



CHEFS ↙ FARMER'S

BRUNCH MENU

Reserve at
chefsfarmers.ca | 403-764-7449

brunch

Fresh house baked breakfast pastries

Almond croissant	\$6
Plain Croissant	\$4.5
Pain Au chocolate	\$5

Artisan Bagel **\$12**

Artisan bagel, 2 over hard eggs, Sylvan star aged truffle gouda, Micro herbs & fresh fruit

All Time Classic **\$16**

Choice of free run 2 eggs cooked your way served with the choice of bacon or beef sausage, hash brown & brioche toast.

Gluten free Banana pancake **\$16**

Cream Chantilly, maple syrup, fresh fruit compote, hash brown.

Farmer's Bowl **\$16**

Roasted potatoes, bacon, sliced avocado, poached eggs, hollandaise, aged gouda.

C&F Benedict **\$22**

Served on waffle, Braised short rib, poached duck egg, brown butter hollandaise, micro watercress, hashbrown.

Market fresh Fruit & Chia Breakfast Bowl **\$10**

Overnight soaked organic chia seeds, Greek yogurt, Quebec maple syrup, toasted gluten free oats, nuts & berries

Gin & Dill cured tuna **\$ 22**

Avocado mousse, hash brown, micro salad, poached eggs.

Vanilla Pancake **\$12**

With cream Chantilly & home-made fresh fruit jam, hash brown.



Breakfast Poutine Bowl **\$12**

Roasted potatoes, served with beef gravy, Sylvan star curd cheese, soft poached egg & hollandaise

Add On-: Braised AAA brisket \$8

Pan seared salmon \$10



Egg Benedict **\$20**

Roasted garlic & thyme muffin, soft poached eggs, brown butter Hollandaise, hash brown
Choice of -
Red Fox fungi mushroom ragout
Braised beef short ribs & caramelized onion
Smoked salmon, shallots, dill & capers
ITALIAN TWIST
Pan seared polenta, arugula, steeped cherry tomato, poached eggs, pesto hollandaise

Chicken & Waffle **\$22**

Fried chicken breast, house hot spice, waffle, vanilla whip, bacon jam.

burgers

C&F Burger **\$21**

Certified Angus beef, Sylvan star smoked white cheddar, bacon & onion jam, Roasted garlic & truffle aioli with fries

Chicken & Avocado **\$21**

Pan seared chicken, bacon, avocado, lettuce, Sylvan star aged gouda, cherry tomato & basil relish

sweet finish

C&F Brioche French Toast **\$15**

Caramelized banana, fresh berries, Cream Chantilly & home-made jam.

Caramalized banana crepe **\$14**

Caramelized banana, sweet crepe, hazelnut, vanilla bean ice cream, berry puree.

Brandy poached raspberries & Mascarpone creme caramel **\$12**

