

BRUNCH MENU

served friday thru sunday 10am-2:30pm



servi du vendredi au dimanche 10h à 2h30

starters

BREAD AND BUTTER BOARD - \$9

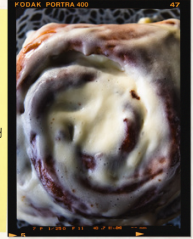
- FRESHLY BAKED NATURAL LEVAIN SOURDOUGH
- MAPLE & MOLASSES WHIPPED BUTTER
- PRESERVED SALTED HERBS
- BALSAMIC REDUCTION

ADD ON:
 pork creation +\$7
 salmon rilette +\$7
 brilled brie +\$10

Sourdough

Cinnamon Bun - \$8.5

made with extraordinary amounts of butter, sourdough levain, heavy cream, maple syrup and love; topped with cream cheese icing



Poutine - \$9

- triple cooked hand-cut yukon gold potatoes
- Old School Cheesery **GF** cheese curds
- Montreal style gravy
- magic

staff fave: add on smoked meat & house-made pickles +\$8

NOTE

Haricots Verts - \$19

- battered green beans
- smoked maple aioli
- chilli maple syrup

DF



SOUPS

CARROT GINGER - \$9

- Peas on Earth carrots
- baby creamer potatoes
- celery
- ginger + onion + garlic + coriander
- grilled Mother soundough

FRENCH ONION - \$15

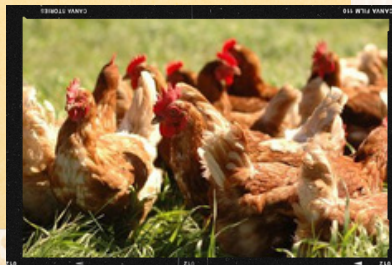
- Sunwork Farm organic chicken bone broth
- caramelized onions
- red wine
- garlic, thyme, rosemary
- swiss cheese
- soundough crostini

DILL PICKLE - \$9

- parsnips + baby creamer potatoes
- dill + onion
- Fifth Gen garlic supreme
- chili oil
- dill pickle panko
- grilled Mother soundough

SOUP + SALAD COMBO - \$19

YOUR CHOICE OF DILL PICKLE OR CARROT GINGER SOUP, SERVED WITH WINTER SALAD OR BRUSSEL SPROUT SALAD AND GRILLED MOTHER SOURDOUGH TOAST



starters

pissaladiere - \$21 *(pizza's sexy French cousin)*

- house-made sourdough flatbread
- Lakeside Farmstead rosemary fromage blanc
- Lacombe Fresh pickled green tomatoes
- calabrese salami
- rocket
- maple syrup
- crispy fried onions



SALADS

SOUP + SALAD COMBO - \$19

YOUR CHOICE OF DILL PICKLE
OR CARROT GINGER SOUP,
SERVED WITH CHOICE OF SALAD
AND GRILLED MOTHER
SOURDOUGH TOAST

GF Winter Salad - \$13

- leafy greens
- fresh rocket
- herb candied walnuts
- Sylvan Star Grizzly gouda
- Steve & Dan's pickled apples
- orange & apple cider vinaigrette

Brussel Caesar Salad - \$13

- shaved brussel sprouts
- roasted garlic caesar dressing
- horseradish sourdough croutons
- toasted Panko
- Grizzly Gouda
- Add bacon lardon +\$3

ADD BUTTERMILK BRINED BAKED CHICKEN OR BUTTERMILK BRINED FRIED CHICKEN +\$13

side stuff

- Irving's Farm house-made creton spiced pork sausage patty - \$6
- Irvings Farm smoked bacon - \$7
- side dill pickle soup - \$6
- side carrot ginger soup - \$6
- side salad - \$6
- gluten free multigrain toast - \$3
- Mother sourdough toast with jam - \$3
- organic maple syrup - \$1
- add smoked meat to poutine \$7
- side poutine gravy - \$3
- Smoke Show jalapeño hot sauce - \$1
- Good Morning local honey - \$1
- extra Morinville Colony egg + hollandaise - \$4



mains

Le BLT-\$20

- Irving's Farm smoked bacon
- Lacombe Fresh pickled green tomatoes
- leafy greens
- smoked maple aioli
- toasted pain de mie roll
- crispy fried onions

served with triple cooked, hand-cut fries

add melted cheddar +\$3

add two runny eggs +\$5

Caramel Apple Crêpe -#18

- house made crêpe
- sugared + spiced Steve & Dan's apples
- Lakeside Farmstead chantilly cream
- herb candied walnuts
- salted caramel

add bacon lardons +\$7

add melted aged cheddar +\$3

Sugar Shack Fried Chicken Sammy - \$24

- buttermilk brined chicken
- toasted pain de mie bun
- smoked maple aioli
- Menwly's honey ham
- sugar shack maple molasses glaze
- pickles
- Swiss cheese

served with triple cooked, hand cut fries



SALADS

BREAKFAST POUTINE -\$21

- Irvings Farm bacon lardons
- medium poached Morinville Colony egg
- scallions
- truffle oil
- sautéed Woodland oyster mushrooms
- triple cooked, hand-cut french fries
- Old School Cheesery cheese curds
- Montreal style gravy
- brown butter hollandaise
- magic

GF

BE EXTRA

substitute fries for one of the following:

signature poutine +\$6

dill pickle soup +\$6

carrot ginger soup +\$6

side winter salad +\$6

side brussel sprout salad +\$6

mains

LES OEUFS -\$17

- TWO MORINVILLE COLONY EGGS
- IRVINGS FARM SMOKED BACON
- HOUSE-MADE CRETON SPICED PORK SAUSAGE PATTY
- SMASHED BABY POTATOES
- TOASTED MOTHER SOURDOUGH
- CHARTIER FRUIT JAM



Eggs Benedict

- Not-a-Scotch-Egg Benny -\$19
 - medium poached Morinville Colony egg
 - house-made creton spiced pork sausage patty
 - brown butter hollandaise
 - toasted sourdough bread crumbs
 - rocket
 - black pepper jam + smoked maple aioli
 - smashed baby potatoes
- Spinach & Artichoke Benny -\$18
 - medium poached Morinville Colony egg
 - creamed spinach & artichokes
 - brown butter hollandaise
 - crispy fried onions
 - sugar shack maple molasses glaze
 - grilled Mother sourdough
 - smashed baby potatoes + dressed leafy greens
- Eggs Donovan -\$21
 - medium poached Morinville Colony egg
 - smoked & slow-cooked beef brisket
 - brown butter hollandaise
 - cornichons
 - grainy dijon
 - grilled Mother sourdough
 - smashed baby potatoes + dressed leafy greens



VAL + PATRICK
THE OLD SCHOOL CHEESEERY



NICOLA + ALAN
IRVINGS FARM



JEFF MONAY
LAKESTONE FARMSTEAD

CANYA STORES