

brunch

breakfast

french toast

sylvan star gouda, double smoked bacon,
wild blueberry sauce, apple slaw 15

mountain breakfast

2 eggs, double smoked bacon, stewed
tomatoes, roasted potatoes, grilled toast 11

forno roasted sausage + bean skillet

cumin + coriander stewed beans, stewed tomatoes,
fried eggs, potatoes, shaved manchego, toast 14

omelette du jour

our inspired chefs create fluffy omelettes from
fresh eggs and seasonal ingredients, served with
potatoes and grilled toast 14

granola sundae

organic vanilla yogurt, housemade ginger flax
granola, peach compote, maple syrup,
housemade banana bread 12

benedicts

all benedicts served on a cheese + herb biscuit
with roasted potatoes + trail mix greens salad

smoked salmon + double cream brie

fried capers, hollandaise 14

broek back benny

smoked broek acres back bacon, maple onion compote,
hollandaise 14

brown butter braised mushroom + comté

leeks, roasted pinenuts, hollandaise 14

sides

housemade roasted sausage (1) 4

cumin + coriander stewed beans 4.5

herb roasted potatoes 3.5

grilled housemade broek back bacon (4) 6

double smoked strip bacon (5) 5

add goat cheese or sylvan star gouda 3

side salad or grilled wild flour organic toast 2.5

extra egg 1.5

stewed tomatoes 4

housemade banana bread 3.5

lunch

caesar

romaine hearts, lemon confit, pink peppercorn
aioli, bella lodi, bacon, fried capers, radishes,
black olive focaccia crouton 14

add chicken or smoked bison 6

trail mix greens salad

fairwinds goat cheese, toasted nuts, dried fruit,
raspberry vinaigrette 12

add chicken or smoked bison 6

grilled ham + brie on sourdough

sundried tomato tapenade, fresh herbs,
trail mix greens salad 14

wood fired pizzas



breakfast pizza

bacon, rosemary potatoes, olive oil braised peppers,
mornay sauce, poached eggs, chives, bella lodi 15

spiced venison sausage

black olives, manchego, crushed chillies 18

smoked bison

caramelized onions, edamame, fresh mozzarella 19

roasted wild mushroom

preserved lemon, spinach, bella lodi 16

roasted buttercup squash

peppers, sylvan star cayenne gouda, goat cheese 16

add smoked bison 4



the bison

RESTAURANT & LOUNGE

quality service is customarily acknowledged with a gratuity of 15-20%
an automatic gratuity of 18% will be added to parties of 8 or more