



signature breakfast

VE Avail +2: vegan egg | **GF Avail +2: gluten free bun / gluten free bread**

EXCHANGE BREAKFAST V Avail | 20

2 Farm Fresh Eggs Any Style, House-Cut Potato Hash
Choice of: Bacon, Maple Sausage, Roasted Mushrooms, Lox, or Seasonal Vegetables
Choice of: Multigrain or Sourdough Toast

FRENCH OMELETTE DF & V Avail | 22

3 Farm Fresh Eggs, (**Egg White Avail**)
Choice of: Ham & Cheddar or Mushroom & Manchego
Choice of: House-Cut Potato Hash, Mixed Greens, or House-Cut Fries
Choice of: Multigrain or Sourdough Toast

EXCHANGE BENEDICT V Avail | 24

2 Farm Fresh Poached Eggs, House-Made Scallion & Potato Pancakes, Brown Butter Hollandaise
Choice of: Back Bacon, Bacon, Lox, or Avocado
Choice of: House-Cut Potato Hash, Mixed Greens, or House-Cut Fries

SHAKSHUKA DF Avail V | 21

2 Farm Fresh Poached Eggs, Roasted Tomato & Pepper Sauce, Labneh, Grilled Sourdough

HUEVOS RANCHEROS V | 21

Sunny-Side-Up Egg, Peruvian Beans, Chili Sauce, Tortilla, Pico de Gallo, Crumbled Feta

STEAK & EGGS DF Avail GF | 31

6 oz Top Grass Beef Sirloin, 2 Farm Fresh Eggs Any Style, House-Cut Potato Hash, Prepared Horseradish

breakfast bowls

MAPLE SAUSAGE HASH GF Avail +2 | 26

2 Farm Fresh Poached Eggs, Broek Acres Maple Sausage, Baby Spinach, House-Cut Potato Hash,
Brown Butter Hollandaise, Black Mint Peanut Sauce
Choice of: Multigrain or Sourdough Toast

TOMATO & BURRATA HASH GF Avail +2 | 26

2 Farm Fresh Poached Eggs, Italian Burrata Cheese, Roasted & Marinated Broxburn Farms Tomatoes,
House-Cut Potato Hash, Brown Butter Hollandaise, Balsamic Glaze
Choice of: Multigrain or Sourdough Toast

DF Dairy Free | **GF** Gluten Friendly | **V** Vegetarian | **VE** Vegan
Please inform your server of any food allergies or dietary restrictions.

crêpes

BANANA NUTELLA CRÊPE **V** | 21

Brûléed Banana Slices, Nutella, Roasted Corn
White Chocolate Ganache, Toasted Hazelnuts

BREAKFAST CRÊPE | 22

2 Farm Fresh Scrambled Eggs, House-Cut Potato
Hash, Bacon, Cherry Tomatoes, Pico de Gallo,
Brown Butter Hollandaise

on toast

AVOCADO TOAST **DF Avail V GF Avail +2** | 16

Smashed Avocado, Lemon Juice, Sunny-Side-Up Egg,
Almond Dukkah, Pico de Gallo, Sourdough

LOADED SCRAMBLED EGG TOAST **DF Avail GF Avail +2** | 15

2 Farm Fresh Scrambled Eggs, Crispy Bacon,
Sour Cream, Guacamole, Sourdough

midday plates

MISO GLAZED TOFU BOWL **DF VE** | 24

Fried Tofu, Sushi Rice, Edamame, Cucumber,
Pickled Ginger, Grilled Bok Choy, Chili Oil, Miso Glaze

POKE BOWL **DF GF** | 26

3 oz Smoked Salmon Crudo, Sushi Rice, Edamame,
Cucumber, Avocado, Pickled Ginger, Sesame Seeds,
Fried Vermicelli Noodles, Sesame Soy Dressing

CHICKEN CLUB WRAP **DF GF Avail +2** | 26

6 oz Grilled or Fried Chicken Breast, Crispy Bacon,
Shredded Iceberg Lettuce, Diced Tomatoes,
Gochujang Aioli, Spinach Flour Tortilla
Choice of: House-Cut Potato Hash, Mixed Greens,
or House-Cut Fries

ALBERTA BEEF BURGER **VE Avail GF Avail +2** | 24

2 Smashed Patties, Aged Cheddar, Shredded
Iceberg Lettuce, Sliced Tomato, Lemon Aioli,
Brioche Bun

Choice of: House-Cut Potato Hash, Mixed Greens,
or House-Cut Fries

add bacon | 3

EXCHANGE BEEF BURGER **GF Avail +2** | 26

6 oz Patty, Stone Fruit Jam, Brie Cheese, Shredded
Iceberg Lettuce, Lemon Aioli, Brioche Bun

Choice of: House-Cut Potato Hash, Mixed Greens,
or House-Cut Fries

add bacon | 3

drinks

JUICE | 4

Orange, Apple, Grapefruit, Cranberry, Pineapple

POP | 3

Pepsi, Diet Pepsi, 7up, Ginger Ale, Orange Crush,
Root Beer, Dr. Pepper

TEA | 5.25 *Served by the Pot*

Assorted Black, Herbal & Green Teas

FROM THE BARISTA *Double Shot | Hot or Iced
Milk Alternatives +1: oat, almond, coconut, soy
Syrup +1.25: vanilla, caramel, hazelnut*

- Espresso / Brooklyn's House Roast | 3.75
- Latte / Cappuccino | 5.75
- Americano | 4.75
- Mocha | 5.85
- Hot Chocolate | 4.95
- London Fog | 5.60

SPECIALTY COFFEE & HOT CHOCOLATE

SPANISH — (1.5 oz) Dark Rum, Kahlúa, Grand Marnier, Sugared Rim, Whipped Cream | 10

IRISH — (1 oz) Jameson Whiskey, Raw Sugar, Whipped Cream | 9

NANAIMO — (1.5 oz) Two Rivers Nanaimo Bar Liqueur, Kahlúa, Coconut Cold Foam | 10

TIPSY HOT CHOCOLATE — (1.5 oz) Amaretto, Dark Rum, Toasted Marshmallow, Sugared Rim | 11

EXCHANGE SHAFT — (2 oz) Two Rivers Coffee Vodka, Kahlúa, Nanaimo Bar Liqueur, Cold Brew | 12

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