



## BREAKFAST

- chicken & waffle** - 1 fried chicken thigh, 1 liege belgian waffle, red eye maple gravy 12
- double down chicken & waffles** - 2 fried chicken thigh, 2 liege belgian waffle, red eye maple gravy 20
- chorizo casserole** - seasoned grits, chorizo, peppers, crispy cheddar cheese, tortilla strips, bistro salad 14
- breakfast flatbread**- naan, pimento cheese, maple sausage, scrambled eggs, cheddar, home fries 14
- bbc omelet** - applewood smoked bacon, broccoli, pineland cheddar, homefries 14
- mushroom omelet** -*veg/gf*- caramelized onion, portabella mushrooms, fontina, bistro salad 15
- poutine benedict** - sage hollandaise, poached eggs, red eye maple gravy, cheddar curds, pomme frites 12  
*Add: pulled pork 4, crispy chicken nuggets 4, bacon 3*
- garbage bowl benedict** - flank steak, scrambled eggs, mixed veg, poached eggs, home fries, hollandaise 15
- salmon cake benedict** - salmon cake, arugula, poached eggs, sage hollandaise, bistro salad 15
- spicy scramble** - shallots, jalapeño, bell peppers, andouille, sambal, cheddar, sriracha, home fries 13
- steak & eggs** - flank steak, three eggs any style, sage hollandaise, home fries, bistro salad 30
- eggs any style**-*veg* - served with home fries + sourdough toast 10

## SWEETS

*served with 100% maple syrup*

- mixed berry french toast** -*veg* - brioche french toast, cinnamon, mixed berry cobbler, whipped cream 15
- brioche french toast** -*veg* - classic powdered sugar and whipped cream 12
- pineapple fosters waffles**-*veg* - belgian liege waffles, flatbread pineapple, rum, whipped cream 16

## SALADS

*add: sunny egg 2, bacon 3, grilled or crispy chicken 6, pulled pork 5, veggie burger 6, beef satay 10, steak 18*

- beer hall house salad** -*v/gf*- pickled carrot & red onion, beets, cucumber, sun dried tomato. white balsamic vinaigrette 12
- caesar salad** - romaine lettuce, croutons, caesar dressing, parmigiano reggiano 15 *\*contains white anchovies & pasteurized egg*
- watermelon burrata salad**-*veg/gf* - watermelon, burrata, bull & bee mead, cucumber salsa, arugula 16
- black rice salad**-*v/gf* - cucumber, pear, pineapple, sun-dried tomato hummus, pepitas, quinoa, rice, black garlic vinaigrette 16

## SANDWICHES

*all sandwiches served a la carte*

*add: sunny egg 2, bacon 3, pulled pork 5*

- veggie burger** -*v* - quinoa + lentil burger, special sauce, romaine lettuce, red onion, spicy pickles, potato bun 11
- pulled pork sandwich** - slow braised pork, coconut milk, sweet thai chili, asian pear, brioche roll 12
- 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, romaine lettuce, red onion, spicy pickles, caper remoulade, potato bun 14

## SIDES

- |   |                                      |
|---|--------------------------------------|
| waffle- <i>veg</i> 7                      | applewood smoked bacon - <i>gf</i> 6 |
| home fries- <i>veg</i> 5                  | house salad - <i>v/gf</i> 8          |
| pimento mac + cheese- <i>veg</i> 12       | sourdough toast 3                    |
| pomme frites aka french fries- <i>v</i> 6 | beer for a cook 4                    |

## Local Partners

*Highland Hollow Farm*

*Rockland Bakery*

*Bull & Bee Meadery*

*\* All ingredients are not listed, please inform your server of any allergies\**

*v - Vegan veg - Vegetarian gf - Gluten Free*

**BRUNCH SUNDAY 10AM-3PM**