

BRUNCH

FENCE & POST

A PRAIRIE KITCHEN

Starters

BRUSSEL SPROUTS



16

Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions

CHICKEN 65



15

Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli

BEET SALAD



15

Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts

WEDGE SALAD

12 | 16

Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble

Mains

Choice of hash, salad or soup

CROQUE MONSIEUR

18.5

Homemade potato bread, swiss cheese & house cured ham topped with cheese & a white sauce then baked
Make it a Croque Madame +2

PRAIRIE BREAKFAST

19

Two eggs, house sausage & bacon, hash browns, grilled tomato, mushrooms & toast

FEATURE OMELETTE

18

Our weekly feature omelette showcasing the season with the freshest ingredients with our house made toast

CHEESEBURGER

21

House ground patty & toasted bun with aged cheddar, tomato, pickled onion, F&P burger sauce & lettuce
Add bacon or mushrooms +2

PANCAKES

16

Triple stack of fluffy buttermilk pancakes with chocolate custard & red wine poached pears & fudge sauce comes with house cured bacon

UPGRADE TO WEDGE OR BEET SALAD +2

BREAKFAST BOWL



20

Crisp fried potatoes topped with mozzarella cheese, poached eggs & hollandaise

CHOOSE: House cured ham & roasted beets
Mushrooms & braised beef
Roasted squash & sausage
Braised bacon & tomato

FRENCH TOAST

16

Creme brulee french toast topped with a caramelized crust, whipped creme brulee with caramel shards & bacon

GRILLED CHEESE

18.5

Brie, honey-truffle smear & apples, fried to golden perfection on our potato brioche

BREAKFAST SANDWICH

18

House baked bun with fried eggs, aged cheddar, grilled tomato, house bacon & herb aioli

EGGS BENEDICT

19

Two soft poached Mans' free-run eggs atop housemade buttermilk biscuits covered in luxurious hollandaise.

CHOOSE: House cured ham
Mushrooms & truffle oil
Shaved primed rib & caramelized onions +2