

Breakfast Openers

Premium Oasis Orange Juice

• small 2.75 • large 3.50

Premium Orange Cranberry

• small 2.75 • large 3.50

Breakfast Entrées

Served with homefries or house salad.

Fresh Fruit Salad

cup 4.75 • bowl 6.75 with yogourt add 1.00
fresh fruit bowl with granola & yogourt 7.50

The Express

two eggs any style with multi-grain toast,
homefries & coffee 6.95
with bacon, sausage or ham 7.95
with fresh fruit in place of homefries add 3.95

Eggs Florentine

poached eggs, spinach & mushrooms on a toasted english
muffin with authentic hollandaise sauce 10.50

Eggs Benedict

poached eggs & ham on a toasted english muffin with
authentic hollandaise sauce 10.50

Eggs Southwestern

poached eggs & smoked salmon on a toasted english muffin with authentic hollandaise
sauce & jalapenos 11.25

Western Omelette in a Wrap

an omelette with monterey jack cheese,
roasted red peppers & ham in a whole wheat wrap 9.75

Frittata

an open-faced omelette, topped with a roasted red onion
& your choice of:

- sundried tomato & goat cheese
- ham, brie & roasted red peppers
- spinach, mushrooms, grape tomatoes & mozzarella cheese
- chorizo sausage, monterey jack cheese & tomato salsa 11.50

T.L.T.

tofu marinated in herbs and spices, tomatoes, mustard & greens on multi-grain toast 8.50

B.L.T.

bacon, tomato, greens & mayonnaise on multi-grain toast 7.95

Hot Oatmeal 3.25

with bananas add 1.00

Perogies

served with sour cream & two eggs any style 7.75

• with multi-grain toast add 1.95 • bacon, sausage or ham add 2.75



Breakfast Plates

Served with fresh fruits, vegetables & a toasted whole wheat bagel

Cream Cheese Plate 9.25

Hummus Plate 9.25

Smoked Salmon & Cream Cheese Plate 11.50

Pancakes & Crêpes

*Served with local maple syrup,
bacon, ham, or sausage add 2.75*

Cranberry Raisin French Toast

with maple butter & toasted pumpkin seeds 9.95
(we now have a gluten free option, ask for details)

Ham & Cheese Crêpes

two crêpes filled with smoked ham & monterey jack cheese 9.95

Apple Crêpes

two crêpes filled with apples, which are slow cooked with cinnamon
brown sugar & topped with yogourt 9.95

Buttermilk Pancakes

three fluffy pancakes 8.95
• mixed berry blend 9.95
• with fresh fruit & yogourt add 3.95

German Apple Pancakes

three buttermilk pancakes, topped with apples which are slow
cooked with cinnamon & brown sugar & topped with sour cream 9.95

Bagels

• with cream cheese 3.50
• with peanut butter and banana 3.50

Side Orders

bacon, sausage or ham 2.75
homefries 2.50
toast, english muffin, or bagel 1.95
hand cut fries 2.95
side of local maple syrup 1.50
cream cheese 1.25
hummus 1.75
smoked salmon 3.50

We use zero trans fat oil

Please inform your server of any food allergies.





Welcome to Windmills, a Kingston tradition since 1983. Our reputation has been built on our commitment to using high quality and fresh ingredients always. Famous for our fabulous Saturday and Sunday Brunches and Weekday Breakfasts. Always popular at lunch during the week when many of our brunch specialties are served. At dinner our atmosphere changes, as the lights are dimmed and the tables are set with candles, linen napkins and our menu gives new meaning to “casual fine dining”. Fully licensed, we offer over 15 wines by the glass and four beers on tap. Dinner at Windmills really is a pleasant find. With our decadent homemade desserts, rotating art exhibits and warm atmosphere, you too will become a Windmills regular. Windmills catering department can help you plan your special event whether big or small.

Weddings - Dinner Parties - Business Meetings - Cocktail Parties - Party Trays and more.

Go to

www.windmills-cafe.com

to see the restaurant and catering menus



BREAKFAST

Windmills 
CASUAL FINE DINING

