

Breakfast Plates

- Pumpkin French Toast NF, GF, V 20**
Gluten Free Bread Pudding,
Pumpkin Spice Mascarpone
- Classic Breakfast NF 20**
Two Free Run Eggs Any Style, Choice of
Bacon or Chicken Sausage, Choice of
Artisanal Toast, In-House Preserve, House
Potato
- Canadian Eggs Benny NF 21**
Smoked Ham, Two Free Run Poached Eggs,
Greens, Hollandaise, English Muffin,
House Potato
- Bison Benny NF 25**
Braised Bison, Two Free Run Poached Eggs,
Haskap Compote, Hollandaise, Crispy
Brioche, House Potato
- Sundried Tomato Avocado Toast NF, 21**
DF, V
Sourdough Bread, Smashed Avocado,
Sundried Tomato Basil Pesto, Two Free Run
Poached Eggs, Balsamic Glaze, Chickpea
Dukkah, House Potato
Add Smoked Salmon 8
Add Braised Bison 10
- Chia Parfait NF, VE 17**
Chia Oat Milk Pudding, Fresh Berries,
Whipped Coconut Cream, Toasted
Oat Granola

Brunch Bowls

- Holy Cow NF, GF, DF 26**
Certified Angus Beef, Two Free Run
Poached Eggs, Smashed Avocado, Pico De
Gallo, Salsa Verde, House Potato
- This Little Piggy NF, GF 22**
Pulled BBQ Pork, Two Free Run Poached
Eggs, Hollandaise, Cilantro Fennel Lime
Slaw, House Potato
- Lox to Look Forward to NF, GF 27**
Smoked Salmon, Two Free Run Poached
Eggs, Dill Cream Cheese, Fried Caper,
Pickled Red Onion, House Potato
- Lean Mean Vegan Machine NF, GF, VE 22**
Vegan Egg, Ranchero Sauce, Vegan Cheese,
Smashed Avocado, Green Onion, House
Potato
- Cluckin' Good Time NF, GF 22**
Pulled Rôtisserie Chicken, Two Free Run
Poached Eggs, Forno Roasted Red Pepper,
Arugula, Hollandaise, House Potato

Lunch Plates

Soup of the Day	14
Sourdough Toast	
The Mountain Cobb NF, GF	24
Rôtisserie Chicken, Bacon, Hard Boiled Egg, Whipped Goat Cheese, Greens, Tomatoes, Pickled Red Onion, Rocky Mountain Wildflower Vinaigrette	
<i>Add Smoked Salmon</i>	8
<i>Add Avocado</i>	5
Winter Salad NF, GF	18
Roasted Squash, Apple, Goat Cheese, Greens, Toasted Pumpkin Seed, Maple Rye Vinaigrette	
<i>Add Smoked Salmon</i>	8
<i>Add Braised Bison</i>	10
4 Cheese Mac NF, V	20
White Cheddar, Gouda, Mozzarella, Parmesan, Panko, Chive	
<i>Served with Greens</i>	
Smash Burger NF	25
Elk and Bacon Patty, Brie, Bacon Jam, Roasted Tomato, Arugula	
<i>Served with Greens</i>	

Spring Chickens

For 12 years & under

Kids Classic NF	12
One Egg, Bacon or Sausage, Tater Tots, Toast	
Granola and Berry Parfait NF, V	12
Fresh Berries, Yogurt, Custard, Toasted Oat Granola, Whipped Coconut Cream	
French Toast NF, GF, V	12
Gluten Free Bread Pudding, Pumpkin Spice Mascarpone	
Puff Waffle NF, V	12
Berries, Whipped Cream, Maple Syrup	

Sides

One Free Run Egg	4
Two Free Run Egg	6
House Potato or Tater Tots	5
Fresh Fruit	9
Half Avocado	5
Bacon	5
Smoked Salmon	8
Chicken Sausages	5
Artisanal or Gluten Free Toast	5

GF GLUTEN-FREE

DF DAIRY FREE

NF NUT-FREE

OW OCEAN WISE

V VEGETARIAN

VE VEGAN

Early Crop

- Wild Mushroom Loaf NF, V** 19
Mushroom Cream Sauce, Marinated Wild Mushroom, Truffle Oil, Parmigiano Reggiano, Chive
- Roasted Beetroot Tartare NF, GF, V** 19
Smoked Beetroot, Quinoa, Shallot, Goat Cheese, Beet Chips
- Brie & Bannock Dip NF** 19
Béchamel and Brie, Bacon Jam, House Bannock
- Scotch Egg NF, DF** 21
Bacon and Elk Sausage, Soft Poached Egg, Braised Red Cabbage, Roasted Garlic Aioli, Pickled Mustard Seed
- Beef Tartare NF, DF** 24
Certified Angus Beef, Shallot, Fried Caper, Chive, Garlic Aioli, Cured Egg Yolk, Baked Baguette

From the Fields

- Soup of the Day** 14
Sourdough Toast
- Winter Salad NF, GF, V** 17
Roasted Squash, Apple, Goat Cheese, Greens, Toasted Pumpkin Seed, Maple Rye Vinaigrette
Add Slow Roasted Rôtisserie Chicken 6
- Bow Valley Caesar Salad NF, V** 18
Grilled Romaine, Lions Mane Mushroom Dust, Fried Caper, Parmigiano Reggiano, Baked Baguette, Garlic and Lemon Dressing
- Vegetable Wellington NF, VE** 28
Roasted Squash, Wild Mushroom, Spinach, Farro, Barley, Pearl Onion, Cranberry Compote

From the Pasture

- Slow Roasted Rôtisserie Chicken NF, GF, DF**
Citrus Brined Chicken, House Jus
Full 41
Half 29
- Pork Tenderloin NF** 41
Orange Rosemary Butter, Cranberry Demi
- Striploin NF, GF, DF** 69
21oz Certified Angus Beef, Salsa Verde, Smoked Maple Salt, Roasted Garlic
- Pickerel NF, DF, OW** 38
Cornmeal Breading, Classic Tartar, Cabbage Slaw, Potato Wedges
- Veal Chop NF, GF** 65
14oz Veal Chop, Tomato, Lemon Caper Butter

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DF DAIRY FREE

NF NUT-FREE

OW OCEAN WISE

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VE VEGAN

Add-ons

Croquettes NF, V	15
Potato, Goat Cheese, Roasted Garlic, Panko, Cranberry Compote	
Warm Potato Salad NF, GF, VE	15
Shallot, Green Onion, Dijon Vinaigrette	
Maple Roasted Carrots NF, GF, VE	16
Maple Orange Glaze, Chickpea Dukkah	
Brussel Sprouts GF, DF	17
Apple, Pancetta, Toasted Walnut, Dijon Honey Mustard, Orange Zest	
Alberta Grains Risotto NF, V	17
Farro, Barley, Mushroom, Cream, Shallot, Garlic Confit, Parmigiano Reggiano, Haskap Preserve	
Mashed Potatoes NF, GF, V	15
Yukon Gold, Cream, Thyme	

Forno

Forno Feature	Market Price
Ask your server about our weekly special	
Margherita NF, V	23
House Tomato Sauce, Bocconcini, Roasted Tomato, Fresh Basil	
<i>Add Pepperoni</i>	4
Rôtisserie Chicken NF	27
Roasted Garlic Sauce, Mozzarella, Chorizo, Chicken Skin, Pickled Red Onion, House Ranch, Chive	
Funghi NF, V	26
Basil Arugula Pesto, Mozzarella, Goat Cheese, Mushroom, Pickled Red Onion, Truffle Oil	
Fig & Brie NF	27
House Tomato Sauce, Pancetta, Red Wine Fig, Brie, Mozzarella, Parmigiano Reggiano, Arugula, Sriracha Truffle Honey, Balsamic Reduction	
Broccoli Cheddar NF, V	26
Béchamel, Broccoli, Cheddar Cheese, Mozzarella, Thyme, Panko, Green Onion	

Spring Chickens

For 12 years & under

Roasted Chicken Dinner DF, GF, NF	12
Fried Baby Potatoes and Baby Carrots	
Cheese & Pepperoni Pizza NF	12
House Tomato Sauce, Mozzarella, Pepperoni	
Mac & Cheese NF, V	12
Four-cheese Macaroni, Panko, Garlic Toast	

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