

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 22.5**

fresh avocado, tomato, radish, fresh ricotta, and Maldon Sea salt on house-made sourdough bread with poached Nature's Farm™ Smart Egg™ **25.5**

 **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 26

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 21**

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

 **FGH BREAKFAST 24.5**

two Nature's Farm™ Smart Eggs™ prepared your way, served with shredded 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 shredded 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 shredded 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 **18.5**

 **MINI BUTTERMILK HOUSE-MADE PANCAKES** two mini pancakes with fresh berries and maple syrup **18.5**

 **MINI FGH GRANOLA** with Greek yogurt and fresh berries **15.5**

SIDES 7

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

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

 **SHREDDED 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

SOUP OF THE DAY 12

FRENCH ONION SOUP 16

WARM HOUSE-MADE SOURDOUGH PULL-APART BUNS 9.5

with local butter and extra virgin olive oil

 FGH CHARCUTERIE 26

ever-evolving selection of Canadian meats and cheeses served with pickled shallots, seasonal house pickles and lavosh

 LARGE POACHED SHRIMP (6) 24

with fresh horseradish cocktail sauce

CAESAR SALAD 22.5


with lemon anchovy dressing, sourdough croutons and shaved Parmigiano Reggiano

 NIÇOISE SALAD 33

4oz seared tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, 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