

BRUNCH SELECTIONS

10am - 4pm

PAR FOR THE COURSE 18

two eggs – your style, house fried red skin potatoes
protein choice, toast

WEEKEND QUICHE CREATION 19

server has all the details about this week's creation
paired with house fried red skin potatoes or green salad

BUTTERMILK BISCUIT EGGS BENEDICT 22

created with our in house biscuits & chef's hollandaise
back bacon, smoked bacon, or fresh spinach & tomatoes

CRISPY SOUTHERN CHICKEN & SUGAR WAFFLES 23

sweet chili sauce & maple butter

PAIGE'S PLATE 22

summer garden vegetable frittata, bubbled brie cheese
house fried potatoes, gluten free toast

BAE TOAST 19

multigrain bread, avocado slices, peppered baby gem tomato
sunny side egg & bacon flecks, house fried potatoes

SIRLOIN STEAK & EGGS 30

AAA 7oz.top sirloin, two eggs – your way, house fried potatoes
grilled roma tomato & toast

LITTLE ONES 12

french toast sticks & bacon with maple syrup

***Protein Selection – Smoked Bacon, Pork Sausage,
Ham, Bologna***

***Bread Selections – Marble Rye, Multigrain, Sourdough, White
Gluten Free.***



Gluten Free



Vegan



Vegetarian



Bear & Buffalo



bearandbuffaloymm

CHEFS' DAILY SOUP 8

FMGC SALAD 14/20

field greens, red beets, candied almonds
goats' cheese, dried cranberries
lemon balsamic splash

CAESAR SALAD 10/16

tossed with our in house lemon olive
oil vinaigrette, shaved parmesan
buttered croutons

MAPLE SOY SALMON BITES 23

bacon wrapped, oven baked
sesame crunch, wasabi aioli

BALSAMIC BRUSCHETTA BOWL 16

cilantro & balsamic drizzle, toasted focaccia
parmesan flakes

CRISPY FRIED WINGS BOAT 23

S&P, hot, maple hot, bbq, sweet chili
Thai, dill pickle, teriyaki, maple bacon
dusted, Greek, jerk, mild, firecracker

FRIED BRUSSEL SPROUTS 17

cider gastrique, blue cheese, bacon
crumble, bread crumbs

RAMEN NOODLE BOWL 26

grilled mushrooms, tofu, carrot ribbons, celery
broccoli, bean sprouts, green onion spears
ginger miso broth
add chicken 8 prawns 10

PEPPERCORN STEAK SUMMER COBB 34

grilled Alberta beef steak, romaine lettuce
baby gem tomatoes, boiled egg,
cucumber, avocado, blue cheese crumble
bacon vinaigrette

GRANDMA'S CHICKEN POT PIE 26

rich white sauce, celery, onions
green peas, topped with in house
buttermilk biscuits

JAPANESE GYOZA 17

pork & chicken - ginger sesame soy dip

COD FISH & CHIPS 22

in house beer battered, coleslaw & traditional
tartar. extra piece - 6

THAI PEANUT LETTUCE WRAPS 20

noodles, Thai chicken or tofu, vegetable
julienne, toasted peanut crunch

HANDHELDS

available as gluten free

LOBSTER BLT 28

east coast lobster meat added to the classic
bacon, tomato & Lettuce - herb aioli

SMOKED MEAT RUEBEN 26

marble rye with Swiss, smoked meat
sauerkraut & bunker sauce

BASIL GARLIC CHICKEN CLUB 24

ciabatta, bacon, tomato, herb aioli
cheddar

BEAR & BUFFALO BEEF BURGER 26

7oz ground chuck patty, cheddar
smoked bacon, onion crisps
bunker sauce, classic toppings, brioche bun

LAMB BURGER 26

spring mix, balsamic onion jam, brie
herb aioli, brioche bun

BEEF DIP 26

in-house smoked beef brisket, pepperoncini
swiss, roasted garlic aioli, onion crisps
au jus for dipping

PBBC BURGER 26

peanut butter, bacon & cheddar

served with choice of:

fries, green salad or soup, tater tots

sweet potato fries or Caesar 4

add cheese curd poutine 5

in house mac & cheese 5

FMGC salad 5



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