

MENU

Lighter fare

Caesar Salad

Romaine tossed with creamy Caesar dressing topped with bacon, Parmesan curls, lemon, and croutons.

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

Half 7
Full 16

Beet Salad

Roasted beets, goat cheese, candied pistachios, roasted mushrooms, mixed greens, balsamic ginger dressing.

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

Half 10
Full 15

Mediterranean

Smoked baby carrots, roasted garlic and lemon hummus, marinated cherry tomatoes, citrus oil, pistachio dukkah, pickled onions, radish sprouts, toasted Tall Grass sourdough.

Add egg for \$2.00

14

Summer Salad

Spinach, quinoa, almonds, Balsamic tomato, honey mustard vinaigrette, bacon.

16

Soup of the Day

Made in-house with the fresh ingredients.

Cup 6
Bowl 9

Cheddar Scallion Bannock

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

5

 Gluten Free  Vegetarian  Vegan

Brunch

Mushroom Toast

Sauteed 3 Fungis crimini and oyster mushrooms, fresh herbs, brown butter, poached eggs, micro greens, pickled onions, Chaeban double cream feta, avocado, Tall Grass sourdough.

Add cubed hash for \$2.00

16

Mac & Cheese

Aged Bothwell cheddar sauce, macaroni, broccoli, bacon, more cheese for fun, honey mustard pretzel gratin.

17

South American

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

Add chorizo or spicy chicken for \$3.00

Add cubed hash for \$2.00

14

The Boho

Chickpea "frittata," with roasted mushrooms, kale, and pistachio, smashed avocado, sweet sriracha lime, pickled red onion, battered cauliflower.

17

Brisket Hash

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

18

Avocado Toast

Smashed avocado, Tall Grass sour dough, Burrata, red chili, balsamic reduction, lime oil, cherry tomato, radish sprouts.

15



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.

We are happy to use ingredients from businesses that are *Locally Owned!*



Sandwiches

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

Reuben 17

Eatery made corned beef, sauerkraut, braised onions, Eatery made Thousand Island dressing, Bothwell white cheddar, grilled marble rye.

Bohemian Wrapsody 16

Tempura mushrooms, sweet sriracha sauce celery slaw, pickled onions, paprika vegan mayo, grilled pineapple relish, greens, grilled spinach tortilla.

Grilled Cheese 16

Bacon, blueberry jalapeno jam, Bothwell red wine cheddar, braised onion, City Bread marble rye, Bothwell cheddar crust.

Spicy Chicken Wrap 17

Sriracha lime chicken, bacon, sriracha aioli, chili lime peanuts, tomatoes, romaine, grilled sun dried tomato tortilla.

Cuban 18

Eatery smoked pork belly, maple sugar ham, grainy Dijon, Bothwell white cheddar, pickles, grilled City Bread sourdough.

Burgers

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

The Eatery 16

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

Bougie Burger 18

7oz of smashed 70/30 brisket and chuck patties, herbed Boursin, black pepper mayo, tomato, greens, truffle Havarti, Tall Grass brioche bun.

Veggie Burger 17

Vegan patty made of black beans, brown rice, and cumin, grilled. Vegetable chips, avocado, smoked vegan aioli, braised onion, Tall Grass brioche 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.