

Breakfast

PRAIRIE BREAKFAST – 12

bacon or sausage, eggs, hash browns, and toast

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

FRENCH TOAST – 12

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

PEROGIES & EGG – 14

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

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 – 12

[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

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

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

DARK 'N' STORMY – 10

Goslings Black Rum, limeade, and ginger beer

BELLINI – 10

Peach liqueur, Cassis, Prosecco, peach juice and soda

SPICED RUM SANGRIA – 10

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

BRAMBLE – 10

Gin, Cassis, lemonade, blackberries and soda

MAPLE OLD FASHION – 11

Bulliet Bourbon, maple syrup, orange bitters

PARISIAN – 11

Gin, St. Germaine, Prosecco, and tonic water

Mocktails

CRANBERRY GINGER – 3.5

STRAWBERRY PEACH – 3.5

BLUEBERRY LEMONADE – 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)

Winnipeg Brew Works, Pilsner – 8.5

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

Erdinger (non-alcoholic) - 5