrup, mint, soda	6
Pineapple Mule pineapple juice, Fever-Tree ginger beer	6	Vanilla Cold Tea milk, Earl Grey tea, demerara syrup, vanilla essence	6

We serve a selection of Propeller coffee & Pluck tea

ENTRÉES

Selection of Pastries each 4 butter & marmalade	Chia Seed Pudding 10 seasonal fresh fruit
Pain Perdu14 caramelized bananas, chocolate sauce	ALT Sandwich14 avocado, lettuce, tomato, mayo, frites add bacon 4 chicken 9
Eggs Hemingway19 poached eggs, smoked salmon, spinach, croissant, sauce Béarnaise	Beef Tartare19 traditional garnishes, grilled baguette as a main with frites 27 add fried egg 2
The Full Selby17 bacon, sausage, two fried eggs, mushrooms, grilled tomato, herbes de Provence, brioche	French Onion Beef Chuck Burger21 Gruyère, Dijonnaise, frites
Bacon, Broccoli & Emmental Quiche18 mixed greens, Champagne vinaigrette	Crêpe18 ham, Emmental, two fried eggs
Tuna Niçoise Salad 29 quail egg, anchovy, haricots verts, tomato	Omelette du Jour mp

	Steak & Eggs 33 flat iron, herbes de Provence fried eggs	
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ACCOMPAGNEMENT

Bacon 4	Sausage 5
Mushroom Fricassée 8	Fried or Poached Egg 2
Pommes Frites 7 lemon & rosemary aioli	Truffles 15



Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

@maisonSelby
Executive Chef John Horne



SELBY FAVOURITES



Cry Baby St-Rémy brandy, Tío Pepe sherry, English breakfast tea syrup, Dale DeGroff's pimento bitters 2oz	12	Hemingway Daiquiri El Dorado rum, Luxardo Maraschino, lime, simple syrup, grapefruit juice 2oz	14
Monaco Gigolo Campari, Dolin sweet vermouth, Maison Selby Wit 5oz	12	Old Fashioned Jim Beam bourbon, Angostura bitters, orange pith, sugar cube 2oz	14
Highways Fly By J&B Rare Scotch, coconut-infused Havana Club rum, Cointreau, pineapple gomme syrup, Angostura bitters 2.25oz	14	Selby Mule Jaral de Berrio mezcal, Olmeca Altos Plata tequila, raspberry pepper syrup, lime, ginger beer, mint 1.5oz	15
Classic Negroni Dillon's gin, Campari, Dolin sweet vermouth 2.25oz	14	Fortunes on a String Aperol, Amaro Nonino, Dolin dry vermouth, bubbles, lemon, grapefruit syrup, egg white, Peychaud's bitters 5.5oz	17
French 75 Maison Selby gin, bubbles, lemon, simple syrup 4oz	14		



BEER



Draughts Lost Craft 'Revivale' Lagered Ale 4.8% Maison Selby Wit 5% Side Launch Session IPA 4.6%	16oz 8 8 8	Hoppy & Bitter Danforth 'Viaduct' IPA 6% Rainhard 'Armed 'n Citra' Pale Ale 5.2% Fairweather 'High Grade' IPA 6.7% 500ml Blood Brothers 'Inner Eye' Pale Ale 5.5% 500ml	16oz 8 8 9 14 14
Cans & Bottles Wild & Sour Fairweather 'Wild Vanessa' Sour Ale 5% 500ml Blood Brothers 'White Lies' Sour Ale 6% 500ml	473ml 14 18	Deep & Dark Sawdust City 'Skinny Dippin' Stout 5.5% Indie Ale House 'Zombie Apocalypse' Imperial Stout 10% 500ml	473ml 8 9 14 14
Crispy & Refreshing Nickel Brook 'Cause & Effect' American Blonde Ale 4.7% Side Launch 'Northbound' Lager 4.4%	7 8		
Cider & Wit Burdock 'Tuesday' Saison 5.3% Sarah Cole 'Whip' Dry Cider 6.3% 330ml Revel 'Sonata' Cider 6.5% 500ml	9 9 16		



WINES BY THE GLASS



Sparkling	5oz	8oz	btl	Rosé & Orange	5oz	8oz	btl
N.V. Prosecco, Rugata, Veneto, IT	12	—	60	2017 Côtes de Provence, Ludovic de Beauséjour, FR	15	24	75
2018 Hinterland 'Borealis', ON	16	—	75	2017 Chardonnay, Dominio de Punctum	14	22	70
N.V. Champagne Brut, G.H. Mumm	30	—	150	'20,000 Leguas', ES			
'Cordon Rouge', FR				Red			
N.V. Champagne Brut, de Venoge	30	—	150	N.V. Syrah, Nicolas Idiart, Pays d'Oc	12	19	58
'Corte Bleu', FR				2017 Primitivo, Botter 'Appassimento', Puglia, IT	13	21	65
White				2016 Malbec, Château les Croisilles 'Le Croisillon', FR	14	22	70
N.V. Sauvignon Blanc, Nicolas Idiart, FR	12	19	58	2017 Grenache, Château Pesquié, Ventoux, FR	15	24	75
2018 Viognier, Château Pesquié 'Le Paradou', Ventoux, FR	14	22	70	2014 Cabernet Sauvignon, Château La Guilbonnerie, Bordeaux, FR	16	25	80
2017 Côtes du Rhône, M. Chapoutier 'Belleruche', FR	14	22	70	2017 Syrah, Château de Saint Cosme, FR	17	27	85
2015 Chardonnay, 3xP, Niagara Peninsula, ON	15	24	75	2016 Pinot Noir, Sebastien Magnien, FR	19	30	95
2017 Riesling, Cave Spring 'The Adam Steps', ON	16	25	80				
2017 Saint-Bris, Mauperthuis, Burgundy, FR	18	28	88				

All bottles are 750ml unless otherwise noted.