

## WEEKEND BRUNCH

### MIMOSAS



CLASSIC	PEACH MELBA	PASSIONFRUIT-ORANGE		
freshly squeezed orange juice and Prosecco	Prosecco with peach juice and strawberry purée	Prosecco with orange juice and passionfruit	one flute	10
			two flutes	18
			four flutes	32


### BREAKFAST

 **BRIOCHE FRENCH TOAST**  
with seasonal berries and crème fraîche **21**

 **FGH GRANOLA**  
with Greek yogurt and fresh berries **18**

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

  **SMOOTHIE BOWL**  
berry-rippled Greek yogurt, coconut, caramelized banana, chia and hemp seeds, fresh berries **19**

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

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

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

### 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 SMOOTHIE BOWL**  
berry-rippled Greek yogurt, coconut, caramelized banana, chia and hemp seeds, fresh berries **15**

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

### 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**

### 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**

Taxes and gratuities are not included in the prices. An 18% gratuity will be added to all groups of 7 people or more.

 Vegetarian with some modifications.  Vegan with some modifications.  No gluten in this dish but may come into contact with traces of gluten.

## WEEKEND BRUNCH

AVAILABLE AFTER 11:30 AM

**FRENCH ONION SOUP 16**

**HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS**

with butter and olive oil 9

**FGH CHEESE BOARD**

four artisanal cheeses with apple mostarda served with lavosh

25 small 45 large

**FGH SALAMI BOARD**

ever-evolving selection of Canadian salami served with pickled vegetables and lavosh

24 small 38 large

**LARGE POACHED SHRIMP (6)**

with cocktail sauce and horseradish 24

**ENDIVE, FRISÉE & RADICCHIO SALAD**

with blue cheese, poached pear, candied pecans, and sherry vinaigrette 22

**CAESAR SALAD**

with traditional dressing, sourdough croutons and shaved Parmigiano Reggiano 22

**CROQUE MADAME**

grilled ham and cheese sandwich topped with fried egg and Mornay sauce, served on brioche 23

### SANDWICHES

Served with twice-fried russet potatoes. Substitute for House or Caesar Salad 3

**THE HOTEL CLUB SANDWICH**

roast turkey, house bacon, lettuce, tomato, mayo  
on house-made white bread 32

**FGH CLASSIC BURGER**

fresh ground chuck with lettuce, tomato, onion,  
mayonnaise, and BBQ sauce on a fresh house-made  
focaccia bun 30 + cheese 3 + bacon 3

**MUSHROOM TARTINE**

with a soft egg, hazelnut, pecorino  
& truffle vinaigrette 24

**PASTRAMI-SMOKED SALMON**

horseradish cream cheese, cucumber slices,  
fried capers, pickled shallots 25

**SMOKED BBQ PORK**

pulled BBQ pork, house-made pickled zucchini  
and spicy mayo served on a house-made roll 25

**FGH ROAST BEEF SANDWICH**

grilled roast beef sandwich on a house-made roll,  
with caramelized onions, Manchego, arugula  
and Dijon horseradish mayo 27




**SEAFOOD TOWER**

lobster tails, shrimp, oysters and tuna poke 160

**ANTONIUS OSCIETRA CAVIAR**

warm potato bellini, house made potato chips, chives, shallots, egg yolk, crème fraîche (30g) 180

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