

Sunday brunch

Served Sundays from 9am to 2pm. Reservations Recommended.

To complement the natural setting of The Benmiller, brunch at the Inn is a seasonally changing affair, drawing inspiration from the world class farms in Huron County and the availability of their bounty.

Our Culinary Team are always busy creating food that is fresh and exciting while still offering the comfort of a home cooked meal.

Ivey Dining Room is winner of the CAA Four Diamond Award and Toronto Life's Dining Guide and is considered as one of the best Goderich, Ontario restaurants.

The salad bar

- assorted lettuce and fresh vegetable toppings + house-made dressings
- composed salads such as Caprese, Greek pasta, or German potato
- antipasto bar featuring house-made giardiniera, pickles + preserves
- chilled seafood delights such as smoked salmon, cocktail shrimp + Neptune salad
 - Inn baked artisan breads and rolls with whipped butter
- cheese and charcuterie board featuring domestic and international meats + cheeses

The hot bar

- carvery station with two roasts such as Metzger's locally farmed beef, Hayter farms' turkey, or Willowgrove Hill pork loin
- crepe and omelet station with all the fixins - such as Nutella, real whipped cream, fruit spreads + maple syrup
 - classic egg preparations such as Benedict, Florentine or frittata
 - maple smoked bacon + farmer's sausage
 - roasted potatoes + sautéed seasonal vegetables
 - rustic pastas or rice pilafs
 - fresh great lakes fish such as whitefish, salmon or perch
- Chef's weekly creation, such as: green Thai curry, country fried chicken, pot pie + much more

The juice and yogurt bar

- squeeze your own fresh orange juice
- an assortment of yogurt, parfaits, puddings, fruits, granola + breakfast pastry

Sweets, treats and indulgences

A decadent selection of Inn made treats to satisfy your sweet tooth such as: cheesecakes, pies, tortes, mousse, cookies, squares, cakes, tarts, crème caramel, bread pudding + much more!

Coffee and/or Tea Included