

WEEKEND BRUNCH

 **OATMEAL 18**

steel cut oats served with organic brown sugar and fresh berries

 **FGH GRANOLA 18**

with Greek yogurt and fresh berries

 **BUTTERMILK HOUSE-MADE PANCAKES 24**

three buttermilk pancakes with fresh berries, Chantilly cream and maple syrup

 **AVOCADO TOAST 22**

fresh avocado, tomato, radish, fresh ricotta, and Maldon Sea salt on house-made sourdough bread with poached Nature's Farm™ Smart Egg™ 25

 **LATKE WITH BEET-CURED SALMON 26**

fennel, frisée, chive crème fraîche, shallots and fried capers

with poached Nature's Farm™ Smart Egg™ 29

 **STUFFED BRIOCHE FRENCH TOAST 25**

with pecan maple butter and balsamic roasted strawberries

CROQUE MADAME 25

black forest ham and gruyère grilled cheese brioche sandwich with fried Nature's Farm™ Smart Egg™, Mornay sauce and greens with sherry shallot vinaigrette

 **SMOOTHIE BOWL 20**

berry-rippled Greek yogurt, coconut, caramelized banana, chia and hemp seeds, fresh berries

  **HUEVOS RANCHEROS TOSTADA 25**

crispy tortillas, two fried Nature's Farm™ Smart Eggs™, pico de gallo, guacamole, lime crema

 **FGH BREAKFAST 24**

two Nature's Farm™ Smart Eggs™ prepared your way, served with crispy breakfast potatoes, your choice of house-cured peameal bacon, strip bacon or breakfast sausage, and house-made sourdough toast with preserves

 **MADE-TO-ORDER THREE EGG OMELETTE 28**

Served with crispy breakfast potatoes and house-made sourdough toast with preserves

choice of three:

cheddar | Gruyère | plant-based provolone or mozzarella smoked salmon | black forest ham | strip bacon asparagus | mushroom | tomato | onion | spinach

FORT GARRY STYLE EGGS BENEDICT

two poached Nature's Farm™ Smart Eggs™ with scratch-made hollandaise on a house-made English muffin and crispy breakfast potatoes

The Classic with house-cured peameal bacon 25

 **The Florentine** with sautéed spinach 25

The Canadian with smoked salmon 27

MINI-MENU

MINI FGH BREAKFAST one Nature's Farm™ Smart Egg™ with strip bacon, crispy breakfast potatoes, and house-made sourdough toast with preserves 18

 **MINI BUTTERMILK HOUSE-MADE PANCAKES** two mini pancakes with fresh berries and maple syrup 18

 **MINI FGH GRANOLA** with Greek yogurt and fresh berries 15

SIDES 7

  **HOUSE-MADE SOURDOUGH or GLUTEN-FREE TOAST** with preserves

 **BREAKFAST SAUSAGE** | **HOUSE-CURED PEAMEAL** | **STRIP BACON**

 **CRISPY BREAKFAST POTATOES** |  **SAUTÉED SPINACH** | **SMOKED SALMON**

BEVERAGES

FRESH BREWED COFFEE 6
regular | decaf

FRENCH PRESS 8

SHEPDOG COLD BREW 6
traditional | Ethiopian

FRESH STEEPED TEA 5
regular | decaf

FRESHLY SQUEEZED ORANGE JUICE 8

WEEKEND BRUNCH

AVAILABLE AFTER 11:30 AM

FRENCH ONION SOUP 16

WARM HOUSE-MADE SOURDOUGH PULL-APART BUNS 9

with local butter and extra virgin olive oil

FGH CHARCUTERIE 26

ever-evolving selection of Canadian meats and cheeses served with pickled shallots, gherkins and lavosh

LARGE POACHED SHRIMP (6) 24

with fresh horseradish cocktail sauce

CAESAR SALAD 22

with lemon anchovy dressing, sourdough croutons and shaved Parmigiano Reggiano

NIÇOISE SALAD 30

4oz seared tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, fingerling potatoes, micro-greens, red wine vinaigrette

SEAFOOD PLATTER (SERVES 2) 90

lobster tail, shrimp (6), oysters (6), crab claws (6) with mignonette, house cocktail sauce, fresh horseradish

OSCIETRA CAVIAR (30G) & WARM POTATO BLINI 180

house made potato chips, chives, shallots, egg yolk, crème fraîche

SANDWICHES

Served with choice of twice-fried russet potatoes, House, or Caesar Salad

THE HOTEL CLUB SANDWICH 32

roast turkey, strip bacon, lettuce, tomato, mayo on house-made white bread

FGH SMASH CHEESEBURGER & FRIES 32

fresh ground chuck with lettuce, tomato, onion, mayonnaise, Bothwell cheese, on a fresh house-made bun
+ house bacon 2 (Beyond © Burger vegan patty with plant-based cheddar available)

WILD MUSHROOM TARTINE 24

house-made sourdough bread topped with a medley of wild mushrooms, soft Nature's Farm™ Smart Egg™, hazelnut, pecorino, truffle vinaigrette

OPEN-FACED CITRUS-SMOKED SALMON 25

house-made sourdough bread topped with citrus and black pepper smoked salmon, horseradish cream cheese, cucumber slices, fried capers, pickled shallots

SMOKED BBQ PORK SANDWICH 25

pulled BBQ pork, house-made pickled zucchini, spicy mayo, served on a house-made roll

FGH ROAST BEEF SANDWICH 31

grilled roast beef, caramelized onions, Manchego, arugula, Dijon horseradish mayo, on a house-made roll