

PASTURE + MARKET

START YOUR DAY

Farmhouse Breakfast \$15

Two fresh eggs cooked to order, toasted sourdough, served with crispy hashbrowns. Select your protein.

Eggs Benedict \$16

Poached eggs on toasted English muffin, draped in hollandaise sauce, served with crispy hashbrowns. Select your protein.

Breakfast Burrito \$13

Scrambled eggs, crispy hashbrowns, vibrant peppers + onions with melted cheese wrapped in a warm flour tortilla. Includes salsa and avocado. Select your protein.

Lac La Biche B&E's \$5

Farm fresh egg + melted cheese nestled in a toasted English muffin. Select your protein.

Select Your Protein

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|--------------------------|-----------------|-----|
| + House Made Bacon | + Ham | |
| + Turkey Bacon | + Bison Sausage | \$2 |
| + Beef Bacon | | |
| + Pork Sausage Patty | | |
| + Spolumbos Pork Sausage | | |

Flapjacks \$12

Three golden flapjacks, served with creamy butter, whipped cream + Canadian Maple syrup for drizzling.

Three Egg Omelette \$12

Three whipped eggs, butter, fresh herbs + sourdough toast Served with crispy hashbrowns.

Choose your Omelette Ingredients

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|--------------------|-----|--------------------|-----|
| + Ham | \$2 | + House Made Bacon | \$3 |
| + Mushrooms | \$1 | + Turkey Bacon | \$2 |
| + Cheddar Cheese | \$1 | + Beef Bacon | \$3 |
| + Onions + Peppers | \$2 | | |
| + Spinach + Feta | \$2 | | |

Steak + Eggs \$24

Grilled striploin steak, eggs your way. Served with sourdough toast + crispy hashbrowns.

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| + Upgrade to a Bison Striploin | \$4 |
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SUNRISE SIPS

Backroads Farmhouse Coffee \$3

Smooth, rich Colombian coffee, roasted in St. Paul, with notes of dark chocolate.

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| + Add Baileys to your Coffee | \$4 |
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M21 Luxury Tea \$3

Canadian Breakfast, Earl Grey, Vanilla Chai, Berry Berry Herbal, Herbal Balance + Restore, Blueberry.

Iced Coffee \$3

Chilled coffee on ice, served with cream.

Caesar \$10

A Canadian classic: Vodka, Clamato, Worcestershire, made to order with spices, pickle juice.

Mimosa \$10

A brunch favourite. Chilled Prosecco + orange juice.

Shaff \$9

Velvety vodka cocktail, coffee + cream, liqueur, served chilled.

Frozé \$11

Our bartenders daily frozen creation, ask your server for details.

Aperol Spritz \$10

Aperol with La Marca Prosecco, and a splash of citrus rosemary infusion, served over ice with a orange slice.

Blood Orange Paloma \$10

Tequila, blood orange juice, lime + soda combine for a refreshing twist on a classic.

BREAKFAST SIDES

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|------------------|-----|-------------------|-----|
| Egg | \$3 | Hashbrowns | \$4 |
| English Muffin | \$3 | Flapjack | \$4 |
| Sourdough Toast | \$3 | House Made Bacon | \$4 |
| Grilled Tomatoes | \$3 | Bison Sausage | \$5 |
| Sliced Avocado | \$2 | Spolumbos Sausage | \$4 |

We treat food restrictions and allergies seriously. All pork products are cooked and handled in a separate vessel.
Gluten-free options are available. A gratuity of 18% is added to parties of six or more.