

BRUNCH



STARTERS

WARM MARINATED OLIVES \$15
garlic, fried rosemary, citrus

BEEF CARPACCIO \$25
tomato oil, olive, parmigiano reggiano

CAESAR INSALATA \$23
parmesan & anchovy dressing, crouton, guanciale crumb
add chicken 12

MARKET SOUP \$15
details provided by your server

PIZZA

MARGHERITA \$23
tomato, fior di latte, basil

FUNGHI \$25
grana padano, truffle honey, arugula

CARNE \$25
pepperoni, pomodoro, pepperoncini

MARKET PIZZA \$MP
daily chef creation

WINE | 5OZ

NV MONMARTHE 'SECRET DE FAMILLE' BRUT \$30
Champagne, France

2023 SIRIUS SAUVIGNON BLANC BLEND \$13
Bordeaux, France

2023 DÖNNHOFF 'NIEDERHÄUSER KLAMM' KABINETT RIESLING \$17
Nahe, Germany

2023 DOMAINE LES ASTRELLES PINOT NOIR BLEND \$22
Burgundy, France

ENTRÉE

EGGS BENEDICT \$23
béarnaise, hash brown, mixed greens
choice of: short rib, mushroom & spinach, smoked salmon

BRAISED LAMB SHAKSHUKA \$27
lamb shoulder, chermoula, spiced tomato sauce

LOBSTER OMELETTE \$41
lobster bisque, frisée insalata, chive

EGGPLANT PARMESAN \$25
fire roasted tomato sauce, basil, fior di latte

STEAK FRITES \$40
flank steak, sunnyside egg, truffle jus

PAPPARDELLE BOLOGNESE \$33
beef & pork ragù, basil, fior di latte

RISOTTO \$31
asiago, pickled mushroom, crispy kale

FRENCH TOAST \$21
dulce de leche, oat crust, compressed pear

COCKTAILS | 2OZ

BOUGIE MIMOSA \$20
champagne, fresh pressed orange juice

A WHOLE NEW BUZZ \$15
nodo coffee tequila, peanut butter spirit, espresso

BASIL AND THE BERRY \$15
tanqueray 10 gin, raspberry, basil, annex ginger beer

PINEAPPLEY EVER AFTER \$15
el tequileño blanco, dulce vida pineapple, agave, jalapeño

BEER

LAGER - BABE BREWING, 'TANGERINE DREAM' \$10
Rocky Mountains, Alberta, 355ml

FRUITED GOSE - TROLLEY NO.5, 'ROSE' \$13
Calgary, Alberta, 473ml



TEATRO