

Snacks

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

Brunch

FENCE
& POST
A PRAIRIE KITCHEN


Appetizers & Sharing

BRIE SPRINGROLLS 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:

Bechamel, apple, brie, crushed hazelnuts & honey drizzle 

Truffle cream, poached mushrooms, mozzarella, & house cured coppa

ARANCINI 18

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

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

Salads

BEET SALAD 17

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

SALAD ADD ONS

Add (5) shrimp + 11

Add 3oz lemongrass beef + 7

Add 3oz Peruvian chicken + 6


WEDGE SALAD 13 | 17

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

NOODLE SALAD 17

Rice noodles topped with shredded carrots, cabbage, cucumber, bell pepper, fresh mint & cilantro topped with crushed peanuts, bean sprouts & crispy shallots served with a Vietnamese dressing

 Gluten free

 Vegetarian

 Dairy 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  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

TROPICAL WAFFLE 1 7

A golden buttermilk waffle with mango custard, vanilla poached pineapple & passion fruit whipped cream served with our house cured bacon

Add Quebec Maple Syrup +3

FRENCH TOAST 1 7

Thick cut french toast stuffed with cheesecake topped with seasonal coulis & whipped cream with a side of house cured bacon

BREAKFAST BOWL  2 2

Crisp fried potatoes topped with mozzarella cheese, soft poached Mans' free-run eggs & luxurious hollandaise

CHOOSE: House cured ham & roasted beets

Mushrooms & braised beef

Asparagus & sausage

Braised bacon & tomato

FEATURE OMELETTE 2 0

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

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

Garlic prawns +2