

MENU

Lighter Fare

Caesar Salad

Romaine tossed with creamy Caesar dressing topped with bacon, Parmesan curls, lemon, and croutons. Full comes with garlic toast.

Add 6oz chicken breast, chorizo, shrimp (5), or smoked salmon for \$6.00

Half \$7.75
Full \$15.25

Beet Salad

Roasted beets, double cream Chaeban feta, candied pistachios, and roasted mushrooms on a bed of mixed greens with balsamic ginger dressing.

Add 6oz chicken breast, chorizo, shrimp (5), or smoked salmon for \$6.00

Half \$9.75
Full \$14.75

Mediterranean

Smoked baby carrots, roasted garlic and lemon hummus, scallion pesto, romesco, pistachio dukkah, pickled veg, toasted Tall Grass sourdough.

Add egg for \$2.00

\$14.00

Soup of the Day



Made in-house with the freshest ingredients

Cup \$5.25
Bowl \$8.25

Cheddar Bannock

Eatery made cheddar bannock with butter and Eatery made strawberry jam.

\$4.50

 Gluten Free  Vegetarian  Vegan

Hearty Comforts

Mushroom Toast

\$13.50

Wild mushrooms sautéed with fresh herbs in brown butter, poached eggs, micro arugula, pickled onions, Chaeban double cream feta, and avocado on grilled Tall Grass sourdough.

Add cubed hash for \$2.00

Mac & Cheese

\$15.95

Aged Bothwell cheddar sauce with macaroni, broccoli, and bacon, more cheese for fun, with a crunchy honey mustard pretzel topping.

South American

\$13.50

Spiced and charred tomato poached eggs, fresh avocado, and double cream Chaeban feta with grilled Tall Grass sourdough.

Add chorizo or spicy chicken for \$3.00

Add cubed hash for \$2.00

The Boho

\$12.50

Chickpea "omelette," with roasted garlic, mushrooms, Nonsuch Belgian Blonde braised onions, hazelnuts, and kale, topped with scallion pesto, romesco, and pickled red onion.

Beef Short Ribs

\$20.50

Braised with red wine and berry reduction, on creamed corn with smoked baby carrots.

Add cheddar bannock for \$3.00

Eatery Chili

\$17.00

Eatery made beef chili with avocado, Chaeban mascarpone, lime, cheddar, and warm cheddar bannock

Brisket Hash

\$17.00

Eatery smoked brisket, cubed hash, a poached egg, pickled onions, sriracha aioli, and herbs.

Chicken Pot Pie

\$14.95

Tender pieces of roasted chicken, with thyme, celery, carrots, onions, and peas in a rich creamy sauce with flaky puff pastry.



Some menu items can be made gluten free or vegetarian, please ask your server.
All prices subject to applicable taxes. All parties of 8 or more will be subject to a 15% gratuity charge.

All food vendors supplying
Marion Street Eatery are
Locally Owned!



Sandwiches

Served with choice of fries, mixed greens,
Caesar salad, or soup

Reuben \$16.50

Corned beef, sauerkraut, Nonsuch Belgian Blonde braised onions and Eatery-made Dijon Thousand Island dressing with melted Bothwell white cheddar on grilled marble rye.

Bohemian Wrapsody \$14.75

Battered cauliflower in a sweet sriracha sauce with celery slaw, pickled onions, paprika vegan mayo, and grilled pineapple relish in a grilled spinach tortilla.

Grilled Cheese \$15.95

Beef shortrib, caramelized onion, Bothwell red wine Havarti, on grilled marble rye bread with a cheese crust.

Spicy Chicken Wrap \$16.50

Sriracha chicken, bacon, sriracha aioli, chili lime peanuts, tomatoes, and lettuce wrapped in a grilled flour tortilla.

Cuban \$17.00

Eatery smoked pork belly, maple sugar ham, grainy Dijon, Bothwell white cheddar, and pickles on sourdough

Burgers

Served with choice of fries, mixed greens, Caesar salad, or soup

The Eatery \$15.50

7oz of smashed 70/30 brisket and chuck blend patties with Bothwell cheddar, Nonsuch Belgian Blonde braised onions, pickles, and roasted garlic aioli on a Tall Grass brioche bun.
Add bacon for \$2.00

The Big Cheese \$17.75

7oz of smashed 70/30 brisket and chuck patties, Eatery smoked pork belly, Bothwell white cheddar, chip salad, and maple Dijon mayo on a Tall Grass brioche bun.

Veggie Burger \$17.50

Vegan patty made of black beans, brown rice, and cumin, grilled, with sundried tomato, basil pesto, sauteed mushrooms, paprika aioli, and vegetable chips on a multigrain gluten-free bun.

Add gravy or upgrade to sweet potato fries,
or poutine for an extra charge.

 Gluten Free  Vegetarian  Vegan

“A cook’s main task is to make people happy
through food and what could
be better than that?”

Chef Steven Watson

Some menu items can be made gluten free or vegetarian, please ask your server.
All prices subject to applicable taxes. All parties of 8 or more will be subject to a 15% gratuity charge.