

BRUNCH

STARTERS

CITRUS SALAD

Fresh Grapefruit and orange wedges with sliced dried apricots and almonds over a bed of crisp mixed greens dressed in an aromatic grapefruit vinaigrette \$12.00

SPINACH SALAD

Mushroom, walnuts, cherry tomatoes over baby spinach leaves and topped with crumbled chèvre with champagne caper vinaigrette \$14.00

Add Grilled Chicken Breast \$3.50

CHEESE PLATE

Selection of artisan cheese and crackers \$22.00

MAINS

GRANOLA YOGURT PARFAIT

Yogurt, fresh strawberries and organic granola \$10.00

BUTTERMILK FRENCH TOAST

Served with country bacon, Canadian maple syrup and fresh fruit \$13.50

EGGS BENEDICT

Poached eggs and pasture raised ham with hollandaise on a breakfast muffin served with hash browns and mixed greens \$15.00

POACHED PEAR EGGS BENEDICT

Poached eggs, poached pear and sliced tomato with hollandaise on a breakfast muffin served with hash browns and mixed greens \$14.00

SMOKED SALMON EGGS BENEDICT

Poached eggs, smoked salmon and spinach with hollandaise on a breakfast muffin served with hash browns and mixed greens \$16.00

BISON MEATBALL HASH

Bison meatballs and potato hash topped with two poached eggs served with toast \$14.50

COWBOY CHICKEN CLUB SANDWICH

Rubbed & grilled organic chicken breast on a baguette with lettuce, tomato, with a Chipotle and Roasted Garlic Aioli. Served with mixed green salad \$15.50

MONTE CRISTO

Pasture raised ham, crumbled spicy turkey sausage with swiss and gruyere cheese, sourdough bread & pan fried in egg batter. Served with fresh fruit \$15.50

LAMB BURGER WITH MOLTEN GOAT CHEESE

Grilled Alberta grown lamb stuffed with chèvre in a ciabatta foccaccia bun with tzaziki, lettuce, tomato and red onion. Served with mixed green salad \$16.00

SIDES

SHAVED FREE RANGE HAM OR PORK BREAKFAST SAUSAGE OR BACON \$4.00

WHOLEWHEAT TOAST & JAM