10AM - 3PM

BRUNCH

FALL / WINTER 2023

All entrees, sweets & salads served with your choice of a lager, classic mimosa, screwdriver, or bloody mary. BREAKFAST

chicken & waffle - one fried chicken thigh, one liege belgian waffle, red eye maple gravy 14 **double down chicken & waffles** - two fried chicken thigh, two liege belgian waffle, red eye maple gravy 22 piggy omelet - applewood smoked bacon, breakfast sausage, rosemary cotto, pineland cheddar, homefries 16 mushroom omelet -veg/gf- caramelized onion, mushrooms, smoked gouda, bistro salad 17 **spicy scramble** - shallots, jalapeño, bell peppers, sambal, cheddar, sriracha, home fries 15 steak & eggs - 14 oz choice ribeye steak, three eggs any style, chipotle hollandaise, home fries, bistro salad 38 eggs any style -veg- served with home fries & sourdough toast 12

Add: bacon 3, chicken nugs 4, breakfast sausage 5, grilled or crispy chicken 6, veggie burger 6 garbage bowl benedict -veg- scrambled eggs, mixed veg, poached eggs, home fries, chipotle hollandaise 14 **poutine benedict** - chipotle hollandaise, poached eggs, red eye maple gravy, cheddar curds, house cut fries 14

SWEETS

served with 100% maple syrup

apple crisp french toast -veg- brioche french toast, cinnamon, apple crisp, whipped cream 17 brioche french toast -veg- classic powdered sugar and whipped cream 14 **caramelized pear waffles** -veg- belgian liege waffles, maple brown sugar pears, carmel, whipped cream 18

SALADS

add: sunny egg 2, bacon 3, chicken nugs 4, grilled or crispy chicken 6, veggie burger 6, 14 oz choice ribeye steak 30 **beer hall house salad** -v/gf- carrot & onion, beets, cucumber, sun dried tomato. white balsamic vinaigrette 14 beet & pear salad -v- arugula, roasted beet, pear, watermelon radish, goat cheese, walnut vinaigrette 16 carrot & chickpea salad -veg- roasted carrot, arugula, pickled red onion, orange, green bean, dried cherries, pomegranate yogurt 17

SANDWICHES

all sandwiches served a la carte - add: sunny egg 2, bacon 3

veggie burger -v- quinoa + lentil burger, special sauce, romaine lettuce, red onion, spicy pickles, potato bun 11 fried chicken - double brined chicken thigh, sambal aioli, pickled slaw, spicy pickles, potato bun 13 grilled chicken - cranberry goat cheese, arugula, balsamic aioli, sourdough bread 13 beer hall burger - local beef, pineland cheddar, lettuce, red onion, spicy pickles, caper remoulade, potato bun 14

	SIDES	
waffle -veg- 7	applewood smoked bacon -gf- 6	
home fries -veg- 5	side salad -v/gf- 8	
breakfast sausage -gf- 7	sourdough toast - 3	
house-cut french fries -v- 6	beer for a cook - 4	

* All ingredients are not listed, please inform your server of any allergies* v - Vegan veg - Vegetarian gf - Gluten Free