

table

FOOD + DRINK

LUNCH & LOUNGE

SOUP & SALADS	SMALL PLATES & SHARING
<p>Soup of the moment \$9/12</p> <p>Table Caesar Salad dfo/gfo \$15 whole artisan romaine + lemon anchovy vinaigrette + crisp prosciutto + house-made croutons + grana padano cheese</p> <p>Harissa Roasted Carrots dfo/gf \$16 carrots + honey + toasted pistachio + raisin + labneh + dill + harissa</p> <p>Mountain Power Bowl v/gfo \$16 ancient grain blend + kale + roasted vegetables + cabbage + radish + pumpkin seeds + tahini green goddess</p> <p>Grilled Broccolini dfo/gf \$16 broccolini + lemon ricotta + chili oil + grana padano cheese</p>	<p>Bread by Le Fournil dfo \$8 artisan bread + house-made compound butter + marinated kalamata olives</p> <p>Wings gf \$21 choice of: hot / korean bbq / chili lime / salt and pepper + fresh vegetables + cilantro lime dip</p> <p>Fish and Chips 1 pc \$19 2 pc \$25 beer battered Atlantic cod + tartar sauce + cabbage slaw</p> <p>Baked Camembert v \$16 yorkshire pudding + camembert cheese + cranberry conserva</p> <p>Brussels + Bacon dfo/gfo \$16 fried brussel sprouts + roasted garlic dressing + bacon + kale + soft boiled egg + grana padano cheese</p> <p>Mussels dfo/gfo \$19/24 beer braised mussels + Canmore Brewing Co. Ten Peaks Pale Ale + shallot + leek + roasted garlic + heirloom tomato + fennel</p>
HANDHELDS	ADD ON'S
<p>Below selections with your choice of house-cut fries / chef's soup or green salad. Upgrade to caesar salad or truffle fries \$3</p> <p>Table Burger dfo/gfo \$23 house ground certified angus beef + brioche bun + chipotle aioli + lettuce + pickle + tomato + onion + smoked cheddar + bacon</p> <p>Chicken Club dfo/gfo \$20 grilled chicken breast + bacon + lettuce + tomato + mayo + naan bread</p> <p>BBQ Jerk Chicken dfo /gf \$21 grilled jerk chicken + marinated coleslaw + cilantro aioli + grilled pineapple + ciabatta bun</p> <p>Korean BBQ Bison Bao \$20 house braised bison + Korean BBQ sauce + pickled carrot + onion + cucumber + Japanese mayo</p>	<p>fries \$6</p> <p>truffle fries \$7</p> <p>bacon \$4</p> <p>chicken \$11</p> <p>prawns \$10</p> <p>v = vegetarian ve = vegan vo = vegetarian option</p> <p>df = dairy free dfo = dairy free option gf = gluten free gfo = gluten free option</p> <p>PARTIES OF 6 OR MORE WILL BE SUBJECT TO AN AUTOMATIC GRATUITY OF 18%</p>



BREAKFAST

HEALTH		EGGS	
Parfait gf/v granola + greek yogurt + fresh berries + fruit coulis + honey	\$12	Coast Breakfast gf* / df* two eggs any way + choice of smoked bacon or chicken basil sausage + sourdough toast + grilled tomato + brown butter hash	\$20
Steel Cut Oats vg Organic steel cut oats + fresh berries + maple syrup	\$13	Eggs Benedict v*/gf* choice of traditional, smoked salmon, or tomato , avocado + pesto + hollandaise + brown butter hash	\$18
Avocado Toast v/gf* fresh avocado + sourdough + red radish + soft boiled egg + brown butter hash	\$19	Chorizo Hash chorizo sausage + red onion + pepper + wild mushroom + spinach + poached eggs+ hash brown + hollandaise	\$21
Mushroom Toast gf*/v* sauteed wild mushroom + sourdough + poached egg + brown butter hash	\$15	Shakshuka smoky tomato sauce + sunny side up egg + feta cheese + grilled naan	\$18
FROM GRIDDLE		BEVERAGES	
Duck & Waffle sugar waffle + duck confit + wild mushrooms + orange scented hollandaise + brown butter hash	\$21	espresso	\$4
French Toast (Sweet or Savoury) fresh berries + fruit compote + chantilly cream + brown butter hash ***** ham and brie stuffed texas toast + brown butter hash	\$18	americano	\$5
Buttermilk Pancakes choice of chocolate chip, blueberry or plain + choice of smoked bacon or chicken basil sausage	\$16	cappuccino	\$6
Feature Omelette ***please ask your server*** sourdough toast + grilled tomato + brown butter hash		latte	\$6
		smoothie	\$6
		chocolate milk	\$4
		milk	\$4
		ADD ON'S	
		one egg, any way	\$3
		grilled tomato	\$3
		brown butter hash	\$4
		sourdough toast	\$4
		sautéed wild mushroom	\$4
		smoked bacon	\$6
		chicken basil sausage	\$6

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ve* = vegan option df* = dairy free option
gf = gluten free, gf* = gluten free option

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