



BRUNCH

HEALTHY START V

Greek yogurt with Howland's honey, savoury pastry, Sage Farm cheese, fresh fruit cup

19

PARFAIT BOWL GFO V

Greek yogurt infused with maple syrup, oat milk chia seeds, fresh berries, hemp hearts, Mix Bakery pecan olive oil granola, Howland's honey

20

COUNTRY HAM & LEEK TOASTIE GFO

Two poached free run eggs, griddled country ham, sautéed leeks, Saltine Bakery parmesan and black pepper sourdough, Gravelbourg french mustard aioli, brown butter hollandaise sauce, choice of fresh fruit or Kennebec hashbrowns

22

BLT TOASTIE GFO

Free run fried egg, Drake bacon, Bothwell Farms smoked parmesan, maple sage aioli, pickled red onions, heirloom tomatoes, Earnest Greens spicy shoots on grilled multigrain bread, choice of fresh fruit or Kennebec hashbrowns

20

AVOCADO TOASTIE GFO V

Smashed avocado, Silo spicy chickpeas, marinated tomatoes, spicy greens, pickled onions, choice of fresh fruit or Kennebec hashbrowns

20

MUSHROOM TOASTIE GFO V

Cultivated mushrooms, roasted garlic, fried free run egg, pickled shallot, gremolata, grilled sourdough bread, mustard aioli, choice of fresh fruit or Kennebec hashbrowns

20

THE REMEDY GFO

Three scrambled free run eggs, Bothwell Farms smoked cheddar, grilled Pine View Farms hunter sausage with maple syrup, Drake bacon, grilled tomato, choice of fresh fruit or Kennebec hashbrowns

23

BRIOCHE FRENCH TOAST V

Sea buckthorn macerated berries, rosemary almonds, candied orange, maple whipped cream

21

BRUNCH'D OUT BURGER GFO

Pine View Farms chicken sausage patty, fried free run egg, Drake Farms bacon, pickled red onion, Earnest Greens spicy shoots, apple jam, brown butter hollandaise, brioche bun, choice of fresh fruit or kennebec hashbrowns

22

+4 Add Pineview Farms Sausage

COBB SALAD GF

Baby greens, grilled chicken, avocado, gem tomato, cucumber, pickled onion, maple glazed bacon, Coteau Creamery plains blue cheese, boiled egg, lemon dill vinaigrette

23

BRUNCH CHARCUTERIE BOARD

SERVES TWO GUESTS

Fresh fruit and berries, brioche french toast, two Pine View Farms hunter sausages, six pieces of Drake bacon, free run scrambled eggs with Bothwell Farms maple smoked cheddar, Kennebec hashbrowns

49

COCKTAILS

Service for alcohol begins at 10am

BEERMOSA

Pile O'Bones White IPA, Orange Juice, Saskatoon Berry

10

LAST MOUNTAIN BLOODY MARY

Last Mountain Vodka, tomato juice, Pueblo hot sauce, Worcestershire sauce

10

MIMOSA

Orange Juice, FIOL Prosecco

10

ESPRESSO MARTINI

Last Mountain Vodka, Espresso, Kahlua, Demerara sugar syrup

15

ESPRESSO MARTINI TREE I

MINIMUM TWO GUESTS

Four Espresso Martinis, chocolate covered espresso beans, Hotel Saskatchewan dragees

55

ESPRESSO MARTINI TREE II

MINIMUM THREE GUESTS

Six Espresso Martinis

76

SPECIALTY COFFEE

ESPRESSO

4

AMERICANO

5

CAPPUCCINO

6

LATTE

6

GLUTEN FRIENDLY OPTION AVAILABLE GFO GLUTEN FRIENDLY GF VEGETARIAN V DAIRY FREE DF

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our servers for assistance when selecting menu items. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

