

BREAKFAST

Until 10:30am • Add Egg \$1.5 • Add Bacon \$3 • Add Ham \$3 • Add Sausage \$3

The Governor \$9

House-made smoked banger patty, egg, smoked cheddar, white onion, grilled tomato, arugula, mayo and H.P. sauce on an English muffin

Breakfast Burrito \$10

Scrambled egg, confit potatoes, peppers, onions, goat cheese, garlic aioli and red pepper coulis wrapped in a flour tortilla

Breakfast Ciabatta \$12

House-smoked bacon, two medium pierced eggs, fried smoked cheddar, lettuce, tomato and garlic aioli on a house-made ciabatta bun

Classic Breakfast \$14

Two eggs any style, choice of smoked sausage, house-smoked bacon or ham, hash browns and sourdough or white

SALADS & BOWLS

Add Bacon \$3 • Add Chicken \$4 • Add Guacamole \$3

Caesar Salad \$10

Romaine lettuce, garlic croutons, 30-month-aged Parmigiano Reggiano, Caesar dressing, lemon wedge. Add Bacon \$3

Garden Salad \$10

Mixed greens, cucumber, tomato, pickled red onion, feta, Balsamic

Winter Kale Salad \$15

Kale and bulger wheat salad with agave vinaigrette, toasted almonds, dried blueberries, red onions, and dried apricots

Make it
Vegan

Sweet Chili Chicken \$13

Crispy fried chicken, celery, carrot, onion, garlic, ginger, sweet chili sauce, wontons, green onion, sesame seeds, jasmine rice. Substitute chicken for tofu for free

HOT HELD

All sandwiches come with fries • Upgrade to yam fries, soup or salad
Gluten free buns available Add \$2 • Ask for a free pickle!

Smash Burgers

Single \$15 | Double \$17 | Triple \$21

House-ground AAA beef patties, house-smoked bacon, smoked cheddar, thin-sliced fried onions, honey sriracha aioli, house-made brioche bun

Not Just Another Bacon Burger

Single \$20 | Double \$25

¼lb house-ground bacon-infused all-beef patty, smoked sweet onion bacon jam, house-smoked bacon, swiss, crispy pickled jalapeños, lettuce, tomato, pickle, garlic mayo, burger sauce, house-made brioche bun

Triple C Brie Burger \$18

With red chili and cranberry sauce, Brie, mayo, lettuce, tomato, house-smoked bacon, and crispy Cajun chicken thigh on house-made ciabatta

Southwest Vegan Burger \$17

House-made veggie patty, cheddar cheese, black bean hummus, crispy tortillas, arugula, tomato, pickled onions, crispy jalapeños with chipotle aioli on a house made brioche bun.

BLT \$15

House-smoked bacon, lettuce, tomato, mayo, house-made ciabatta bun
Add Herbed or Cajun Chicken Thigh \$4

Cajun Chicken Sandwich \$19

Blackened chicken breast, house-smoked bacon, cheddar, charred onions, lettuce, tomato, BBQ sauce, mayo, house-made ciabatta bun

Make it
Vegan

Premium Grilled Cheese \$17

Coastal old cheddar, Bergeron Classic, Jarlsberg, goat cheese, on artisanal sourdough. Add Ham \$3

Chicken Tenders \$13

Breaded tenders, lemon wedge, honey mustard dill dip. Served with fries

SIDES

Soup

Small \$4 | Large \$8
Add Toasted Ciabatta \$2

Fries

Small \$4 | Large \$6

Cajun Fries

Small \$5 | Large \$10

Yam Fries

Small \$5 | Large \$10

Poutine

Small \$7 | Large \$11

Hash Browns \$3

Caesar Salad

Small \$4 | Large \$10

Garden Salad \$4

Small \$4 | Large \$10

Add-ons

Egg \$1.5
Avocado \$4 | Gravy \$3
House-smoked Bacon or Ham \$3
Smoked Sausage \$3

Extra Protein

Chicken Thigh (Cajun, Herbed) \$4
Chicken Breast (Cajun) \$6
Beef Pattie \$4 | Tofu \$4
Veggie or Vegan Pattie \$4

Dips \$1

Chipotle Mayo · Sweet Chili
BBQ Sauce · Jalapeño Lime
Mayo · Garlic Mayo · Salsa
Sriracha · Honey Mustard
Scotch Bonnet Hot Sauce
Pineapple Hot Sauce
Spicy Vegan Mayo

BAKERY

Cookie \$3

DRINKS

Water \$2

Coffee

Regular \$2.5 | Large \$3.5
Add a shot of espresso +\$3.5
Americano \$4 | Nespresso \$5
Latte \$5 | Chai Latte \$5
Iced Coffee \$3.5

Tea \$2.5

Pop \$2

Juice \$3

Sanpellegrino \$3

Gatorade \$4

Energy Drink \$4.5

LIQUOR

Craft Beer 355mL \$6.5

Domestic Beer 355mL \$5

Import Beer 355mL \$6

Beer Tall Can 473mL \$8

Cider 355mL \$6

Nude 355mL \$6

Baileys 1oz \$4