

WEEKEND BRUNCH

🌱🍷 OATMEAL

steel cut oats served with organic brown sugar and fresh berries **18**

🌱🍷 FGH GRANOLA

with Greek yogurt and fresh berries **18**

🌱 BUTTERMILK HOUSE-MADE PANCAKES

three buttermilk pancakes with fresh berries, crème fraîche and maple syrup **24**

🌱 AVOCADO TOAST

fresh avocado, tomato, radish, fresh ricotta, and Maldon Sea salt on house-made sourdough bread **22**

with poached Nature's Farm™ Smart Egg™ **25**

🍷 LATKE WITH BEET-CURED SALMON

fennel, frisée, chive crème fraîche, shallots and fried capers **26**

with poached Nature's Farm™ Smart Egg™ **29**

🌱 STUFFED Brioche FRENCH TOAST

with pecan maple butter and balsamic roasted strawberries **25**

CROQUE MADAME

black forest ham and gruyère grilled cheese brioche sandwich with fried Nature's Farm™ Smart Egg™, Mornay sauce and greens with sherry shallot vinaigrette **25**

🍷 SMOOTHIE BOWL

berry-rippled Greek yogurt, coconut, caramelized banana, chia and hemp seeds, fresh berries **20**

🍷 HUEVOS RANCHEROS

crispy tortillas, two fried Nature's Farm™ Smart Eggs™, pico de gallo, guacamole, lime crema **25**

🍷 FGH BREAKFAST

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 **24**

🌱 MADE-TO-ORDER THREE EGG OMELETTE

Served with crispy breakfast potatoes and house-made sourdough toast with preserves **28**

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 18

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

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

🍷🌱 **MINI FGH GRANOLA** with Greek yogurt and fresh berries

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

Taxes and gratuities are not included in the prices. Additional vegan options are available – please ask your server.

🌱 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

WARM HOUSE-MADE SOURDOUGH PULL-APART BUNS

with local butter and extra virgin olive oil 9

FGH CHEESE BOARD

four artisanal Quebec cheeses with apple mostarda, fresh berries, roasted pecans and lavosh **small 25 large 45**

FGH SALAMI BOARD

ever-evolving selection of artisanal salami served with pickled cornichons and lavosh **small 24 large 38**

LARGE POACHED SHRIMP (6)

with fresh horseradish cocktail sauce 24

CAESAR SALAD

with lemon anchovy dressing, sourdough croutons and shaved Parmigiano Reggiano 22

NIÇOISE SALAD

4oz seared tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, fingerling potatoes, micro-greens, red wine vinaigrette 30

SEAFOOD PLATTER (SERVES 2)

lobster tail, shrimp (6), oysters (6), crab claws (6) with mignonette, house cocktail sauce, fresh horseradish 85

OSCIETRA CAVIAR (30G) & WARM POTATO BLINI

house made potato chips, chives, shallots, egg yolk, crème fraîche 180

SANDWICHES

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

THE HOTEL CLUB SANDWICH

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

FGH CLASSIC BURGER

fresh ground chuck with lettuce, tomato, onion, mayonnaise, BBQ sauce, on a fresh house-made bun 32

+ cheese 2 + house bacon 2

BEYOND BURGER

soy and pea protein patty, lettuce, tomato, onion, plant-based provolone on a fresh house-made bun 32

WILD MUSHROOM TARTINE

house-made sourdough bread topped with a medley of wild mushrooms, soft Nature's Farm™ Smart Egg™, hazelnut, pecorino, truffle vinaigrette 24

OPEN-FACED CITRUS-SMOKED SALMON

house-made sourdough bread topped with citrus and black pepper smoked salmon, horseradish cream cheese, cucumber slices, fried capers, pickled shallots 25




SMOKED BBQ PORK SANDWICH

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

FGH ROAST BEEF SANDWICH

grilled roast beef, caramelized onions, Manchego, arugula, Dijon horseradish mayo, on a house-made roll 31

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