

# BRUNCH

# FENCE & POST

A PRAIRIE KITCHEN

## Starters

### BRUSSEL SPROUTS



16

Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions

### CHICKEN 65



15

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

### BEEF SALAD



15

Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts

### WEDGE SALAD

12 | 16

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

## Mains

Choice of hash, salad or soup

### CROQUE MONSIEUR

18

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

### PRAIRIE BREAKFAST

18

Two eggs, house sausage & bacon, hash browns, grilled tomato, mushrooms & toast

### FEATURE OMELETTE

17

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

### CHEESEBURGER

20

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

### ROSTI



19

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

UPGRADE TO WEDGE OR BEET SALAD +2

### BREAKFAST BOWL



18

Crisp fried potatoes with homemade pork sausage, roasted red beets, caramelized onions, mozzarella cheese, poached eggs & hollandaise

### 'ELVIS' WAFFLE

16

Crispy yeasted waffle topped with peanut butter whip, banana custard, house churned vanilla ice cream & homemade bacon

### GRILLED CHEESE

18

Brie, honey-truffle smear & apples, fried to golden perfection on our potato brioche

### BREAKFAST SANDWICH

17

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

### EGGS BENEDICT

18

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

**CHOOSE:** House cured ham

Mushrooms & truffle oil

Fried chicken, pickles & slaw