



“First we eat, then we do
everything else.”

-M.F.K. Fisher



Brunching

Our Eggs Benny

All served with soft poached organic eggs, fresh biscuit, hollandaise, triple cooked potatoes, kale salad

You Choose

- Pulled Pork- house bbq sauce. 15
- VDG Guanciale- our favorite cured pork jowel 16
- Thick House Pecan Smoked Bacon. 16
- House Citrus cured Salmon- pickled onion, fried capers 17

Avocado Pork Belly Toast house sourdough, chili, cilantro, lime, sunny side organic egg 16

Savory French Toast Grilled Cheese gruyere, mozzarella, yogurt, maple syrup, bacon chips, pecans 15

Cinnamon Bun French Toast house brioche, velvet fog caramel, orange cream cheese 15

Chicken & Waffles chicken syrup, maple 16

Sweets, Pastries & Sides

House Pecan Smoked Maple Bacon. 5

Bourbon Banana Bread, maple pecan butter 6

Double Stacked House Donuts for Two
chocolate pastry cream, caramel creamy, sponge toffee 13

Chocolate Ganache caramelized orange curd, crispy fun times 10

Day Drinking

- 1/2 price Rose. ALL DAY! Chateau Targe Rosé 6
- The El Dorado CHRC Coffee, El dorado rum cream, toasted marshmallow. . . 2 oz 9
- Tiki Bellini Il Faggeto Prosecco, peach, Flor de Cana Amber rum, falernum . . 3.5 oz 10
- Pink Mimosa Il Faggeto Prosecco, grapefruit juice, orange juice 3 oz 10
- Mezcal Sunrise Bruxo Mezcal, orange Juice, house grenadine 1.5 oz 12
- "Brutus" Ceasar 2 oz 8



We love food- We make everything in house in search of the best, including all of our Bread from our Sourdough to Brown Butter Brioche. We also love our community and our proud to be partners with the following local farms & vendors- Calgary Heritage Roasting Co, Hill View Pork, Fiasco Gelato, VDG Salumi, Broxburn Farms, All Alberta Craft Beer list.

