

## Breakfast

### PRAIRIE BREAKFAST – 12

bacon or sausage, eggs, hash browns, and toast

### FRENCH TOAST – 12

[V] bourbon peaches, blueberries, maple syrup, whipped cream

### EGGS BENEDICT – 17

poached eggs, choice of smoked beef or veggie (kale, tomatoes, and mushrooms), on potato latkes with hollandaise, a small fruit cup and toast

### PEROGIES & EGG – 14

perogies tossed in butter and fried onions, kielbasa sausage, sour cream, and a sunny side-up egg

### FRITTATA – 14

three eggs, tomato, cheddar, bacon, arugula, hash browns and toast

### SMOKED BEEF HASH – 16

house-smoked beef brisket, cumin garlic aioli, sautéed peppers, green onions, hash browns and 2 sunny side up eggs

## Smaller Plates

### SOUP OF THE DAY – 7

(ask your server)

### MIXED GREEN SALAD – 9

crisp mixed lettuce, tomato, onion, red cabbage, herb vinaigrette

### KALE CAESAR SALAD – 9

kale & romaine, creamy roasted garlic dressing, Parmesan, croutons

### SOUP & SALAD COMBO – 13

your choice of Kale Caesar Salad or Mixed Green Salad paired with the soup of the day

### CHICKEN WINGS – 6 for \$6 or 18 for \$15

choice of maple chili, buffalo, salt & pepper or BBQ

### HUMMUS & FLATBREAD – 10

[V] made with local garbanzo beans, harissa, cucumbers, tomatoes and flatbread

### BEET FRITTERS – 12

[V] orange fennel slaw, toasted hemp seeds, balsamic glaze

### PICKEREL CHEEK SALAD – 16

tempura batter-fried pickerel cheeks, shaved carrot and cucumber, onion, sesame vinaigrette, avocado puree

### BURRATA – 19

mozzarella cheese ball filled with stracciatella cheese and cream, served with grilled peaches and tomatoes, walnuts, pickled shallots, fresh herbs and baguettes

## Larger Plates

Sandwiches & Burgers served with a choice of house cut fries, mixed green salad, or soup of the day.  
Gluten Free bread available for \$1.00

### GRILLED CHEESE SANDWICH – 14

bacon, tomato, caramelized onions, aged Bothwell cheddar and Swiss cheese on French bread

### VEGGIE SANDWICH – 15

[V] grilled zucchini, red onion, Portobello mushrooms, tomato, roasted red pepper aioli, gruyere cheese

### RUEBEN SANDWICH – 16

corned beef, marble rye, Swiss cheese, Russian dressing and sauerkraut

### SMASH BURGER – 16

smashed patties with American cheese, caramelized onions, lettuce, tomato, pickles, and mayo

### CHEESE STEAK SANDWICH – 17

sautéed shaved striploin served on a toasted baguette with onion, green pepper, Swiss cheese, horseradish aioli

### HOT FRIED CHICKEN SANDWICH – 16

Nashville-style fried chicken on a brioche bun, shredded lettuce, dill pickles and mayo

### PICKEREL FISH & CHIPS – 22

tempura batter-fried pickerel, tartar sauce, and coleslaw

Cocktails

**HENDRICKS & HONEYDEW – 11**

Hendricks Gin, pear juice, tonic water and honeydew

**DARK 'N' STORMY – 9.5**

Goslings Black Rum, limeade and ginger beer

**BELLINI – 9.5**

Crème de Cassis, Peach Schnapps, Prosecco and peach juice

**SPICED RUM SANGRIA – 10**

Spiced Rum, Apple Liqueur, White Wine, orange juice and soda

**WINTER APEROL SPRTIZ – 10**

Aperol, Prosecco, cranberry juice, and soda

**WHISKEY SOUR – 11**

Bulleit Bourbon, lemon, egg white, and simple syrup

**PALOMA – 10**

Tequila, St Germaine, grapefruit juice, limeade and soda water

**BRAMBLE – 10**

Gin, cassis, lemonade, and soda

Mocktails

**CRANBERRY GINGER – 3.5**

**STRAWBERRY PEACH – 3.5**

**CREAMSICLE – 3.5**

(all mocktails can be made into cocktails for 9.5)

Wine

(5 oz – 9      9 oz – 14      Bottle - 38)

RED

**MERLOT, *St. Martin – France***

**MALBEC, *Centenario - Argentina***

**CABERNET SAUVIGNON,  
*Pepperwood Grove - California***

**GARNACHA/TEMPRANILLO, *Don Ramon, Spain***

WHITE

**PINOT GRIGIO, *Il Padrino – Italy***

**SAUVIGNON BLANC, *Yali Wild Swan – Chile***

**CHARDONNAY, *Oakbank – Australia***

**ROSE, *St. Martin – France***

**PROSECCO, *Bollicini Frizante - Italy***

Beer

DRAUGHT – 8.5

Trans Canada Pilsner

Half Pints Little Scrapper

Little Brown Jug 1919

LOCAL (473mL)

Torque, Helles Wheat Lager – 8.5

Farmery, Lager – 8.5

Sookrams, Desert Island IPA – 8.5

Grain to Glass, Monday Mourn APA – 8.5

Barn Hammer, Grandpas Sweater – 9

One Great City, Queens Best Bitter – 9

Nonsuch, La Moliere Pilsner – 9

OTHER FAVOURITES

Budweiser – 6.5

Bud Light – 6.5

MGD – 6.5

Heineken – 7

Steam Whistle - 7

Mill Street Organic – 7

Guinness (473mL) – 8.5

NON-ALCOHOLIC

Erdinger - 5