# Snacks **Cheesy Poofs** Beef Jerky **Smoked almonds** 5 **Marinated Olives**

# Brunch



# **Appetizers & Sharing**

# BRIE SPRINGROLLS (V)



#### ARANCINI 17



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

18

### ROMAN FLATBREAD

18

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

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

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

# CHICKEN 65



16

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

Bechamel, apple, brie, crushed hazelnuts & honey drizzle

\*\*\*\*



BRUSSEL SPROUTS (ve)



18

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

Baby romaine spear, herbed panko, smoked

almonds, herb dressing & goats cheese crumble

BBQ sauce, cheddar, mozzarella & braised beef

# **Salads**

## **BEET SALAD**



WEDGE SALAD 17



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

SALAD ADD ONS

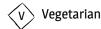
**Add (5) shrimp + 9** Add 3oz salmon + 9 Add 3oz ham + 6

SALAD LYONNAISE

19 | 25

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

Gluten free





# 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**



21

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

#### 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

#### BREAKFAST SANDWICH 18

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

# CROOUE MONSIEUR

22

21

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

#### CHICKEN SANDWICH

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

**Choice of regular or spicy** 

# PUMPKIN FRENCH TOAST 17

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

22

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 20

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

### WAFFLE

17

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

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

# EGGS BENEDICT

22

21

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