

EXILE

Brunch Menu

Served 11am-5pm (Saturday, Sunday & Holidays)

Breakfast

Classic Breakfast 17

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

MSGF\$    

Fish Cake & Beans 13

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

GF\$     

Ham Benedict 20

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

GF\$     

Steak & Eggs 26

6oz 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

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

MSG\$     

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.

    

Veggie Omelette 19

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

    

Appetizers

Soup 11

Daily offering served with grilled bread.

Roasted Beet Salad 18

Roasted beets, goat cheese, frosted pecans, red onion, arugula, pomegranate molasses, and olive oil.

GF   

Big Jag Salad 17

Baby lettuces, cherry tomatoes, cucumber, rosemary pumpkin seeds, goat cheese, and maple stone-ground mustard vinaigrette.

GF  

Add (x2) salt cod cakes +4    

Add Chicken +6

Caesar 17

Romaine lettuce, bacon, brown butter croutons, romano, anchovy fillet, and house made caesar vinigrette.

    

Add steak +15

Add chicken +6

Hand-helds

All hand-helds are served with your choice of side.

JAG Burger 25

House-ground 8oz beef patty, thick-cut bacon, caramelized onion mayo, tomato, lettuce, pickles and cheddar. Served on brioche.

  

Lettuce-wrapped option available

JAG Burgers are cooked to order and can take up to 20min to prepare.

3-Meat Lasagna Bolognese 28

Beef, pork, and lamb ragù braised in white wine demi-glace and tomato, layered with house-made pasta and ricotta, and finished with pecorino romano and garlic. Served with focaccia garlic bread.

  

Exile Club 25

Roasted Turkey, bacon, tomato, arugula, red onion marmalade, and truffle aioli on grilled sour dough.

  

Lunch

Tempura Fish and Chips 23

Fried tempura battered cod (x2 pieces) served with house fries, lemon, and tartar sauce.



Moose Rogan Josh 26

Yogurt marinated moose, braised in a rich curry flavoured with onion, clove, cardamom, and cinnamon. Served with basmati rice, date chutney, and grilled naan.



Prosciutto & Herb Crusted Cod 26

Served with smashed potato, red onion marmalade and dressed greens.



Smoky Chorizo Mac 'N' Cheese 23

Mac & cheese baked with grilled chorizo, and topped with herbed breadcrumb.



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 friendly *or* option available
(Please ask your server)

GF

Gluten friendly substitution available
(With extra charge)

GF\$

Moose sausage substitution available

M\$

Vegetarian



Gluten



Fish / Shellfish



Egg



Peanut



Tree Nut



Soy



Dairy



Celery



Sesame



Choice of Side

Choose one of the following to accompany your hand-held meal:

House Fries	Jag Salad (+4)
Soup of the Day	Caesar Salad (+4)
Garden Salad	

Extras

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

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