

As a family owned restaurant,

we strive to serve food made with passion and love. When seasonally available, we source from local producers to provide fresh food made from scratch. Our potatoes are locally sourced from Craven, cut and oven roasted with love in house. We are happy to provide lots of gluten free and vegan options.

BENEDICTS

All benedict's are two free range eggs poached to your liking, served on an English muffin [available GF], with house made hollandaise, side of oven roasted hash browns.

UPGRADE TO GREEK HASH BROWNS +\$2

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| V GRILLED ASPARAGUS + BRIE \$17
<i>Sautéed fresh asparagus with butter, lemon zest and lemon juice. Topped with melted brie cheese.</i> | V SRIRACHA \$17
<i>Sriracha aioli, avocado, arugula, and sliced tomato.</i> |
| GF FRIED CHICKEN + AVOCADO SMASH \$23
<i>House made gluten free corn battered chicken breast, avocado smash with lime, salt, pepper, and arugula.</i> | SALMON \$21
<i>Cured salmon lox, shallots, avocado, crispy cucumber, dill, and arugula, served with a lemon thyme cream cheese spread.</i> |
| V VEGETARIAN \$17
<i>Roasted vegetables, herb aioli, arugula, and sliced tomato.</i> | PROSCIUTTO \$18
<i>Goat cheese, arugula, and prosciutto.</i> |
| CLASSIC \$19
<i>Choice of ham, Italian sausage [not GF] or bacon, and sliced tomato.</i> | V TRUFFLE \$22
<i>Truffled house made polenta cake with fresh herbs, topped with local shiitake mushrooms, fresh basil, creamy white wine parmigiano sauce with shaved truffles.</i>
*Limited quantity |

GFØ SWEET

All sweet breakfasts are served with a side of oven roasted hash browns and are available gluten free.

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| VØ BELGIAN WAFFLE \$17
<i>House made Belgian waffle topped with powdered sugar, whipped cream and fresh berries or Nutella.</i> | BUTTERMILK PANCAKES \$18
<i>Two house made buttermilk pancakes, your choice of blueberry, chocolate chip or plain pancakes, served with a choice of meat and maple syrup.</i> |
| V FRENCH TOAST \$16
<i>Two pieces of Texas cut cinnamon toast dipped in a caramel citrus infused mix, topped with powdered sugar, whipped cream, and fresh berries.</i> | |

SIDES

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| MEAT \$5
<i>Side of ham, bacon or Italian sausage [not GF].</i> | HASH BROWNS \$4
<i>Oven roasted to perfection.</i> |
| EGG \$2
<i>Add an additional egg to any meal.</i> | GREEK HASH BROWNS \$6
<i>Oven roasted potatoes, house made Greek sauce, Greek feta, oregano.</i> |

GF gluten free
GFØ gluten free option available

V vegetarian
VØ vegan option available

CLASSIC

TWO EGG BREAKFAST \$12.75

Two free range eggs cooked to your liking with toast or fresh croissants, your choice of ham, bacon, Italian Sausage [not GF] or roasted vegetables, and a side of oven roasted hash browns.

UPGRADE TO GREEK HASH BROWNS +\$2

THREE EGG OMELETTE..... \$15

Your choice of three toppings with toast or fresh croissants, your choice of ham, bacon, Italian Sausage [not GF] or roasted vegetables, and a side of oven roasted hash browns.

OMELETTE TOPPINGS: tomatoes, spinach, onions, ham, bacon, sausage, mushrooms, peppers, asparagus, cheese, Greek feta.

ADDITIONAL TOPPINGS +\$1 EA

V MEDITERRANEAN TOFU..... \$16

House made tomato sauce, fresh basil, garlic, spinach, peppers, oregano, scrambled tofu. Served with a side of oven roasted hash browns.

GF BISTRO SKILLET \$17

Scrambled eggs, oven roasted hash browns, your choice of bacon, ham or Italian sausage [not GF], cheddar cheese, fresh salsa, and sriracha aioli.

TUSCAN BREAKFAST \$20

Egg in a hole on sourdough, with grilled asparagus and tomatoes, bocconcini cheese, prosciutto, arugula, parmigiano and truffle oil. Served with a side of oven roasted hash browns.

STEAK & EGGS \$25.5

6oz beef tenderloin basted in thyme garlic butter, with two free range eggs cooked to your liking. Served with oven roasted hash browns, and your choice of toast or fresh croissants.

GF CHICKEN & WAFFLES \$23

Bistro seasoned savoury waffle, served with a house made gluten free corn battered fried chicken breast, arugula, and a rosemary parmigiano cream sauce.

SMALL PLATES

GF TOAST & JAM \$4

Two slices of toast, with an assortment of jam and peanut butter.

GLUTEN-FREE TOAST +\$3

Courtesy of Kneaded Gluten-Free Bakeshop

CROISSANTS \$4

Four fresh baked croissants per order.

GF AVOCADO TOAST \$13

Avocado smash, fresh lime, fresh salsa, two free range poached eggs, sriracha aioli.

GF BLT BREAKFAST SANDWICH. \$10

Bacon, lettuce, tomato, avocado, mayo, sunny side egg and Swiss cheese.

GF BREAKFAST SANDWICH \$6

Two egg patty, choice of meat, and cheddar cheese served between an English muffin.

BREAKFAST WRAP..... \$8

Three free range eggs scrambled, choice of meat, cheddar cheese served in a toasted wrap.

V + GF POWER BOWL \$8

House made gluten-free granola and Greek yogurt.

ADD HEMP SEEDS +\$2

ADD FRESH BERRIES +\$2

ADD CHIA SEEDS +\$2

ADD LOCAL HONEY +\$2

ADD RAW PUMPKIN SEEDS +\$2

ADD RAW ALMONDS +\$2

GF gluten free

GF gluten free option available

V vegetarian

V vegan option available

SOUP & SALADS

ADD SHRIMP, SALMON OR CHICKEN BREAST TO SALADS +\$8

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| <p>FEATURE SOUP \$7.5
<i>Served with a fresh baguette.</i></p> <p>FRENCH ONION SOUP \$8.5
<i>House made soup, fresh toasted baguette, topped with a crust of smoked gouda.</i></p> <p>LUNCH COMBO \$14
<i>A small bowl of our feature soup, paired with a side salad of your choice.</i></p> <p>✓ BISTRO GREEK SALAD \$14
<i>Traditional Greek salad; a mixture of cucumbers, peppers, red onions, Greek olives, tomato, and Greek feta tossed in olive oil, oregano, and lemon dressing.</i></p> | <p>CAESAR SALAD \$13.5
<i>Freshly cut romaine lettuce tossed with fresh apples, toasted pumpkin seeds, parmigiano, and house made Caesar dressing.</i></p> <p>✓ STRAWBERRY + PISTACHIO SALAD \$15
<i>Fresh strawberries, basil, spinach, heirloom tomatoes, red onions, tossed with house made balsamic vinaigrette, topped with Greek feta and roasted pistachios.</i></p> |
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GFO LUNCH

All meals are served with a choice of a side salad, soup, or French fries.

- SUBSTITUTE GREEK FRIES +\$2**
- SUBSTITUTE YAM FRIES +\$1.5**
- SUBSTITUTE GLUTEN-FREE BREAD +\$3**

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| <p>✓ APPLE BRIE MELT..... \$17
<i>Roasted apples, brie, house made fig jam, toasted between two pieces of flax bread.</i></p> <p>BISTRO REUBEN \$17
<i>Montreal smoked meat, sauerkraut, Dijon aioli, and Swiss cheese, toasted between fresh rye and topped with a dill pickle.</i></p> <p>✓ BEETROOT BURGER..... \$16.5
<i>House made burger with beets, gluten free oats, fresh basil, and Greek feta. Served on a brioche bun with truffle, arugula, avocado, and herb aioli.</i></p> <p>CHICKEN BURGER \$20
<i>Garlic butter basted chicken breast served on a brioche bun with arugula, red onion, avocado, bacon, swiss cheese and strawberry chipotle aioli.</i></p> <p>BISTRO BURGER..... \$20
<i>House made gluten-free patty topped with thick-cut cherry-smoked bacon, cheddar cheese, avocado, red onions, arugula, tomato, and chipotle aioli.</i></p> | <p>\$17</p> <p>\$17</p> <p>\$16.5</p> <p>\$20</p> <p>\$20</p> |
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SIDES

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| <p>FRENCH FRIES \$4.5</p> <p>GREEK FRIES..... \$6</p> <p>YAM FRIES..... \$5.5</p> | <p>TRUFFLE FRIES \$7</p> <p>SIDE SALAD \$6</p> |
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GF gluten free

GFO gluten free option available

✓ *V* vegetarian

✓ *VO* vegan option available

COFFEE & BEVERAGES

ICED COFFEE.....	\$6	LONDON FOG.....	\$4.5
CAPPUCINO	\$4.5	HOT CHOCOLATE.....	\$4.5
CAFE LATTE	\$4.5	<i>Dark or White</i>	
ESPRESSO		MOCHA.....	\$5
<i>Single</i>	\$2.5	JUICE	\$3
<i>Double</i>	\$4	<i>Apple or Grapefruit</i>	
AMERICANO	\$4	ORANGE JUICE.....	\$4
DRIP COFFEE	\$3.5	POP	\$3.5
CHAI LATTE.....	\$4.5	TEA.....	\$3

COCKTAILS

CLASSIC MIMOSA.....	\$7
<i>Orange juice & champagne.</i>	
SASKATOON BERRY MIMOSA.....	\$7
<i>Berry preserves, Saskatoon berry liqueur & champagne.</i>	
MANGO MIMOSA.....	\$7
<i>Fresh mango purée & champagne.</i>	
WAKEY WAKEY MIMOSA.....	\$7
<i>Grand Marnier, brandy & orange juice.</i>	
WHITE PEACH SANGRIA.....	\$8 \$25
<i>Sauvignon blanc, brandy, peaches, oranges, peach & pineapple puree.</i>	
BERRY SANGRIA.....	\$8 \$25
<i>Red wine blend, Saskatoon berry puree, dark rum, oranges, apples & berries.</i>	
BRUNCH GAMES	\$7
<i>Bourbon, grapefruit & fresh lime.</i>	
BISTRO CAESAR	\$10.5
<i>Vodka, worcestershire, tobasco, fresh cracked pepper, salt, clamato, maple bacon rim, garnished with a pickle bacon skewer.</i>	

Breakfast
Bistro