

# EXILE

## Brunch Menu

Served 11am - 4pm (Saturday, Sunday & Holidays)

### Fish Cake & Beans 13 GF\$

Fried salt cod cake served with a bowl of hearty baked beans, homestyle toast, and tangy mustard pickles.

### Ham Benedict 20 GF\$

Eggs, poached to your liking, upon on a buttery croissant with layers of spinach and savory ham. Drizzled with velvety hollandaise sauce and served with crispy home fries on the side.

### Steak & Eggs 26

6 oz Striploin cooked to your desired temperature, accompanied by two eggs, cooked to your liking. Served with a side of crispy home fries.

### JAG Omelette 19 M\$

3 Egg omelette filled with sausage, bacon, onion, peppers, mushrooms, and aged cheddar. Served with crispy home fries.

### Banana Bread French Toast 17

French toast made with banana bread. Topped with whipped cream, fresh blueberries, chopped bacon and drizzled with rich caramel sauce.

### Classic Breakfast 17 GF\$ M\$

Two eggs, cooked to your liking, served with bacon and savory sausage. Served with golden home fries and homestyle toast.

### Veggie Omelette 19

3 Egg omelette filled with tomato, spinach, onion, peppers, mushrooms, and aged cheddar. Served with crispy home fries.

### Soup 11

Daily Offering

### Breaded Fish & Chips 21

Fried cod coated in crunchy panko breadcrumbs. Served alongside crispy frites and house tartar sauce.

### JAG Burger 24 GF\$

8oz house-ground beef patty, thick-cut bacon, fresh tomato slice, and crisp iceberg lettuce. Topped with creamy caramelized onion mayo, cheddar, and a fried breaded pickle spear. Served on a brioche bun and with your choice of side.\*

Lettuce wrap option available.

JAG Burger's are cooked to order and can take up to 20min to prepare.

### Moose Masala 23 GF\$

Tender pieces of moose meat simmered in a curry sauce, served alongside fragrant turmeric rice and charred grilled vegetables. Accompanied by a sweet and tangy date chutney and served with grilled naan.

### Roasted Cod 23 GF

Cod roasted with olives, capers, bacon and tomato. Served with a Bavarian potato salad and topped with red wine vinaigrette dressed greens.

### Grilled Chicken Sandwich 22 GF\$

Herb marinated chicken thighs grilled and topped with arugula, tangy pickles, crunchy slaw, and roasted pepper aioli, all nestled within a soft potato bun\*

### Pulled Pork Mac & Cheese 21

Creamy macaroni and cheese mixed with tender BBQ pulled pork. Topped with crunchy corn tortilla crumb and green onion.

### Sautéed Mushroom Melt 20

Sautéed local & button mushrooms on toasted focaccia, with white wine cream. Topped with parmesan, goat cheese and peppery arugula.\*

### Extras

Fresh Fruit	7
Yogurt	4
Baked Beans	7
Bacon (x5) or Sausage (x3)	6
Thick Cut Bacon (x4)	7
Ham (x4)	6
Moose Sausage (x3)	8
Fish Cake	6
Croissant	4
Home Fries	5
Homestyle Toast	4
Bear Sausage	8

Please see reverse for allergy guide, and choice of side (\*).








## Choice of Side

Choose one of the following to accompany your meal:

House Frites 

Soup of the Day

Garden Salad **GF** 

House Salad (+\$4.00) **GF**     

Applicable to sides indicated with a red star (\*)

## Allergy Alert

Dishes with the following icons have or may contain the allergens listed.

Many of our dishes can be modified to accommodate allergies and certain dietary requests. Please inform your server of any allergies


Gluten free option available **GF**

Gluten free substitution available **GF\$**

Moose sausage substitution **M\$**


Vegetarian 


Gluten 

Shellfish 

Fish 


Egg 

Peanut 

Tree Nut 

Soy 

Dairy 

Celery 

Sesame 

**Here at JAG we believe music is created to be heard and not to be in the background. We hope you enjoy our selections.**