

## LUNCH & DINNER MENU

Coffees and pastries from 10am to 11am

Regular Menu served at 11 am



Cafés et pâtisseries de 10h à 11h

Menu régulier à partir de 11h

# starters



## BREAD AND BUTTER BOARD -\$9

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

ADD ON:

- pork cretonne +\$7
- salmon rilette +\$7
- brûléed brie +\$10

## Poutine -\$9

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

GF

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

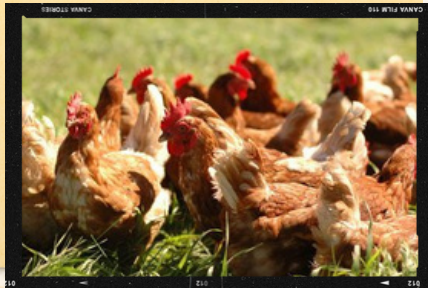
- Peas on Earth carrots
- baby creamer potatoes
- celery
- ginger + onion + garlic + coriander
- grilled Mother sourdough

### FRENCH ONION - \$15

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

### DILL PICKLE - \$9

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



# starters

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

- Mother 100% natural 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



### garde manger board - \$45

- Canadian cheeses
- cured meats
- house-made preserves
- Effing Seafood salmon rilette
- house-made salt + pepper potato chips
- marinated PEI mussels
- pickled vegetables
- Mother sourdough bread
- pork creton

# mains

## SEA FOODS

### EFFING SEAFOODS FISH & CHIPS

(WEDNESDAYS ONLY) -\$MP

- rotating sustainable catch o' the day from Effing Seafoods
- house-made craft beer batter
- coleslaw
- tartar sauce
- triple cooked hand-cut fries

### BE EXTRA

substitute fries for one of the following:

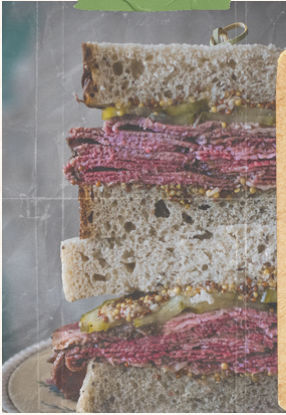
signature poutine +\$6

dill pickle soup +\$6

carrot ginger soup +\$6

side winter salad +\$6

side brussel sprout salad +6



#### Meats

### Beaumont Smoked Meat Sandwich -\$24

- smoked & slow-cooked beef brisket
- lightly grilled Mother sourdough
- cornichons
- choice of honey mustard, jam dijon or grainy horseradish dijon

DF

served with triple cooked, hand cut fries

### 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



# mains

## PÂTÉ CHINOIS - \$27

KNOWN BY SOME AS "SHEPARD'S PIE", KNOWN BY MOST AS THE UNOFFICIAL NATIONAL DISH OF QUEBEC. CAN BE MADE VEGETARIAN BY SUBSTITUTING GROUND BEEF FOR MUSHROOM AND VEGETABLE MEDLEY.

- REDTAIL FARMS GRASS FED/FINISHED GROUND BEEF
- SMOKED BRISKET TRIM
- WHIPPED MASHED POTATO
- ANDOUILLE SPICE
- GREEN PEAS + PEAS ON EARTH CARROTS + CELERY + ONION + GARLIC
- MELTED AGED CHEDDAR CHEESE

GF

## HERITAGE FEATURE - \$MP

One of the best ways to celebrate culture is through a medium we all love - FOOD.

Our rotating heritage feature will explore cuisining origins from around the world, using Albertan ingredients from our trusted farmers and producers.

Ask your server for today's creation.

## SEA FOODS

## Poutine de la mer Rosenau - \$99

- 2 x 4 oz Atlantic lobster tails
- 10 oz of Effing Seafood chowder
- 1/2 lb PEI mussels
- 2 lbs of triple cooked hand cut yukon gold potatoes
- Old School Cheesery cheese curds
- Montreal style gravy
- magic

GF



## Jourtière - \$30

- Irving's Farm ground pork
- Sych Homestead ground bison
- braised organic chicken
- mushrooms
- flaky pie crust
- whipped mashed potato
- shaved brussel sprouts
- rhubarb relish



## Chicken + Mushroom Risotto - \$29

- herb marinated & grilled chicken
- shiitake & porcini mushroom risotto
- truffle tamari vinaigrette
- feathered Woodland oyster mushrooms
- green peas
- Sylvan Star Grizzly gouda

can be made vegetarian & dairy free

GF

# staff burger



## THE BUN

Don't want none unless we got buns, hun.? Well, not to worry. Our freshly baked pain de mie rolls are the buns that dreams are made of. Their high egg and butter content make them soft as a cloud in texture, but sturdy enough to hold our mouthwatering 6 oz Alberta beef patties.



## THE BASE

Our patties are made with Redtail Farms grass-fed and finished beef, ground together in-house with our Beaumont smoked meat trim, and cooked to perfection on our flat top for maximum flavour. Every now and then we'll switch up the protein (just to keep things interesting).



## THE INSPO

Every week, one member of our team creates a burger that highlights their personality, preferences, and creativity. They pull inspiration from the world around them, as well as their own special food memories to create a unique and indulgent burger that represents who they are and what they think you should have in your mouth.

## ASK YOUR SERVER FOR THIS WEEK'S FEATURE



# kids menu

## Grilled Cheese - \$13

- white farmer's bread from Mother Bakery
- cheddar cheese
- triple cooked fries

## Waffles - \$11

- house-made blueberry & white chocolate buttermilk waffles
- blueberry maple syrup
- butter
- Lakeside Farmstead chantilly whipped cream

## Poutine - \$11 **GF**

- triple cooked yukon gold potatoes
- Old School Cheesery cheese curds
- gravy
- magic

## Margarita Flatbread - \$13

- house-made sourdough flatbread
- house-made basil & oregano tomato sauce
- cheddar cheese
- choice to add on crispy genoa salami

## DESSERT

each kids meal comes with your choice of locally made, Little Bear artisanal gelato- pick from the following flavours:

Maple Cream (GF)

Belgium Chocolate (GF)

Mango Passionfruit (GF/DF)

## DRINK UP

each kids meal comes with your choice of the following:

### JUICE

orange / cranberry / grapefruit / apple

### MILK

white / chocolate

### SODA

sprite / gingerale / iced tea / coke / diet coke

### LEMONADE

classic lemon / bartender's fancy choice

# desserts

MISCEL.

## Rotating Seasonal Pie - \$8

- house-made filling
- flaky pie crust

Add a scoop of maple Little Bear maple cream gelato or Lakeside Farmstead chantilly cream + \$3



## Double Fudge Bites - \$5 GF/DF

- spiced orange dark chocolate fudge
- gold leaf

## Vanilla Bean Crème Brûlée - \$11 GF

- heavy cream
- vanilla bean paste
- burnt sugar

## Affogato - \$8 GF

- Alternate Route espresso
- Little Bear maple cream or Belgium chocolate artisanal gelato

For a spirited affogato add Strathcona Spirits Velvet Cream / Frangelico / Amaretto / Grand Marnier / Kahlua + \$4

## House Made Pastries,

## Donuts, + Squares

see our available selection of house made pastries  
at our bakery counter



## French - Canadian Coffee - \$10

sortilege maple whiskey, maple syrup, americano, soft whipped Lakeside Farmstead cream