FARM FRESH CLASSICS

CLASSIC BREAKFAST 13.5

Two pasture raised eggs any style, duck fat fried herb potatoes, choice of double smoked bacon, rosemary ham, blueberry chicken bangers, or maple pork bangers, choice of duck fat fried herb potatoes, arugula mix or gluten free potatoes, choice of toast

Two pasture raised eggs any style, choice of double smoked bacon, rosemary ham, chicken blueberry bangers, or maple pork bangers, and choice of waffle, pancake, crêpes or brioche French toast

LIGHTEN UP

1 FARM FRESH P.	ASTURE	RAISED	EGG,	ANY	STYLE	 8
With fresh fruit, choice	ce of toast					

ARTISAN BREAKFAST SAMMY

Two pasture raised eggs over hard, white truffle mayo, Hass avocado, micro watercress, semi-dried cherry tomatoes,

ciabatta, market fresh fruit CHIA SEED PUDDING

Banana, coconut, coconut milk, chia, berries, maple syrup, toasted gluten-free oats, shaved almonds & pistachios

ONE TOAST, TWO TOAST, YOU TOAST

Braised butternut squash, truffle mushrooms (Vegetarian with gluten-free potatoes or arugula mix)

Fresh smashed avocado, garbanzo bean hummus, tomato jam, fresh picked herbs, artisan multi-seed bread, EVOO Choose, 1 slice or 2

+ Add a perfectly poached egg + Add cold-smoked salmon

+2.5 per egg +3.5 per slice

15

14

BENNY SENDS ME....

ALL OF OUR EGG BENNY'S HAVE POACHED EGGS SERVED ON A BUTTER CROISSANT. WITH BROWN BUTTER HOLLANDAISE, AND DUCK FAT FRIED HERB POTATOES. + SUB POTATOES FOR ARUGULA MIX OR GLUTEN-FREE POTATOES.

TRADITIONAL Artisan style old fashioned rosemary ham	14.5
HoLY CRaB!! Wild blue crab, fresh dill, dijon mustard	16.5
FLORENTINE Wilted spinach, Hass avocado, house made tomato jam (Vegetarian with gluten-free potatoes or arugula mix)	16
TRUFFLED SQUASH	15

OUR SIGNATURE BREAKFAST POUTINES

THE SOUL IN A BOWL™® Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, slow cooked bacon lardons, brown butter hollandaise	15.5	MEAT-LESS TO SAY Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, Hass avocado, ripe tomatoes, brown butter hollandaise.
GOLD DIGGA	18.5	(Vegetarian with gluten free potatoes or greens)
Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, Berkshire roast pork, black truffles, brown butter hollandaise	10.3	GET SHORTY RIB POUTINE Poached eggs, duck fat herb potatoes, fresh local cheese curds, Philly-style beef short-rib bell peppers, red onions, wild & cultivated mushro
CHASING CHICKENS Poached eggs, duck fat fried herb potatoes, fresh local cheese curds, smoked pulled chicken, brown butter hollandaise	15.5	brown butter hollandaise
CONFIT DE CANARD Poached eggs, duck fat fried herb potatoes, asiago, source-vide duck confit, cranberry jam, brown butter	18	SUBSTITUTE FRESH ORGANIC SPINACH OR ARU MIX FOR POTATOES IN ANY OF OUR SIGNATU BREAKFAST POUTINES OR **SUB 1/2 POTATOES SPINACH OR ARUGULA MIX (NO CHARGE)

16

20

13

+3+2

14

MY BLUE PLATE Specials

carpaccio, artisan brioche

BELGIAN WAFFLE

Vermont maple syrup

+ Add fresh whipped cream

+ Add fresh whipped cream

+ Add berries

Fully Worth The Calories....

Vermont maple syrup, salted butter, powdered sugar

NOT SO BORING BRIOCHE FRENCH TOAST

Cinnamon and orange blossom spiced French toast,

SCRAMBLED CRÊPE	14
Pasture raised eggs, mushrooms, peppers, spinach, sundried	
tomatoes, American Asiago cheese, brown butter hollandaise	

DOUBLE TROUBLE Two eggs over easy, hardwood smoked bacon, aged cheddar, heirloom tomato, chipotle aioli, arugula, Spanish Manchego, artisan brioche

CROQUE MADAME Two sunny side eggs, rosemary ham, aged cheddar, truffles, brown butter hollandaise, Spanish Manchego, black truffle

PIEROGIES & DUCK

20 Hand-pinched pierogies, hardwood smoked bacon, pulled duck confit, green onions, two sunny side up pasture raised eggs, raspberry vinaigrette, micro greens

HUEVOS IN'NA BURRITO Tortillas, scrambled eggs, charred tomato salsa, fried pinto beans, blistered shishito peppers, cotija cheese, sour cream, chunky auacamole

DO NOT EVEN GO THERE French style crêpe, vanilla custard, berries, banana, fresh whipped cream, pistachios & almonds, Vermont maple syrup	16
FRENCH TOAST TRIFLE Brioche, lemon curd, market berries, pistachios, torched pavlovas	16
NUTELLA® FRENCH TOAST Brioche, hazelnut gianduja, torched marshmallows, cocoa	14
BUTTERMILK GRIDDLE CAKES	13
Buttermilk, flour, cane sugar, whole eggs, butter + Add berries	+ 3
+ Add fresh whipped cream	+ 2

15

21

14

GULA

FOR

HEIRLOOM, AVOCADO, FIOR DI LATTE.

Artisan ciabatta, heirloom tomato, Hass avocado, fior di latte mozzarella, truffles, micro watercress, EVOO, pommes gaufrettes (Vegetarian with gluten-free potatoes or arugula mix)	
THE CLUCK NORRIS Hand pulled smoked chicken, pesto mayo, heirloom tomato, cranberry jam, micro watercress, artisan ciabatta, pommes gaufrettes	17
THE NOTORIOUS B.I.T. (80z) White truffle aioli, the works, artisan brioche bun, pommes gaufrettes	17
FORESTIÈRE TOAST Wild & cultivated mushrooms, garlic confit, rye bread, herbed cream cheese, poached eggs, EVOO, tartufata, lavender fleur de sel, micro-greens	18

17

15

THREE EGG **SCRAM-BLETTES**

ALL OF OUR SCRAM-BLETTES ARE SERVED WITH DUCK FAT FRIED HERB POTATOES, FRESH FRUIT & ARTISAN TOAST, SUB POTATOES FOR ARUGULA MIX OR GLUTEN-FREE POTATOES.

FARMER JOHN'S DELIGHT Hardwood smoked bacon, rosemary ham, green onions, wild & cultivated mushrooms	15
VEGETABLE PRIMAVERA Mushrooms, tomatoes, green onions, bell peppers.	15

field spinach & cotija cheese (vegetarian with gluten-free potatoes or arugula mix) **GOTTA CHICK THIS OUT!**

Hand-pulled smoked chicken, field spinach, semi-dried tomatoes & fresh fior di latte mozzarella

OUR LOCATIONS

CANADA CALGARY . EDMONTON . KELOWNA SASKATOON • TORONTO • VANCOUVER

US NEWPORT BEACH · SCOTTSDALE