BRUNCH

FENCE & POST
A PRAIRIE KITCHEN

Starters

EGGPLANT 15
Lightly battered eggplant fried crisp drizzled with a sweet & spicy sichuan sauce topped with fresh cilantro & sesame seeds

CHICKEN 65 15
Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli

BEET SALAD 15
Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts

WEDGE SALAD 12
Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble

Mains

All brunch items are served with your choice of hash, salad or soup

UPGRADE TO WEDGE OR BEET SALAD +2

CROQUE MONSIEUR 17
Homemade potato bread, swiss cheese & house cured ham topped with cheese & a white sauce then baked Make it a Croque Madame +2

PRARIE BREAKFAST 17
Two eggs, house sauasage & bacon, hashbrowns, grilled tomato, mushrooms & toast

FEATURE OMELETTE 17
Our weekly feature omelette showcasing the season with the freshest ingredients with our house made toast

CHEESEBURGER 18
House ground patty & toasted bun with aged cheddar, tomato, pickled onion, F&P burger sauce & lettuce
Add bacon or mushrooms +2

ROSTI 18
House cured, cold smoked salmon atop crispy potato cake with sour cream, green onions, & poached eggs

F&P SIGNATURE CAESAR 12

MIMOSA 8

BREAKFAST BOWL 17
Crisp fried Agria potatoes with homemade pork sausage, mushroom, roasted beets, mozzarella cheese, poached eggs & hollandaise

'ELVIS' WAFFLE 16
Peanut butter whip, banana custard, house churned vanilla ice cream & homemade bacon

GRILLED CHEESE 17
Brie, honey-truffle smear & apples, fried to golden perfection on our potato bread

BREAKFAST SANDWICH 17
House baked bun with fried eggs, aged cheddar, grilled tomato, house bacon & herb aioli

EGGS BENEDICT 17
Two soft poached Mans' free-run eggs atop housemade buttermilk biscuits covered in luxurious hollandaise.

CHOOSE:
- House cured ham
- Mushrooms & white truffle oil
- Fried chicken, pickles & slaw
- Cold smoked salmon, arugula +2
- Braised elk, sauerkraut, mustard + 2