

brunch

breakfast

french toast

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

mountain breakfast

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

goat feta + roasted pepper tart

phyllo pastry, tomatoes, fresh herbs, roasted
potatoes, house mixed greens 13

forno roasted sausage + bean skillet

cumin + coriander stewed beans, roasted 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,
served with banana bread 12

benedicts

all benedicts served on a cheese + herb biscuit
with roasted potatoes + house mixed greens

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

herb roasted tomatoes 4

housemade banana bread 3.5

lunch

featured seasonal soup 8

bison onion soup

caramelized onions, bison broth, red wine,
garlic crouton, comté 12

caesar

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

add chicken or smoked bison 6

house mixed greens

black mission figs, maple walnuts,
saskatoon berry vinaigrette 12

add chicken or smoked bison 6

grilled ham + brie on sourdough

sundried tomato tapenade, fresh herbs 14

bison burger

saskatoon berry chutney, pickles, comté, house smoked
tomato ketchup, wild flour organic brioche 17

all sandwiches come with a side of house mixed greens,
daily soup or fries

upgrade to bison onion soup 4

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 chilies 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