

Lunch

Snacks

BEEF JERKY  5 CHEESY POOFS 4 SMOKED ALMONDS  4 MARINATED OLIVES  4

Starters

ARANCINI 16

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

BEET SALAD  15

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

CHICKEN 65  15

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

BRUSSEL SPROUTS  16

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

WEDGE SALAD 12 | 16

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

BRIE SPRINGROLLS 15

Four springrolls stuffed with double cream brie with a 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 +2. Gluten free bun +2

CROQUE MONSIEUR 18.5

Homemade potato bread, swiss cheese & house cured ham topped with cheese & a white sauce then baked

Make it a Madame +2

CHICKEN SANDWICH 18.5

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

Choice of regular or spicy

F & P SMASH BURGER 19

House ground Alberta beef, served on our burger bun with tomato, pickles, F&P sauce & lettuce

Add cheese, mushrooms or bacon +2

GRILLED CHEESE 18.5

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

BLT 18.5

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

FISH & CHIPS  20

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

Add fish +5

On the run 20

Grab any of our sandwiches with a house salad and a bag of warm cookies to go