8

16

24

26

32

27

24

NO ta BLH

soft poached eggs, sourdough English muffin, duck fat potato rösti	
BREAKFAST PIZZA, PULLED PORK Chili Jack Cheese, spicy ranch, scallions, sunnyside ego brown butter jus	g,
BACON & SPINACH FRITTATA jalapeño Monterey Jack, paprika potatoes, fennel slaw multigrain toast +3 gluten free toast +5	
SOURDOUGH FRENCH TOAST berry compote, whipped cream, double smoked bacor	1
HOUSE COLD-SMOKED SALMON pickled red onions, fried capers, wasabi aioli, bagel cris	os
WOOD-FIRE GRILLED BREAD, GARLIC CONFIT house cultured butter +5 black olive, sun-dried tomato & basil tapenade +6	,
ARTISAN GREENS tomato, pickled red onion, house dressing add chicken +6	,
GOCHUJANG CHICKEN WINGS sesame seeds, yuzu aioli	
ROTISSERIE CHICKEN GREEK SALAD goat Feta, local vegetables, pickled red onion, marinated olives	
MUSSELS & BREAD Thai red curry broth, cilantro, grilled focaccia	:
BLACK MUSHROOM & WILD RICE CONGEE vegetable spring roll, spiced cashews (v)	

Served with house-cut fries. Sub artisan greens (+3)

caramelized onions, green peppercorn aioli,

NOtable WOOD ROTISSERIE 1/4 CHICKEN

BRISKET SANDWICH, SMOKED CHEDDAR

achiote aioli, crispy onions, dill pickle, sesame seed bu

teriyaki glaze, togarashi mayo, sunomono pickles,

or truffle parmesan fries (+4).

ALBERTA BEEF BURGER

Gruyère, truffle mushrooms

local broccolini, brown butter jus

GRILLED AHI TUNA SANDWICH

caramelized onion bun

add bacon +2 sub artisan greens +3 sub truffle Parmesan fries +4

sub GF bun +1.5

Brunch served Saturday & Sunday until 2:00pm

duck fat potato rösti, multigrain toast, bacon

cream cheese frosting

TWO EGG BREAKFAST

gluten free toast +2

HOUSE MADE CINNAMON BUN FOR THE TABLE

EGGS BENNY, BROWN BUTTER HOLLANDAISE

Our intention is to bring people together to share great foodand connect with each other. "It's about community."

Chef de Cuisine Rich Pilkington