

SIGNATURE BREAKFAST POUTINES

- THE SOUL IN A BOWL™® \$17.00
Poached eggs, duck fat fried herb potatoes, Saint Cyrille curds, slow cooked bacon lardons, brown butter hollandaise
- GOLD DIGGA \$20.00
Poached eggs, duck fat fried herb potatoes, Saint Cyrille curds, Berkshire roast pork, black truffles, brown butter hollandaise
- CHASING CHICKENS \$17.00
Poached eggs, duck fat fried herb potatoes, Saint Cyrille curds, smoked pulled chicken, brown butter hollandaise
- MEAT-LESS TO SAY \$16.00
Poached eggs, duck fat fried herb potatoes, Saint Cyrille curds, Hass avocado, ripe tomatoes, brown butter hollandaise
- CONFIT DE CANARD \$18.00
Poached eggs, duck fat fried herb potatoes, asiago, sous-vide duck confit, cranberry jam, brown butter hollandaise
- GET SHORTY RIB POUTINE \$19.00
Poached eggs, duck fat herb potatoes, Saint Cyrille curds, Philly-style beef short-rib, bell peppers, red onions, mushrooms, brown butter hollandaise
- A-LOTT A-LAKS (Wolfhead Smokers NB) \$20.00
Poached eggs, duck fat fried herb potatoes, Saint Cyrille curds, cold smoked salmon, fresh dill, fried capers, brown butter hollandaise
- TUNA CRUDO \$20.00
Poached eggs, Ahi tuna, Hass avocado, sesame, pommes gaufrettes, cilantro crema
- HOG & SCALLOPS \$21.00
Poached eggs, duck fat fried herb potatoes, Saint Cyrille curds, seared Digby scallops, slow cooked bacon lardons, brown butter hollandaise

FULLY WORTH THE CALORIES

- BELGIAN WAFFLE \$13.00
Quebec maple syrup, salted butter, powdered sugar
- NOT SO BORING FRENCH TOAST \$14.00
Sri Lankan cinnamon and orange blossom spiced French Toast, Quebec maple syrup

SANDWICHES

- BACON-WATERCRESS-TOMATO \$19.00
Double smoked bacon, micro watercress, heirloom tomato, horseradish aioli, sea salt ciabatta, gaufrettes.
- THE CLUCK NORRIS \$19.00
Hand pulled smoked chicken, pesto mayo, heirloom tomato, cranberry jam, micro watercress, sea salt ciabatta, gaufrettes.
- THE NOTORIOUS B.I.T. \$18.00
Proprietary blend of brisket, chuck & short-rib burger, white truffle aioli, the works, Japanese milk bun, gaufrettes.
- VEGETABLE & GRAIN BURGER \$18.00
Grains & legume burger, the works, fennel slaw, tomato jam, micro watercress, vegan charcoal bun, gaufrettes.
- ARTISAN BAGEL SAMMY \$13.00
Artisan bagel, two free run eggs over hard, white truffle mayo, Hass avocado, micro watercress, semi-dried cherry tomatoes, market fresh fruit

THREE EGG SCRAM-BLETTES

- FARMER JOHN'S DELIGHT \$19.00
Hardwood smoked bacon, rosemary ham, green onions & field mushrooms
- VEGETABLE PRIMAVERA \$18.00
Mushrooms, tomatoes, green onions, bell peppers, field spinach & feta cheese (cow)
- GOTTA CHICK THIS OUT! \$19.00
Hand-pulled smoked chicken, field spinach, semi dried tomatoes & fresh fior di latte mozzarella

