
BEVERAGES

ORGANIC COLOMBIAN COFFEE	SM 1	LG 2
SPECIALTY TEA		2
Q-WATER SPARKLING + STILL	1	1.5
B + B HOUSE-MADE ITALIAN SODA		3.5
strawberry, raspberry, mango, passionfruit		
FRESH PRESSED JUICES		4
LEMONADE SPARKLING + STILL		4

BAKED

COOKIES	1.5 EACH	2 FOR 2.5
SWEET SAVORY MUFFIN		2.5
SWEET SAVORY SCONE		3.5
3-BITE DESSERT		4

SANDWICHES

BREAKFAST (available until 10:00 AM) **6.95**
prosciutto cotto, scrambled egg, aged white cheddar, jalapeño tomato relish, honey whole grain toast

YYC PLOUGHMAN **4.95**
scrambled egg, american cheddar, pickled red onion, butcher's aioli, brioche bun

SHAVED SIRLOIN **9.95**
sous vide alberta sirloin, dijon horseradish aioli, steakhouse tomato, pickled red onion, rustic artisan baguette

JERK CHICKEN **8.95**
12 hour slow-cooked jerk chicken, lime slaw, mango salsa, rustic artisan baguette

ALBACORE TUNA **9.95**
line-caught tuna salad, extra virgin olive oil + sherry vinaigrette, sweet + spicy pickled peppers, olives, pea shoots, honey whole grain bread

PORK BELLY **8.95**
house-cured pork belly, butcher's aioli, steakhouse tomato, apple fennel slaw, rustic artisan baguette

FEATURE **MKT**

ADD AVOCADO **1.50**

SALADS

MEDITERRANEAN SALAD 8

roasted red pepper, cucumber, tomato, artichoke hearts, dates, chickpeas, capers, walnuts, feta, fresh oregano, balsamic dressing

SUPER FOOD SALAD 9

baby kale, roasted cauliflower, sun-dried cranberries, red lentils, pumpkin seeds, grana padano parmesan, yogurt citrus dressing

ADD PULLED SAVORY CHICKEN 4

SIDES

SUPER FOOD SALAD 4.75

MED SALAD 4.25

MAC + CHEESE 6.75

diced cured pork, sweet peas, ooey gooey three cheese sauce

HOUSE-MADE BUTCHER'S SOUP 3.75

BAKER'S KETTLE CHIPS 1.75
