

Sunday Menu

Brunch

Classic WS Breakfast

\$23

Two eggs any style with bacon, sausage, home fries, fresh fruit and your choice of white, whole wheat or rye toast.

Truffle Omelette

\$24

A French-style three-egg omelette folded with wild mushrooms, truffle oil, shallots, arugula and chèvre. Served with home fries and fresh fruit.

Eggs Benedict

\$25

The classic brunch staple — toasted English muffin, poached eggs, peameal bacon and rich hollandaise. Served with home fries and fresh fruit.

Stuffed Crème Brûlée French Toast

\$24

Thick-cut brioche stuffed with vanilla custard, topped with sugar and torched. Finished with wild berry compote. Served with hashbrowns.

Breakfast Charcuterie Board

\$32

Candied bacon, hard-boiled and poached eggs, prosciutto, fresh fruit, wild berry compote and a mix of other sweet and savoury bites, with toast and waffle pieces.

Avocado Toast

\$24

Toasted rye with sliced avocado, thin-sliced tomato and spring mix in lemon vinaigrette, topped with two sunny-side-up eggs and feta. Served with home fries and fresh fruit.

Sociables

Oysters on the Half Shell **\$30**

Freshly shucked PEI oysters on crushed ice with mignonette, lemon and horseradish.

Warm Olive Bowl **\$16**

House-marinated olive assortment with garlic, herbs and chilies, warmed and served in a skillet.

Firecracker Shrimp **\$27**

Crispy tempura shrimp tossed in spicy aioli with sesame and green onion, over watermelon radish and arugula.

Artichoke & Asiago Dip **\$26**

Bubbling hot skillet of creamy garlic artichoke and Asiago, topped with extra Asiago, mozzarella-cheddar and chives. Served with nacho chips and mini naan dippers.

Truffle Fries **\$15**

Fresh-cut fries infused with aromatic truffle oil, generously dusted with grana padano. Served with house-made roasted garlic aioli.

Casual Entrées

Chicken Wings **\$19**

Brined and fried, breaded or naked. Served with carrots, celery and your choice of house-made ranch or blue cheese.

Mild, Medium, Buffalo, Honey Garlic, New York Butters (buffalo-sauced, grilled and glazed), Dry Cajun, Honey BBQ, Salt & Cracked Pepper, Chipotle Lime, Garlic Parm.

Buttermilk Tenders **\$25**

Buttermilk-brined chicken breaded in our top-secret seasoning and fried golden. Plain or tossed in wing sauce, with carrots, celery and ranch or blue cheese. Served with fries.

Salads

Caesar Salad

\$20

Romaine hearts with house-made dressing and croutons, crisp bacon, shaved parmesan and lemon.

Horiatiki Salata

\$26

A classic village-style Greek salad — rough-cut tomato, cucumber, red onion and thick-cut marinated Greek feta, finished with kalamata olives, oregano, fresh basil and lemon-herb vinaigrette.

West Social Cobb

\$24

Fresh spring mix layered with crisp bacon, tomato, avocado, hard-boiled egg, seasoned croutons and angel-hair Asiago. Choice of sherry vinaigrette or creamy garlic dressing.

WS Wedge

\$26

Crisp iceberg wedge with grape tomato, rough-cut cucumber, diced pancetta, crisp fried onion, blue cheese crumble and buttermilk blue cheese dressing.

Handhelds

Montreal Deli

\$26

Soft Canadian rye, melted Swiss, tangy aioli and a mountain of juicy Montreal smoked meat. An absolute classic. Served with fries.

Spicy Schnitzel Melt

\$25

Crispy breaded pork loin with capocollo, spicy aioli, arugula and sliced jalapeño, smothered in melted jalapeño havarti. Served with fries.