

Snacks

Cheesy Poofs	4
Beef Jerky	6
Smoked almonds	5
Marinated Olives	6

Brunch

FENCE & POST

A PRAIRIE KITCHEN

Appetizers & Sharing

BRIE SPRINGROLLS ◇ V 17

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

ROMAN FLATBREAD 18

72 hour fermented, twice baked dough topped with choice of:

Lemon ricotta, house smoked salmon & spinach topped with a mint pistou

Bechamel, apple, brie, crushed hazelnuts & honey drizzle ◇ V

BBQ sauce, cheddar, mozzarella & braised beef

ARANCINI ◇ V 18

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

CHICKEN 65 ◇ GF 16

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

BRUSSEL SPROUTS ◇ Ve ◇ GF 18

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

Salads

BEET SALAD ◇ GF ◇ V 17

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

WEDGE SALAD ◇ V 13 | 17

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

SALAD ADD ONS

Add (5) shrimp + 9

Add 3oz salmon + 9

Add 3oz ham + 6

SALAD LYONNAISE 19 | 25

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

◇ GF Gluten free

◇ V Vegetarian

◇ Ve Vegan

Sandwiches

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

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

GRILLED CHEESE



2 1

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

F&P SMASH BURGER

2 2

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

BREAKFAST SANDWICH

1 8

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

CROQUE MONSIEUR

2 2

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

CHICKEN SANDWICH

2 1

Buttermilk marinated chicken thigh breaded and fried, served on our house bun with tomato, mayo & lettuce

Choice of regular or spicy

Breakfast Mains

PUMPKIN FRENCH TOAST

1 7

Ultra thick cut pumpkin spiced french toast topped with a whipped pumpkin cream, caramelized nuts & caramel shards with a side of house cured bacon

BREAKFAST BOWL



2 2

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

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

FEATURE OMELETTE

2 0

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

WAFFLE

1 7

Fluffy & crisp yeasted Belgian waffle with mango custard, vanilla poached pineapple & whipped passion fruit cream with our house cured bacon **Add Quebec Maple Syrup +3**

PRAIRIE BREAKFAST

2 1

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

EGGS BENEDICT

2 2

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

CHOOSE: House cured ham

Mushrooms & truffle oil

Braised beef & crispy onions +2

House smoked salmon +2



Gluten free



Vegetarian



Vegan