

BREAKFAST

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OATMEAL

steel cut oats served with our own Fort Garry Roof Top Honey® and fresh berries **17**

FGH GRANOLA

with Greek yogurt and fresh berries **18**

PEAMEAL BACON & EGGS

two eggs prepared your way served with peameal bacon, roasted fingerling potatoes and sourdough toast **22**

TURKEY SAUSAGE & EGGS

two eggs prepared your way served with our house-made turkey sausage, roasted fingerling potatoes and sourdough toast **22**

ASPARAGUS & MUSHROOM OMELETTE

served with ricotta, fingerling potatoes and sourdough toast **25**

GLUTEN-FREE HOUSE-MADE PANCAKES

butter milk, poppy seed and quinoa with fresh seasonal berries and crème fraîche **21**

AVOCADO TOAST

fresh avocado, tomato, radish, fresh ricotta, and Maldon Sea Salt topped with a poached egg, on house-made sour dough bread **23**

FORT GARRY STYLE EGGS BENEDICT

two poached eggs with scratch-made hollandaise on a grilled English muffin and roasted fingerling potatoes

THE CLASSIC

with back bacon **25**

THE FLORENTINE

with sautéed spinach **25**

THE CANADIAN

with smoked salmon **27**

SIDES

  SOURDOUGH or GLUTEN-FREE TOAST **5**

add preserves **2**

 HOUSE-MADE TURKEY SAUSAGE **7**

BEVERAGES

FRESH BREWED COFFEE

regular or decaf **5**

FRENCH PRESS **6**

SHEEPDOG COLD BREW

Traditional or Ethiopian **6**

FRESH STEEPED TEA

regular or decaf **5**

FRESHLY SQUEEZED ORANGE JUICE **8**



MINI-MENU

MINI PEAMEAL BACON & EGG

one egg with peameal bacon and roasted fingerling potatoes **15**

MINI GLUTEN-FREE HOUSE-MADE PANCAKES

two mini pancakes with berries and maple syrup **15**

MINI FGH GRANOLA

with Greek yogurt and fresh berries **15**