

a local story

this is a menu that tells a story, a local story. it has been crafted using some of the best local ingredients from the peace country. working with local farmers and purveyors we are pleased to share with you the finest of our region.

farmers salad/ \$16

organic baby greens, smoked wheat berries, roasted buttercup squash, field tomatoes, roasted onion, carrot & zucchini spirals, with roasted chicken breast. Served with honey herb vinaigrette & a cheddar chive biscuit.



DREAMING *wheat* FIELDS

eat

elk sliders with Laurels preserves/ \$15

enjoy our locally raised elk from The Butcher Shop in Beaverlodge, topped with aged cheddar & Nova Scotia Chow from Laurels Preserves on a brioche roll. Served in sets of 2 & with a cup of soup, pickles & chips.

farmers market beet borscht/ from \$6.50

classic beet borscht, loaded with veggies from Red Willow Gardens & Grandview Colony . served with a side of sour cream and a chive & cheddar biscuit.

savoury rhubarb & saskatoon pulled pork/ \$13

hand made organic rhubarb ciabatta bread from Loaves bakery, topped with locally picked saskatoon & savoury chutney, pork from local Peace Country farms slow roasted in Grain Bin Brewing's saskatoon berry beer, and farmers market kale slaw. served with pickles & chips.

drink

kombucha / \$5

a refreshing tea drink brewed in Beaverlodge by Effervescent Tea Co. Ask for available flavours



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DREAMING *Wheat* FIELDS