Lunch

Snacks



BEEF JERKY 🗭 6 **CHEESY POOFS** SMOKED ALMONDS

5

MARINATED OLIVES 6

Starters

ARANCINI

18

Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a charred scallion aioli

ROMAN FLATBREAD

18

72 hour fermented dough topped with lemon ricotta, house smoked salmon & spinach topped with a mint pistou

BEET SALAD

17

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

CHICKEN 65



16

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

BRUSSEL SPROUTS

18

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

SALAD LYONNAISE

21

Fresh lettuce, lardons of bacon, steamed potatoes, confit tomatoes, goats cheese fritters, pickled onion, in a tangy sherry vinaigrette

WEDGE SALAD

13 | 17

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

BRIE SPRINGROLLS

17

Four springrolls stuffed with double cream brie with an apple slaw & red pepper jam

Mains

All of our mains are served with your choice of our fresh greens, fries or daily soup.

Upgrade to the Wedge or Beet salad for +3 Gluten free bun +2

CROOUE MONSIEUR 22

Homemade potato bread, swiss cheese & house cured ham topped with cheese & a white sauce Make it a Madame +3 then baked

CHICKEN SANDWICH 21

Marinated chicken thigh breaded and fried, served on our house bun with tomato, mayo & lettuce **Choice of regular or spicy**

F & P SMASH BURGER 22

House ground Alberta beef, served on our burger bun with tomato, pickles, F&P sauce & lettuce Add cheese, mushrooms or bacon +2

GRILLED CHEESE

21

21

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

BLT

A slow roasted slab of house cured bacon, fresh tomatoes, arugula & pickled shallots with a herb aioli on our house bun

FISH & CHIPS



Atlantic cod hand battered and fried golden brown with homemade coleslaw, house tartar sauce & fresh lemon

Add fish +5