



*\$13 Brunch 11am – 2:30pm
Saturdays & Sundays*

French Toast Pogo

IN-HOUSE SAUSAGE FRENCH TOAST CORNMEAL BATTER, GARLIC-MAPLE SYRUP, CARAMELIZED APPLES, CAST IRON CHEDDAR OMELETTE

“Potaco”

TACO SHAPED POTATO CAKE, PULLED PORK, CHEDDAR CHEESE, CHOPPED EGG & SOUR CREAM

Corned Beef Hash

IN-HOUSE CORNED BEEF & POTATO HASH, FRIED EGG, TOAST

Meat-less Morning Poutine

MUSHROOMS, LEEKS & KALE, HAND-CUT SPAETZLE, TRUFFLED MUSHROOM GRAVY, POACHED EGG

Hang-over Helper (Chef’s Cure)

A BACON FAT FRIED SANDWICH OF SUMMER SAUSAGE, SALAMI, KIELBASA CONFIT ELK HEART & OX-TONGUE, SUN-DRIED TOMATOES, OLIVES, IN-HOUSE YELLOW MUSTARD, RIDEAU WHITE BREAD TOPPED WITH ARTISAN CHEESE SAUCE & FRIED EGG FOLLOWED BY A SOLID FOUR HOUR NAP

“Good Morning Gatineau!!!”

CAN OF MOLASSES BAKED BEANS, STEAMED MARITIME BROWN BREAD & BAKED EGG, CRETONS & TOAST, PICKLED BEETS

SUBSTITUTIONS POLITELY DECLINED.

JUST A REMINDER FROM THE KITCHEN, “RELAX...IT’S THE WEEKEND!”



*\$13 Brunch 11am – 2:30pm
Saturdays & Sundays*

French Toast Pogo

IN-HOUSE SAUSAGE FRENCH TOAST CORNMEAL BATTER, GARLIC-MAPLE SYRUP, CARAMELIZED APPLES, CAST IRON CHEDDAR OMELETTE

“Potaco”

TACO SHAPED POTATO CAKE, PULLED PORK, CHEDDAR CHEESE, CHOPPED EGG & SOUR CREAM

Corned Beef Hash

IN-HOUSE CORNED BEEF & POTATO HASH, FRIED EGG, TOAST

Meat-less Morning Poutine

MUSHROOMS, LEEKS & KALE, HAND-CUT SPAETZLE, TRUFFLED MUSHROOM GRAVY, POACHED EGG

Hang-over Helper (Chef’s Cure)

A BACON FAT FRIED SANDWICH OF SUMMER SAUSAGE, SALAMI, KIELBASA CONFIT ELK HEART & OX-TONGUE, SUN-DRIED TOMATOES, OLIVES, IN-HOUSE YELLOW MUSTARD, RIDEAU WHITE BREAD TOPPED WITH ARTISAN CHEESE SAUCE & FRIED EGG FOLLOWED BY A SOLID FOUR HOUR NAP

“Good Morning Gatineau!!!”

CAN OF MOLASSES BAKED BEANS, STEAMED MARITIME BROWN BREAD & BAKED EGG, CRETONS & TOAST, PICKLED BEETS

SUBSTITUTIONS POLITELY DECLINED.

JUST A REMINDER FROM THE KITCHEN, “RELAX...IT’S THE WEEKEND!”