

a local story
since 2001



sandwiches/

All sandwiches are served with deli potato chips & pickle spears. **available on Gluten Sensitive baguette or wrap /3**

California Turkey Club/ 19lg/ 12sm turkey breast, house guacamole, tomato, red onion, smoky bacon, Monterey Jack cheese, organic mixed greens and smoked roasted red pepper aioli, on fresh baked focaccia bread.

Curry Chicken Apple Fold/ 16 grilled naan folded with chicken breast, red & green peppers, feta, apple slices, organic mixed greens & Moroccan vinaigrette.

Tangiers Chicken Fold/ 16 grilled garlic naan folded with chicken, sugar spiced pecans, red & green bell peppers, raisins and organic mixed greens. Drizzled with roasted red pepper aioli & feta.

grilled sandwiches/

El Cubano Sandwich/ 17 honey roasted ham, swiss cheese, shredded roast pork with yellow mustard and pickles on a fresh baked French baguettine.

Mediterranean Falafel Wrap/ 15 roasted eggplant, zucchini, red onion, roasted red pepper, spinach and warm falafel with pesto and hummus spread on a pesto wrap and then lightly grilled. **plant-based**

Prime Rib Sandwich/ 18 in-house slow roasted prime rib with sweet spicy aioli, roasted mushrooms, and onions on a garlic toast ciabatta, served with au jus on the side. **add blue, swiss or mozzarella cheese /2.5**

Chimichurri Steak Sandwich/ 23 marinated steak on toasted garlic bread topped with our signature basil aioli, chimichurri, radish, and arugula. **add sauteed mushrooms & onions /2.5**

Grilled Bacon, Tomato & Avocado on Sunflower Bread/ 15

multi-grain bread topped with fresh basil & roasted garlic aioli, crisp bacon strips, roma tomato, creamy avocado, kale & arugula. **DS**

Honey Roasted Ham & Swiss Panini/ 18lg/ 9.75sm honey roasted ham, fresh tomato slices, real swiss cheese, red onion, crisp romaine and honey dijon mayo grilled in our fresh baked herb & onion focaccia.

Italian Grilled Pesto Chicken Panini/ 19lg/ 12sm classic basil pesto, cream cheese, chicken breast, mozzarella cheese, roma tomato slices, bacon, red onion on fresh baked focaccia bread. Grilled, then stuffed with organic mixed greens.

The Greatest Vegan Grilled Cheese/ 16 smoked 'gouda', creamy 'swiss' and sharp 'cheddar', grilled in a dairy free garlic spread on a French baguette. **plant-based**

The Greatest Grilled Cheese/ 13.5 mild Swiss cheese, rich aged cheddar and creamy provolone, grilled in a garlic butter on a French baguette.

add bacon, ham, chicken or cheese /3 each add tomatoes, onions, no charge. add plant-based pesto, sun-dried tomatoes /2 each

quesadillas & flatbreads/All quesadilla meals below are served with a side Mexican salad, salsa & sour cream. You can substitute for any of our daily soups or side salads at no cost. **available on GS wrap/ 3**

BBQ Chicken Quesadilla/ 20 house made BBQ sauce with chicken breast strips, mozzarella, cheddar & cream cheese, red & green bell peppers, red onions.

Roasted Mediterranean Quesadilla/ 20 spinach tortilla, filled with cream cheese, sun-dried tomatoes, roasted red peppers, eggplant, zucchini, red onion, mozzarella and basil pesto. **VG plant-based /3**

Pulled Pork Quesadilla/ 20 filled with cream cheese, BBQ pulled pork, crisp red onions, red & green bell peppers, shredded mozzarella and cheddar.

quiche & soup/Best of everyday we create a variety of seasonal soups and quiche for you from the best ingredients we can find. Ask about our daily choices.

Fire Roasted Tomato Bisque/ 7.5 cup /10.75 pot

fire roasted tomatoes, butternut squash, onion, carrot, celery, maple, and cream, served with a cheddar & chive biscuit (GS cheddar & chive biscuit available.)

Sun-dried Tomato Chicken Quiche/ 17.50 tender pastry filled with chicken, sun-dried tomatoes, cheddar, celery, onions, whole eggs, cream and spices. Topped with hollandaise. Served with a side green apple salad and cheddar & chive biscuit.

salads/

California Cobb Summer Salad/ 23 kale and romaine lettuce topped with pomegranate seeds, avocado, feta cheese, crisp bacon, butternut squash, oven baked chicken and a hard boiled egg. Served with our preserved lemon vinaigrette. GS add shrimp or falafel /6

Moroccan Sun Salad/ 19 organic mixed greens with sweet bell peppers, sweet grape tomatoes, crisp red onions, sticky dates, Turkish raisins, sugar-spiced pecans and our sweet Moroccan curry dressing, served with warm garlic buttered naan bread. GS DS add shrimp or falafel /6 **grilled Cajun chicken breast half/6 full/9**

Jeffrey's Golden Caesar/ 17.5 crisp romaine tossed with our own golden Caesar vinaigrette, tangy and rich with garlic. Topped with fresh grape tomatoes, red bell peppers, in-house focaccia croutons and parmesan petals. Served with a fresh baked cheddar & chive biscuit. **add grilled Cajun chicken breast half/6 full/9**

Nicoise Salad/ 25 seared Ahi tuna, organic mixed greens, radishes, chilled green beans, red onion, warm potatoes, boiled egg, marinated olives, grape tomato and lemon. Served with our dijon vinaigrette. GS

power bowls/

Santa Monica/ 20 organic mixed cargo rice, kale & arugula, crispy beet chips, grape tomatoes, avocado, blueberries, hemp seeds, roasted chickpeas, pomegranate seeds, pumpkin seeds, dried cranberries, fresh lime and a peanut, agave vinaigrette. GS plant-based **add shrimp or falafel /6 grilled Cajun chicken breast half/6 full/9 feta /2.5**

Akumal/ 20 organic mixed cargo rice, kale & arugula, avocado, grape tomatoes, radish, sweet bell peppers, red onion, hemp seeds, black beans, corn & edamame, dried beets, cilantro, lime, salsa and a spicy lime vinaigrette. GS plant-based **add shrimp or falafel /6 grilled Cajun chicken breast half/6 full/9 feta /2.5**

side salads/Add half Cajun chicken breast & a biscuit to any side salad for /7 **California Mixed Greens/ 10** organic mixed greens topped with bell peppers, roma tomato, red onion, dried cranberries, California almond slices, feta cheese and balsamic vinaigrette. VG GS

Green Apple Salad/ 9.5 kale, spinach & red cabbage topped with red bell peppers, grape tomatoes, apple slices, Turkish raisins, sugar roasted pumpkin seeds and our sweet Moroccan curry dressing. GS plant-based

Classic Caesar Salad/ 9 crisp romaine tossed with our own Caesar vinaigrette, parmesan petals, and oven baked focaccia croutons.

Mexican Side Salad/ 10 crisp romaine with poblano ranch dressing, red onion, roma tomatoes, a bean medley and feta. VG GS

Soup and Salad Combo/ 15 classic caesar salad, and a cup of soup served with a cheddar and chive biscuit. **try our California mixed greens salad for an additional /1**

entrees/

Butter Chicken Rice Bowl/ 18 enjoy our signature butter chicken recipe loaded with chicken and a rich curry sauce. Made with carrots, sweet peppers, onions and celery, served with warm garlic buttered naan bread and basmati rice on the side. **add a starter California mixed greens salad for /5**

Alfredo Pasta Bowl/ 15 imported Italian pasta coated in rich alfredo sauce, with asparagus, grape tomatoes and red bell peppers served with garlic focaccia bread. **add on a starter caesar salad for /4**
add shrimp /6 add grilled Cajun chicken breast half /6 full /9

Lobster Ravioli / 27 tender lobster filled ravioli in a white wine cream sauce with shrimp and lobster meat, served with garlic focaccia bread.

Jeffrey's Daily Stir Fry/ 16 try our new rotating weekly stir fry option. Fresh vegetables wok fried with housemade sauce, served over rice, served with warm garlic buttered naan bread on the side.
add shrimp /6 add grilled Cajun chicken breast half /6 full /9

Rustic Beef Stew/ 20 tender beef, carrots, celery, pearl onions, butternut squash, rutabaga and parsnips. Served with a green apple salad and a cheddar chive biscuit.
(Gluten & Dairy Free biscuit available upon request) **GS DS**

Kerala Curried Cauliflower/ 18 sauteed cauliflower and vegetables with a southern Indian curry sauce, topped with roasted cashews, roasted pumpkin seeds and cilantro.
Served with basmati rice and garlic pita. **GS plant-based /add on a starter green apple salad for /4.5**
add shrimp /6 grilled Cajun chicken breast half /6 full /9

market burgers/All beef burgers are crafted with 100% extra lean beef & bison. Served with roasted baby potatoes, dill pickle spears & basil ketchup. **Replace the potatoes and upgrade to our classic caesar salad /4 available GS /3**

Bacon Cheese Burger/ 21 1/2 pound char-broiled beef burger topped with bacon, cheddar cheese, tomato, onion, organic mixed greens and housemade BBQ sauce on an a sesame brioche.

Local Bison Burger/ 25 1/2 pound char-broiled bison burger topped with roasted red pepper aioli, arugula, swiss cheese and crispy onions on a sesame brioche.

Grilled Cajun Chicken Burger/ 22 Cajun chicken breast, arugula, tomato, red onion and our house garlic aioli on a toasted sesame brioche bun.

available after 4pm/

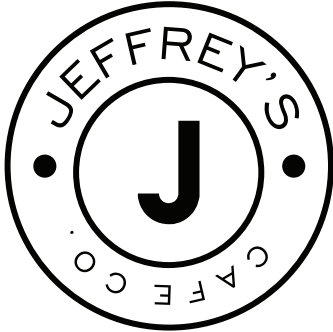
BBQ Grilled Ribs/ half/ **25** full/ **30** signature rubbed pork ribs basted with Blackwood honey BBQ sauce. Served with roasted potatoes, seasonal roasted vegetables and garlic focaccia. **GS DS**

Atlantic Salmon with Mango Salsa/ 28 butter & herb roasted salmon topped with fresh mango salsa, served with seasonal roasted vegetables and skillet rice, served with warm garlic buttered naan. **GS DS**

Grenadine Chicken/ 27 chicken marinated in the tropical island spices of Granada, serve with fresh citrus salsa, skillet rice and seasonal roasted vegetables, served with grilled garlic naan. **GS DS**

Coconut Tilapia/ 26 tilapia with mango and coconut paste, steamed in a banana leaf served with coconut fried rice and seasonal vegetables. **GS DS**

Plant-Based/ Vegan, Dairy Sensitive VG/ Vegetarian
GS/ Gluten Sensitive /does not include breads DS/ Dairy Sensitive



appetizers/

Dill Pickle Pizza Naan/ 9.5 VG with crunchy dill pickles, dill aioli, mozzarella cheese and fresh dill.

Spinach & Artichoke Dip/ 15 VG GS served with warm naan and tortilla chips. (gluten free crisps/3)

Charcuterie Board/classic 25/ double 44
cured meats, international cheeses, olives, dried beet chips and spiced nuts, goat cheese and brie. Served with dijon mustard and baguette slices. (gluten free crisps/3) available vegetarian
add smoked salmon, dill cream cheese and lemon /8

Chicken Skewers/ 15
grilled chicken skewers served with naan, organic mixed greens and our roasted red pepper aioli.
Your choice of flavour / dill pickle/ hot / salt and pepper / BBQ

Blackwood Farms Honey & Almond Baked Brie/ 14 VG all served with toasted house focaccia.
Baked Peach Apricot Brie wrapped in phyllo/14
Baked Peach Apricot ‘Vegan Brie’ wrapped in phyllo pastry/ 15 plant based
all served with toasted house focaccia.

Roasted Cauliflower/ 10 plant-based GS
cauliflower florets roasted with chili, house preserved lemon and plant based sriracha cream.

Smoked Nachos/ 20 GS VG
tortilla chips topped with diced tomato, cilantro, crisp red onion, red and green bell peppers, jalapenos, black olives, smoked gouda , mozzarella and cheddar with a side of salsa, sour cream and guacamole
/ 6 spiced beef
/ 6 spiced chicken
/ 6 spiced shrimp
/ 6 daiya vegan smoked gouda plant-based

House-Made Sliders/ 12 four beef sliders, basil ketchup, cheddar and pickles.

Jeffrey’s Taco/ 17 for 3 served with tortilla chips & pico de gallo
/ beef- romaine, tomato, cheddar cheese
/ chicken- romaine, mozzarella, lime wedge
/ shrimp - red cabbage, poblano cream, feta

Travelers Hummus/ 12 DF plant-based GS
housemade hummus topped with pomegranate seeds, pumpkin seeds, olive tapenade & olive oil. Served with warm pita.
add feta 2.5/ warm chicken 6/ warm falafel 6/ gluten free crisps (replace pita)/ 3

Stuffed Mushrooms/ 12
try our new Stuffed Mushrooms loaded with three cheeses, spinach, herbs & spices. (contains dairy, egg, gluten & pork products)

Chocolate Fondue/ 21 decadent warm chocolate served with fresh berries, pineapple, banana, marshmallows, meringue, cookies and brownie pieces for dipping.
Serves 2-4 / GS \$3



cocktails

tried + true

Mojitos (1oz) 10 (4oz) 36 pitcher
White rum, lime, mint
available lime, raspberry+1, pineapple +1 or
strawberry guava+1

Margarita (1oz) 9.5 Tequila, lime, salt rim
available lime, raspberry+1 or coconut+1
NEW! Jalapeno +1

Prickly Pear & Soda (1oz) 9.5
Prickly pear vodka, lime, soda water

Mimosa (4oz) 9.5
Organic Rose Prosecco, available classic, peach+1,
pineapple +1 or strawberry guava+1

signature cocktails

Take me to the tropics Old Fashioned (2oz) 14
Maker’s Mark bourbon whiskey, pineapple syrup,
grilled pineapple, cherry, peach bitters

Fireweed Caesar (1oz) 10
Vodka, Clamato juice, our signature spice blend + pick-
led jalapeno

virgin cocktails

Mocktail Fireweed Caesar 7.5
Clamato juice, our signature spice blend + jalapeno

Mocktail Strawberry Guava Mojito 7.5
lime, mint, strawberry guava

good time essentials

Tropical Sangria (4oz) 11 (16oz) 37 pitcher
available red, rose or white
Our Sangria fruit mix is a blend of strawberry, peach,
apple + guava.

Prairie Berry Sangria (4oz) 11 (16oz) 37 pitcher
available red, rose or white
Our Sangria is a blend of berries, hibiscus, cranberry +
apple.

Moscow Mule (1.5oz) 10.5 (6oz) 37 pitcher
Vodka, lime, and Fevertree ginger soda

West Side Cocktail (2oz) 11
Lemon gin, prosecco, raspberry puree, soda water

Paloma (1oz) 12
Tequila, lime, fresh pressed grapefruit juice, grapefruit
soda

French Gimlet (2.5oz) 13 Tanqueray no.10, St. Germain,
fresh pressed lime

Whisky Sour (1.5oz) 12
White Owl Ginger Lime Whiskey, lemon, egg white +
amarena cherry

wine	6oz	9oz	bottle
value pick (red & white) excluded from promotions	7.5	13	25
red wine/			
Alamos - Malbec Mendoza, Argentina	10	15	41
Gentleman’s Collection - Cabernet Sauvignon Victoria, Australia	13.75	20.5	49.5
Waltzing Matilda - Shiraz Grenache South Australia	11.75	17.5	46
rose/			
Villa Teresa Organic - Rosé Prosecco Italy	12.75		46
white wine/			
Chateau Ste. Michelle - Riesling Washington, USA	12.50	18.75	45
Gray Monk - Pinot Gris British Columbia, Canada	15.75	23.5	57
Whitehaven - Sauvignon blanc New Zealand	15	22.5	54
bottles/			
Swinto - Malbec Argentina			84
Bila-Haut - Occultum Lapidem Latour, France			74
Mission Hill - Meritage Okanagan Valley, Canada			72
1000 Stories - Zinfandel California			67
Norman Hardie - Chardonnay Burgundy, France			53
Joseph Drouhin- Macon-Villages			90
Gray Monk - Rosé BC, Canada			57

beer on tap

	16oz	20oz	48oz
Mercury Lager GP Brewing Co. Grande Prairie, AB			
Pipestone Pale Ale Grain Bin Brewing Co., Grande Prairie, AB			
Hanalei IPA 4.5% Kona Brewing, Hawaii	9.5	12	28.5
Raspberry Radler 2% Stiegl, Salzburg, Austria	9.5	12	28.5

cans + bottles
Alberta Origin

Pink Helter Seltzer (473mL) 4.0% Pink Lemonade Seltzer. Brewed with Hibiscus, Meyer Lemon, Bergamot & Earl Grey Tea. Grain Bin Brewing Co., GP, AB	9.5
Red Willow American Amber (355mL) 5.0% Grain Bin Brewing Co. Grande Prairie, AB	7

Canada Origin

Banff Ave White Wit (355ml) 5.0% Banff Ave Brewing Co., Banff, AB	7.5
Electric Unicorn White IPA (355ml) 6.5 % Phillips Brewing Co., Victoria, BC	7.5
Waterloo Dark (473ml) 5.0% Waterloo Brewing, Waterloo, ON	9.5

Fun & Fruity

Crazy Uncle Root Beer (473mL) 5.0% Ontario, Canada	9.5
Angry Orchard Hard Apple Cider (355ml) 5.0% Angry Orchard Cider Company, Cincinnati, OH	7.5
Crafty Radler Grapefruit & Tangerine (473mL) 4.7% Pumphouse Brewery, Moncton, NB	9
Zitrone (lemon) Radler (500ml) 2.5% Salzburg Stiegl, Austria	9.5

International Origin

New Grist (355ml) 5.1% Lakefront Brewing, Milwaukee, WI	9	Gluten Free
Bud Light (355ml) 4.0%	6.5	
Corona (330ml) 4.6%	7	
Budweiser (355ml) 5.0%	6.5	
click for our Grain Bin beer list and pairings! www.grainbinbeer.com/jeffreys.html		

cellared beer/ you will want to share these beers with a friend!		
Orchard Wit (375ml) 5.7% tart wheat beer brewed with spices and aged in oak foeder Bruery Terreux, Placentia, CA	13	
Or Xata (750ml) 7.1% brewed with rice, vanilla & cinnamon The Bruery, Placentia, CA	28	Recommended by Lance
Frucht: Berlin Style Tart Wheat (750ml) 5.0% / 4.5% Lemon & Cherry / Passionfruit Bruery Terreux, Placentia, CA	30	

espresso & coffee		12oz	16oz	20oz
seasonal				
Phase 4 Lemonade		4.00	4.50	5.00
Banana Nut Latte		5.75	6.25	6.75
Mojito Iced Tea		5.25	5.75	6.25
Pineapple Italian Soda		3.50	4.00	4.50
classics				
Americano		3.65	4.45	5.25
Latte		4.75	5.25	5.75
Vanilla Latte		5.25	5.75	6.25
Lind’s Pure Vanilla Latte		5.35	5.95	6.55
Blackwood's Honey Latte		5.35	5.95	6.55
Caramel Macchiato		5.25	5.75	6.25
Coconut Macchiato		5.35	5.95	6.55
Cafe Mocha		5.35	5.95	6.55
White Chocolate Mocha		5.35	5.95	6.55
Cappuccino (10oz)		4.75	-	-
Flat White (10oz)		4.75	-	-
Brewed Coffee		3.50/ to stay		
premium roasts Light/Medium/Dark				
Pour Over		4.50	-	-
French Press		4.50	serves two 8.00	
tea & cider		12oz	16oz	20oz
Let’s get this party started		4.00	4.50	5.00
London Fog		4.50	5.00	5.50
Chai Tea Latte		4.55	5.05	5.55
Turmeric Chai Latte		5.00	5.50	6.00
Maple Tea Latte		4.75	5.25	5.75
Green Tea Matcha Latte		4.75	5.25	5.75
chocolate				
Hot Chocolate		3.95	4.50	4.95
White Chocolate		4.25	4.75	5.25
Hazelnut Hot Chocolate		4.25	4.75	5.25
Frozen Hot Chocolate		4.45	4.95	5.45
tea selections				
Black				
Bellocq Breakfast No. 01				
both robust & comforting. great with honey				
Ceylon OP No. 08				
wild, fair trade & organic. complex & diverse				
Afghani Chai No. 18				
fragrant & seductive chai				
National Parks Dept. No. 22				
earthy brew embodies rugged soulful beauty				
Assam BOP No. 24				
traditional Indian tea. full flavour, smooth finish				
The Earl Grey No. 35				
rich classic of the days of strength & class				
Bellocq Christmas No. 44				
be surrounded by the scent of baking & pine				
Darjeeling 1st Flush No.92				
flavours of wintergreen, honey & white grapes				
White				
The White Duke No. 09				
lighter than earl grey, yet lively & elegant				
White Nixon No.29				
casual & elegant, a truly versatile tea				
The White Wolf No. 45				
flavours of cedar, star anise & mint that warms				
Bailey’s & Coffee (1oz)		9.5		
Rumchatta Latte (1oz)		10.5		
Affagato 7				
your choice of our house made mexican vanilla bean, or espresso ice cream topped with a double espresso shot				
Add Rumchatta or Baileys (1oz)		11		
Green				
Pinhead Gunpowder No. 06				
strong organic chinese tea that takes you to the wuyi mountains				
Sencha No. 33				
harvested while japanese cherry trees are in blossom				
Majorelle Mint No. 38				
vibrant Moroccan tea				
Clouds and Mist No. 46				
complex elixir earning it one of the “ten famous teas of China”				
Etoile de l’Inde No. 52				
intoxicating blend of green and jasmine tea				
Herbal				
Rooibos No. 02				
full bodied sweetness with floral honey				
Lemon Verbena No. 41				
citrus & sage island tea of much older times				
Little Dickens No. 42				
calms jitters, settles stomachs, soothes the soul				
Pic du Midi No. 48				
alpine herbal tea blend, warming & uplifting				
Hibiscus No. 50				
egyptian herbal tea. try slightly sweetened				
Chamomile No. 53				
egyptian tea, both versatile with hints of fruit				
Mint No. 55				

good morning.

eat.

Breakfast Poutine/ Italian Sausage/ 19

Mexican (avocado, pico de gallo & chorizo)/ 21

Farmers potatoes with sweet bell peppers and onions, cheese curds & a poached egg, topped with hollandaise & fresh parsley. **Add an extra egg/ 2**

Add Shrimp/ 6 Make it half & half greens & potatoes/ no charge

Bacon Eggs Benedict/ 15

An English muffin topped with bacon, two poached eggs and hollandaise.

Served with a choice of farmer potatoes or fresh fruit bowl.

Make it gluten free \$1

Peace Country Harvest Breakfast / 15

2 eggs cooked any style, your choice of farmer sausage, bacon or Italian turkey sausage. Served with your choice of toast & farmer potatoes.

The Great Northern Omelette / 17

A three egg omelette, loaded with bacon, fire roasted red peppers, onion, mushrooms and smoked cheddar.

Served with your choice of toast and a side of farmer potatoes or fresh fruit bowl.

Vanilla Custard Crêpes / 14.75

Four crêpes filled with vanilla custard and topped with fresh berries and whipped cream. Served with a side of Canadian maple syrup.

Quiche & Fresh Fruit/ 16.5

Your choice of our fresh made quiche selections topped with hollandaise.

Served with a fresh fruit bowl & a cheddar biscuit.

Avocado Toast/ 17.5

Toasted sourdough smothered with fresh avocado, topped with two poached egg, radishes, cherry tomatoes, sriracha, arugula and sesame oil.

Served with a fresh fruit bowl.

Breakfast Wrap/ 10

Warm tortilla shell filled with two scrambled eggs, bell peppers, onions, tomatoes, cheddar cheese, bacon & spinach. Served with a side of salsa.

Eggs Benedict Sandwich/ 10

Poached egg on toasted focaccia, grilled ham, fresh spinach & tomato topped with warm hollandaise.

Bacon, Lettuce & Tomato Bagel/ 9

Crisp bacon, lettuce & fresh tomato on a toasted multi-grain bagel with basil mayo.

Add a fried egg / 2

Keto Breakfast Bagel/ 10

Keto bagel with 1 net carb topped with bacon, aged cheddar, avocado, spinach, basil mayo and a fried egg.

Bacon, Tomato & Avocado Sandwich/ 13

Grilled multi-grain bread topped with fresh basil & roasted garlic aioli, crisp bacon strips, roma tomato, creamy avocado, kale & arugula. **Add a fried egg/ 2**

Breakfast Sandwich/ 5

Your choice of a croissant +\$1, English muffin or cheddar biscuit, filled with ham, Swiss & egg or bacon, cheddar & egg.

Greek Yogurt Parfait/ 5

Plain Greek yogurt, maple syrup, house granola & berries (**plant based/ 1.5**)

Blueberry Oatmeal & Spiced Pecans/ 9.5 GF

Delicious old fashioned oats topped with fresh blueberries, spiced pecans & maple syrup. Served with warm milk.

Fresh Fruit Bowl/ 5 plant based

drink.

Banana Nut Latte 16oz/ 6.25

Banoffee Frappe 16oz/ 6.25

Pineapple Italian Soda 16oz/ 4





FIRST STOP, BRUNCH.

Brunch Served every Saturday 830am - 3pm

Strawberry Lemonade Crepes/ 16.75

Four crêpes filled with lemon curd, topped with fresh strawberries, whipped cream, and strawberry custard.

Served with a side of maple syrup.

Strawberry Croissant French Toast/ 17.5

Croissant dipped in egg & topped with fresh strawberries & strawberry custard.

Served with maple syrup on the side.

Breakfast Poutine/

Italian Sausage/ 19

Smoked Salmon/ 21

Mexican (avocado, pico de gallo & chorizo)/ 21

Farmers potatoes with sweet bell peppers, onions, cheese curds & a poached egg, topped with hollandaise.

(For a lighter dish try it with half arugula & kale)

Add an extra egg/ 2

Breakfast Quesadilla/ 19

Two scrambled eggs, farmer's sausage, smoked gouda, mozzarella, onion, peppers and a side of salsa. Italian turkey sausage available upon request.

Served with your choice of farmer potatoes or a fresh fruit bowl.

Eggs Benedict

Two English muffins topped with one of the choices below and topped with hollandaise. Served with your choice of farmer potatoes or a fresh fruit bowl.

Make it gluten free \$1

Shrimp/ 18

Prosciutto & Parmesan/ 17

Bacon/ 15

Mexican (avocado, pico de gallo & chorizo)/ 21

Avocado Smash Benedict/ 18

Two English muffins topped with smashed avocado, feta, tomato, two poached eggs and hollandaise.

Served with your choice of farmer potatoes or a fresh fruit bowl.

Make it gluten free \$1

Saturday only specials available all day

/\$6 Mimosas

/\$6 Caesars

/Sangria Pitchers \$5 off

