



Breakfast



Favourites

FARMERS BREAKFAST

Start the day right with three pancakes, three eggs along with a choice of bacon, ham or sausage. Served with homefries and toast. 10.99

JUNIOR FARMER

One golden pancake, one egg and choice of meat with homefries and toast. 6.99

THE SUNRISE

Two eggs with homefries and toast. 3.99

THE MORNING REGULAR

Two eggs served to your liking with choice of meat, homefries and toast. 5.29 Upgrade to peameal 6.29

HUNGRY MAN

Includes sausage, bacon and ham with three eggs, homefries and toast. 10.99

FARM FRESH OMELETS

Choice of ham, bacon, onions, peppers, tomatoes, mushrooms and cheese. Served with homefries and toast. Two Eggs 5.99 Three Eggs 6.99

For a healthier option substitute homefries for sliced tomato 0.99 or Fresh Fruit 1.99
Multigrain & Rye Toast 0.50 Gluten Free Bread 1.00
Upgrade your breakfast from homefries to potato wedges 1.99

Egg Bennies

EGGS BENEDICT

Poached eggs on an open faced English muffin with Hollandaise sauce. Served with homefries. 7.99

COUNTRY BENEDICT

Poached eggs on an open faced English muffin with your choice of bacon, ham, or sausage topped with creamy Hollandaise sauce served with homefries. 8.99

NORTHERN BENEDICT

Poached eggs on an open faced English muffin with peameal bacon, cheddar cheese and Hollandaise sauce with homefries. 9.99

Morning Scrambles

TRADITIONAL SCRAMBLE

A bed of golden homefries layered with sautéed onions, green peppers, mushrooms, ham and melted cheese. Topped with 2 eggs made to your liking. Served with fresh fruit and toast. 8.99

MEAT LOVERS SCRAMBLE

Our traditional morning scramble with sausage, bacon, ham and melted cheese on a bed of golden homefries. Served with fresh fruit and toast. 10.99

VEGETARIAN SCRAMBLE

Our traditional golden homefries with a blend of onions, peppers, mushrooms & tomatoes with melted cheese, 2 eggs, served with fresh fruit and toast. 7.99

Pancakes and French Toast

EGGS 'N PANCAKES

Two pancakes and two eggs any style, homefries and toast 6.99



PANCAKES OR CINNAMON FRENCH TOAST BREAKFAST

Choice of two golden fluffy pancakes or two pieces of cinnamon French toast served with bacon, ham or sausage and homefries 6.99

PANCAKES OR CINNAMON FRENCH TOAST

Your choice served with butter and real local Maple Syrup.

2 Pieces 3.99 3 Pieces 4.99

2 Blueberry Pancakes 5.99

STUFFED FRENCH TOAST

French toast stuffed with cream cheese and served with fresh fruit. 6.99

Breakfast Sandwiches

FRIED EGG SANDWICH

On your choice of White or Whole Wheat toast. 3.29

With bacon, tomato and cheese 5.29

TOASTED WESTERN

2 eggs, ham, peppers, onion and cheese on toast 5.29

SCHMIDTSVILLE SPECIALTY SANDWICH

Fried egg, sausage patty and cheese on a freshly baked

Kaiser served with home fries 6.69

BREAKFAST BURRITO

Scrambled eggs tossed with onions, tomatoes, peppers, mushrooms and cheese rolled in a warm flour tortilla served with sour cream and salsa 6.69

CHEFS BREAK SANDWICH

1 egg scrambled with cheese, ham and tomato on a toasted English muffin served with homefries 4.29

Lighter Bites and Sides

FRESH BAKED MUFFIN

Baked fresh every morning 1.19

OATMEAL

With brown sugar, raisins & milk 2.99

Add fresh berries 4.99

CHEDDAR CHEESE

2 thick slices of medium cheddar cheese 1.49

FRESH FRUIT CUP

A fresh blend of grapes, oranges, honeydew, cantaloupe, pineapple and watermelon . Fruit may vary on availability 4.29

YOGURT PARFAIT WITH FRESH BERRIES

Layers of fresh berries, creamy vanilla yogurt and granola. 4.99

SIDE OF BREAKFAST MEAT

Bacon, sausage or ham 2.99

Peameal bacon 3.99

SIDE OF TOAST

Whole Wheat or White 1.49

Multigrain or Rye 1.99

Gluten Free 2.49

TOMATO SLICES 1.29

History

John George Reiner, arrived in Wellesley in 1866 built the building circa 1880. The building, originally known as 44 William Street South housed a general store operated by Reiner with various partners, including his brothers.

Eckhardt Stein was a partner during the 1880's and by 1907 the general store was owned and operated as Reiner Bros. & Co.

In 1930 Albert E. Reiner bought the building and by 1941 Mary E. Bowman owned it. Made of yellow brick, the building reflects the factory architecture of the late 19th century. Reiner had a woolen mill constructed behind the store and opened the mill along with other enterprises.

By 1950 Andrew and Ernest Steckley bought the building and operated Steckley Insurance from that location.

Later, on September 15th, 1989 the building became Schmidtsville Restaurant, operated by Reta and Harold Steinmann. They named the place after the original name of the village. In 1835 John Schmidt a venturesome fellow, moved from Lancaster, PA to Canada. He settled in the area before the land was surveyed. He built his house on David Street and also built a sawmill and a dam. The community grew around him. Naturally, it was called Schmidtsville. Schmidt only stayed a few years until he had his squatters rights legalized. He sold and moved on.

Present owner Rosalie Gerber would be a great-great-great granddaughter to John Schmidt. Rosalie purchased from the building from Linda and Mike Robinson on March 12th, 2001 and opened her business on April 3rd after new restrooms were built and everything was given a fresh coat of paint. During the Fall of 2001 to Spring 2002 the bricks were sandblasted and front porch built. December 2003 bought Ropp's Pro Hardware and extensive renovations were done in 2004 which opened the new dining room expanding seating from 50 to 104. Beginning in 2010 we added more kitchen space, a new entrance, elevator and washrooms for the banquet facility located below the dining room.

The restaurant is open 6 days a week, closed Sundays and Holidays.

6:30 am the early birds come for their morning coffee and fresh baked muffins.

Lunch is served daily, and Dinner served only on Thursday and Friday until 8:00 pm.

We close during the Christmas and New Year's holiday season to spend time with our families.

A great spot for a hearty country lunch at reasonable prices. Enjoy a good cup of coffee and a hot tasty home cooked meal, topped off with a scrumptious piece of freshly baked pie made right here on the premise daily.

We try and make it a place where people feel comfortable, just like home. Where friends can meet and enjoy a coffee and chat awhile.

Thanks for coming... hoping to see you again soon,