GOOD MORNING

Breakfast served all day



Harvest Squash Skillet



Park Breakfast



Breakfast Bagel

Park Breakfast (L) 17.50

Two eggs cooked to your liking, served with toast, hash browns tossed with fried onions and herb seasoning, and your choice of bacon, back bacon or Winkler's Farmer Sausage.

Falafel Breakfast (V) 15.50

Six crispy house-made falafel balls served with red pepper hummus, tzatziki, grilled pita and hash browns tossed with fried onions and herb seasoning.
Add two eggs 4.00

Classic Eggs Benedict 18.50

Two poached eggs, creamy hollandaise and back bacon on a grilled English muffin, served with hash browns tossed with fried onions and herb seasoning.

New

Nashville Chicken Benedict 21.00

Crispy chicken thigh served on grilled sourdough with two poached eggs, creamy hollandaise and zesty Nashville sauce, with hash browns tossed with fried onions and herb seasoning.

Harvest Squash Skillet (V) 17.50

Chili-roasted squash, corn and black bean salsa, feta, pickled red onions and sriracha aioli, topped with two poached eggs and served with grilled pita and hash browns tossed with fried onions and herb seasoning.

Smoked Manitoba Steelhead Trout Benedict 21.50

House-cured and smoked Manitoba steelhead trout served on a grilled English muffin with two poached eggs and creamy hollandaise, with hash browns tossed with fried onions and herb seasoning.

(V) Vegetarian (L) Local

Buttermilk Pancakes (V) 14.50

Three fluffy buttermilk pancakes served with butter and syrup. *Add strawberries 4.50 | Add banana or chocolate chips 3.00*

Breakfast Bagel (L) 12.25

Fried egg and your choice of bacon, back bacon or Winkler's Farmer Sausage, served with tomato, lettuce, mayo and cheddar on a grilled whole wheat bagel.
Add hash browns 5.00

Breakfast Quesadilla (V) 18.50

Three eggs scrambled with peppers, tomato, green onion and a cheese blend, wrapped in a flour tortilla and served with salsa and sour cream.
Add bacon, back bacon, or Winkler's Farmer Sausage 3.50

Very Berry Yogurt Parfait (V) 12.00

Greek yogurt layered with house-made flaxseed granola and topped with fresh berry compote.

Toast with House-Made Jam 6.25

Sourdough, Rye, or Multigrain

Gluten-Friendly Bun 4.75

Fresh-Baked Cinnamon Bun 9.00

Two Eggs 4.25

Bacon (3 pieces) 5.50

Winkler's Farmer Sausage (3 pieces) 6.25

Hash Browns 5.50

Tossed with fried onions and herb seasoning.

SANDWICHES & BURGERS

Gluten-friendly bun available 3.00

Includes choice of fries, salad, or soup



Reuben



Italian Beef Dip

New

Italian Beef Dip 24.00

Tender roast beef seasoned with Italian herbs and garlic, piled on a panini roll with spicy pickled giardiniera, provolone cheese and beef jus.

Souvlaki Chicken Gyro 19.50

Grilled chicken breast, house-made tzatziki, feta, shredded lettuce, diced tomato, cucumber and pickled red onions in a grilled pita.

Park Chicken Clubhouse 19.50

Grilled chicken breast, lettuce, tomato, Monterey Jack cheese, bacon and tomato-red pepper jam on grilled sourdough.

Honey Dill Chicken Sandwich 20.00

Golden breaded chicken breast topped with house-made honey dill sauce, arugula, tomato and pickled red onions on a potato-scallion bun.

Reuben 21.50

Grilled corned beef, sauerkraut, Russian dressing and melted Swiss cheese on rye bread.

Park Burger 21.00

House burger topped with rosemary-garlic aioli, lettuce, tomato, pickles and grilled onions on a potato-scallion bun.

Add bacon 3.50 | Add cheese 2.95

New

Brie-O Burger 24.00

House burger topped with sweet onion jam, melted Brie, arugula and bacon on a toasted potato-scallion bun.

Sweet Potato Garden Burger (V) 19.50

Sweet potato, quinoa, and black bean patty topped with apple chutney, pickled red onions and crispy parsnips, with arugula, tomato and sriracha mayo on a potato scallion bun.

Chicken Fingers & Fries 19.50

Four classic breaded chicken fingers, deep-fried until golden and served with hand-cut French fries and honey dill sauce.

Traditional Poutine (L) 10.25

Our hand-cut French fries topped with Bothwell cheese curds and chicken gravy.

French Fries 6.25

Hand-cut French fries tossed in house seasoning.

Honey Dill Chicken Sandwich



Traditional Poutine



(V) Vegetarian (L) Local

SALADS & SOUPS

Fresh & Delicious

New

Winter Cobb Salad 24.00

Crisp romaine, chili-roasted squash, herb-seared chicken, bacon, poached egg, tomato and Sage Derby cheese, served with creamy house buttermilk dressing.

Caesar Salad 13.50

Romaine lettuce tossed with creamy Caesar dressing, herbed garlic croutons, parmesan and a lemon wedge.

House Salad (L) (V) 12.50

Field greens tossed with tomatoes, cucumber, carrots, radish and hemp seeds in a lemon vinaigrette.

Side Salad & Soup 12.25

Choice of House or Caesar.

Soup of the Day 7.75

Made daily from scratch.

Add to Any Salad

Herb-seared chicken breast 9.00

Three falafel balls 4.00

Winter Cobb Salad



BOWL APPETITE

Bold & Satisfying



The Greek

The Greek (L) (V) 16.50

Cucumber, tomato, red peppers, pickled red onions, romaine, feta and marinated chickpeas over white rice, drizzled with house-made tzatziki.

Add chicken 9.00 | Add three falafel balls 4.00

New

The Gyudon 22.00

Tender beef, a soft-poached egg, caramelized onions, cucumber, edamame and crispy wontons, drizzled with a sticky-sweet soya sauce over white rice.

The Wild West Chickaletta 21.50

Grilled chicken breast, roasted chili, corn and black bean salsa, cucumber, carrots, edamame, red peppers, feta, chipotle barbecue sauce and fried tortilla strips over white rice.

The Gyudon





(V) Vegetarian (L) Local

The Wild West Chickaletta

KIDS MENU

Age 10 and under

Meals include your choice of milk, juice, or fountain pop

Dollar Pancakes (V) 9.50
Four fluffy dollar pancakes with your choice of chocolate chips, strawberries, or bananas.

Park Breakfast 10.50
One scrambled egg served with your choice of toast, seasoned hash browns with fried onions, and your choice of bacon, back bacon or Winkler's Farmer Sausage.

Cheese Quesadilla (V) 10.50
A flour tortilla filled with a cheese blend and served with salsa and sour cream.

Grilled Cheese (V) 9.50
Grilled cheese on sourdough, served with hand-cut French fries.

Chicken Fingers 12.75
Two classic breaded chicken fingers deep-fried to perfection, served with our hand-cut French fries and honey dill sauce.

Chicken fingers



DESSERT MENU

Try something sweet

Banana Bread Pudding 9.75
Our famous house-made bread pudding served with strawberries, caramel sauce, vanilla ice cream and a generous swirl of whipped cream.

Brownie Sundae 8.00
Vanilla ice cream topped with caramel sauce, chocolate syrup, whipped cream and warm pieces of house-made flourless brownie.

New

The Skoreo Cheesecake 9.50
Velvety vanilla cheesecake layered over an OREO® Cookie crust, topped with SKOR® Toffee Bits and caramel sauce.

The Skoreo Cheesecake





Brownie Sundae

(V) Vegetarian (L) Local

THIRSTY FOR SOMETHING?

See our selection below

HOT DRINKS

Polar Bear Blend Coffee 5.00

Loose Leaf Tea 5.00
Black: Creamed Earl Grey, English Breakfast. Green: Jasmine.
Herbal/Decaf: Citrus Chamomile, Rooibos Chai, Calming Mint.

French Vanilla 5.75

Hot Apple Cider 6.00

Hot Chocolate 6.75
Add flavour: Hazelnut, Cookie Butter, Sugar-Free Vanilla 1.00

Mocha 7.00
Add flavour: Hazelnut, Cookie Butter, Sugar-Free Vanilla 1.00

Matcha Latte 7.00
Add flavour : Strawberry, dragonfruit, cherry 1.00

COLD DRINKS

Milk or Chocolate Milk 5.00

Dasani 5.00

Fountain Pop 5.50
Coca-Cola, Coke Zero, Ginger Ale, Sprite, Iced Tea

Juice 6.00
Orange, apple, cranberry

Perrier 6.00

Italian Soda 6.00
Peach, dragonfruit, cherry, watermelon, blue cotton candy, strawberry

Corona Cero 355 ml 8.00

OLÉ Paloma 9.00

SPIRITS, BEER & WINE

SPIRITS

	Glass	*Pitcher*
Winter Berry Sangria	9.50	29.95

Red wine, triple sec and house-made berry compote.

House Caesar 11.95
Clamato juice, vodka, Worcestershire sauce, Tabasco, celery salt and a pickle.

Spirited Hot Apple Cider 12.95
Hot apple cider with rum, whipped cream and seasonal spice.

Spirited Hot Chocolate 12.25
Hot chocolate with rum, whipped cream and chocolate drizzle.

BEER 473 ml

1919 Pale Ale Little Brown Jug 11.25

Stormwatch IPA One Great City Brewing 11.25

Le Sneak Belgique Barn Hammer Brewing 11.25

Bluebeary Ale Trans Canada Brewing 11.25

Farmery Lager Farmery Brewing 11.25

Corona 11.25

Stella Artois 11.25

COOLERS & CIDERS 355 ml

Cutwater Paloma 12.00

Cutwater Vodka Mule 12.00

Dead Horse Bright Apple Cider 12.00

WINE

	6oz	*9oz*	*Bottle*
House Wine	11.00	16.00	38.00

Choice of Heron Bay Cabernet Sauvignon, Heron Bay Sauvignon Blanc or Copper Moon Rosé