

BAKE AWAY (FROZEN TO GO)

AVAILABLE 8AM-2PM & 4PM-10PM WEDNESDAY-SUNDAY

- ALL OF OUR BRUNCH, DINNER, & STARTER DISHES HAVE BEEN PREPARED FROM SCRATCH, PACKAGED WITH LOVE IN OUR KITCHEN, & FROZEN FOR YOUR CONVENIENCE. EACH DISH HEATS UP IN 25 MINUTES AT 400°F FAHRENHEIT.

STARTERS

16

ITALIAN SAUSAGE & PARMESAN
UNSTUFFED MUSHROOMS

GRUYÈRE, BACON, & CARMELIZED
ONION SPREAD

3 CHEESE CRAB DIP

SWEET & SPICY BBQ CHICKEN DIP

BEET & CHEVRE SPREAD

BUTTERNUT, SPINACH, & MUSHROOM DIP

MAINS

CHICKEN POT PIE

TENDER OVEN ROASTED CHICKEN WITH CARROTS, POTATOES, PEAS,
& CORN IN A CLASSIC CHICKEN GRAVY WITH PUFF PASTRY TOPPER

18

ESPRESSO & STOUT PULLED PORK STEW

PORK TENDERLOIN WITH AN ESPRESSO CHILI RUB, SLOW ROASTED IN
BLACK BRIDGE MILK STOUT & BBQ SAUCE. FINISHED WITH A
CORNBREAD TOPPER

-GLUTEN FREE-

18

HUNGARIAN GOULASH & SPAETZLE

BEEF STEW SLOW COOKED IN RED WINE WITH PAPRIKA & PEPPERS
ON A BED OF HOUSE MADE SPAETZLE

19

HARVEST CHICKEN

CHICKEN BREAST STUFFED WITH SAVOURY POTATO DRESSING,
ENCRUSTED IN SEASONED PANKO & FINISHED WITH LIGHT CHICKEN
GRAVY -GLUTEN FREE-

18

BEEF BOURGUIGNON

TENDER BEEF, VEGGIE SAUTÉ OF CARROTS, CELERY, & ROASTED
TURNIPS, SLOW COOKED FOR 10 HOURS IN RED WINE AND TOPPED
WITH SHERRY MUSHROOMS & PEARL ONIONS

-GLUTEN FREE-

20

BASA FLORENTINE

FILLET OF BASA ROASTED WITH PAPRIKA, TOPPED WITH SPINACH SAUTÉ & FINISHED WITH HERB HOLLANDAISE & A CRUNCHY PARMESAN GRATIN

-GLUTEN FREE-

18

TOURTIERE

OUR VERSION OF THE CLASSIC, SAVORY HERBS, PORK AND BEEF MIX, SAUTÉED ONIONS, POTATOES, ROASTED TURNIPS, & TOPPED WITH A FLAKY PASTRY

19

ADDITIONS

SPUDS

-GLUTEN FREE-

SCALLOPED POTATOES

13

CHIVE & GARLIC MASHED POTATOES

12

CLASSIC MAC & CHEESE

*NUFF SAID

15

RISOTTOS

-GLUTEN FREE-

RIESLING WILD RICE

15

BUTTERNUT SQUASH & PARMESAN

15

BEET & FETA

15

ROASTED VEGGIE SOUFFLÉ

SWEET POTATO, TURNIPS, PARSNIPS, & CARROTS ROASTED WITH OLIVE OIL & BLENDED WITH RICH CREAM & EGGS TO CREATE A MOST DELICIOUS WAY TO GET YOUR VEGGIES!

-GLUTEN FREE-

14

SASKATOON BERRY CRISP

LIGHTLY STEWED SASKATOON BERRIES WITH VANILLA, TOPPED WITH A CLASSIC BUTTERY CINNAMON OAT CRUMBLE & SERVED WITH A SCOOP OF VANILLA ICE CREAM

-GLUTEN FREE-

14

BRUNCH

EGGS BENE BAKE

ENGLISH MUFFINS, BACON, GRUYÈRE, & OUR DELICIOUS HERB HOLLANDAISE COME TOGETHER TO CREATE A BREAKFAST BAKE AS DECADENT AS OUR CLASSIC EGGS BENE. SERVED WITH A SIDE SALAD
15 / 17 FOR GLUTEN FREE OPTION

CREAMY VEGGIE BAKE

ENGLISH MUFFINS, CREAM, FETA, BELL PEPPER, SPINACH, & ONION SAUTÉ COME TOGETHER WITH OUR DELICIOUS HERB HOLLANDAISE TO CREATE A FLAVOURFUL & DECADENT BENE BAKE. SERVED WITH SIDE SALAD
15

ADDITIONS

POTATO CROQUETTES

12 OF OUR HOUSE MADE, LIGHTLY SEASONED POTATO CROQUETTES CRISPED UP AND READY TO ACCOMPANY ANY BRUNCH!
17

PECAN & MAPLE SYRUP BACON ROLL UPS

12 OF THE REASONS WHY PEOPLE LOVE POACHED! SLICED BACON ROLLED WITH CRUSHED PECANS & MAPLE SYRUP, BAKED UP NICE AND CRISP
-GLUTEN FREE-
17

MAPLE MUSTARD FARMER'S SAUSAGE

A LITTLE SWEET, A LITTLE TANGY, JUST A LITTLE SPICY, 100% DELICIOUS
15

CREAMY BAKED CHEDDAR HASHBROWNS

AGED CHEDDAR, ONION, DILL, AND PAPRIKA MAKE FOR A GOOEY, CHEESY, AND SATISFYING SIDE
18

SASKATOON BERRY CRISP

LIGHTLY STEWED SASKATOON BERRIES WITH VANILLA & TOPPED SIMPLY YET SATISFYING WITH A BUTTERY CINNAMON OAT CRUMBLE
-GLUTEN FREE-
14