

Because everyone deserves a break!



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BRUNCH

EGGS 'N STUFF		GASTRO-SPUDS
		We use Duck Fat (DF). Tastier and Healthier.
BIG BREAKFAST	9	Perfect for sharing!
3 Sunny or Scrambled Organic Eggs, Bacon or Sausage, Ro Hash, House-Baked Sourdough or Multigrain Toast	östi	DF FRITES 7
OMELETTE DIL IOUR	12	DF SWEET FRITES 9
OMELETTE DU JOUR 3 Organic Eggs, Rösti Hash, Organic Greens, House-Baked	13	DF TATER TOTS 10
Sourdough or Multigrain Toast	ı	+ Add Spicy or Black Garlic Aioli 1
EGG WHITE OMELETTE DU JOUR	14	GASTROHOUSE POUTINE Regular 12 Big 17
3 Organic Egg Whites, Organic Greens, House-Baked Souldough or Multigrain Toast	r-	Duck Confit, Marinated PQ Curds, DF Frites, Duck Gravy & Red Wine Jus
DUCK BENNY	13	No duck? No problem! Regular 9 Big 13
2 Poached Organic Eggs, Duck Confit, Truffled Hollandaise Rösti Hash, House-Baked Jalepeño-Black River Maple Che		CHILI-CHEESE POUTINE 11
dar Biscuit, Organic Greens		Bison Chili, Mexicana & Aged Cheddar, Spiced Monterey Jack, DF Frites, Crema, Chives
SMOKED SALMON BENNY	15	
2 Poached Organic Eggs, House-Smoked Cured Salmon, T fled Hollandaise, Rösti Hash, House-Baked Jalepeño-Blac River Maple Cheddar Biscuit, Organic Greens		HODGEPODGE
		Perfect for sharing!
STEAK & EGGS	17	refrection sharing:
8 oz AAA Baseball Sirloin, 2 Sunny or Scrambled Organic E Rösti Hash, House-Baked Sourdough or Multigrain Toast	ggs,	MAC & CHEESE Regular 15 Big 24 Vesuvio Pasta, Gruyère, Aged Cheddar, L'Ermite Bleu, Black Truffles, Shallots, Cream, Truffle Oil, House-Baked Jala-
		peño-Cheddar Biscuit Crust
		+ Add Bacon 2 4
		Substitute Gluten-Free pasta? No problem!
		QUESADILLA Grilled Tortilla, Mexicana & Aged Cheddar, Spiced Monterey Jack, Diced Jalapeño, Rösti-Hash, Served with Crema, Salsa
BURRITO GRANDE	15	QUESADILLA Grilled Tortilla, Mexicana & Aged Cheddar, Spiced Monterey Jack, Diced Jalapeño, Rösti-Hash, Served with Crema, Salsa Rojo, and Guacamole
BURRITO GRANDE 2 Organic Eggs, Farmer's Sausage, Mexicana & Aged Check Spiced Monterey Jack, Red Peppers, Fresh Jalapeños, Org Greens Served with Crema, Salsa Rojo, and Guacamole	ddar,	QUESADILLA Grilled Tortilla, Mexicana & Aged Cheddar, Spiced Monterey Jack, Diced Jalapeño, Rösti-Hash, Served with Crema, Salsa
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2 Organic Eggs, Farmer's Sausage, Mexicana & Aged Chec Spiced Monterey Jack, Red Peppers, Fresh Jalapeños, Org Greens Served with Crema, Salsa Rojo, and Guacamole STUFFED FRENCH TOAST House-Baked Challah, Mascarpone Cheese, Callebaut Cho late, Farm Fresh Ontario Maple Syrup, Fresh Seasonal Bern	ddar, ganic 15	Grilled Tortilla, Mexicana & Aged Cheddar, Spiced Monterey Jack, Diced Jalapeño, Rösti-Hash, Served with Crema, Salsa Rojo, and Guacamole + Double the cheese + Add duck fat confit- pulled pork or pulled chicken Solve Constant Seasoned Blue & Yellow Corn Tortillas,
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BRUNCH



	SIE	DES	
DF FRITES	3	ORGANIC GREENS	4
DF SWEET FRITES	4	CAESAR	4
ONION RINGS	5	FRENCH GREEN BEANS	5
DF TATER TOTS	5	CAULIFLOWER MAC & CHEESE	7
POUTINE	5	MAC & CHEESE	9
GASTROHOUSE POUTINE	6	MAC & CHEESE W/ BACON	10
HANDHELD		RUFFAGE	
Add your Sides (from above)		ODCANIC ODEENS	
PULLED PORK GRILLED CHEESE		ORGANIC GREENS Appetizer 8 Entr	
	3ig 17	Organic Artisanal Greens, Accompaniments, Balsamic & Pressed EVO or Creamy Parmigiano-Reggiano Pepperco	
Duck Fat Confit-Pulled Pork, Black River Maple Cheddar,			3
Cheddar, House-Baked Sourdough, Raspberry-Jalapeño Compote		+ Add goat cheese + Add pulled chicken	5
+ Add Bacon 2	3	CAESAR YOUR WAY Appetizer 7 Ent	rée 11
No pork? No problem!	15	How do YOU like it? Light, Medium, or Heavily Dressed?	
PULLED PORK SANDWICH	9	Romaine, House-Made Caesar Dressing, Chopped Crisp Bacon, House-Baked Baguette Croutons, Grana Padano	
Duck Fat Confit Pork Butt, Slaw, Arugula, House-Baked E	Bread	Crisps	
SLOPPY JOE TACOS Regular 10 E	Big 16	+ Add pulled chicken	5
Duck Fat Confit Lamb Shank, Mexicana & Aged Cheddar,		'37 COBB Regular 13 E	3ig 19
Spiced Monterey Jack, Spicy Aioli, Shredded Green Leaf, Shell Tacos Served with Crema, Salsa Rojo, and Guacamo		Pulled Chicken, Organic Artisanal Greens, L'Ermite Bleu, Bacon, Salsa Rojo, Avocado, Organic Egg, Traditional Dei	
ORGANIC BISON BURGER	13	Dressing	
Grilled-to-Order Organic Alberta Bison, Accompaniment House-Baked Bread	:S,	BRUNCH LIBATIONS	
Add Black river maple cheddar or l'ermite Bleu Caramelized onions	3	GASTROHOUSE CAESAR	10
+ Fire-roasted mushrooms	3	Ketel One Vodka, Taylor Fladgate Port, Mott's Clamato,	
+ Bacon Strips	3	Worchestershire, Bread & Butter Jalepeños, House-Made Sauce, Extreme Bean's Olives & Beans	e Hot
+ Additional patty	10	23.25, 2.43.2 20	
FULLY-LOADED BISON MONSTEP	29	CLASSIC BELLINI	10

FULLY-LOADED BISON MONSTER

Our Bison Burger with your choice of cheese, all the toppings, and an extra patty!

JUST FOR KIDS

Kids under 10 / Includes Fountain Drink (only)

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Cheese or Pepperoni Pizza / Grilled Cheese / Mac & Cheese / Caesar Salad / Organic Greens / French Toast / Scrambled & Toast

CLASSIC BELLINI

Santa Margherita Brut Valdobbiadene Prosecco Superiore, Cipriani's Bellini, Strawberry Garnish

FRESH JUICES

Enjoy our selection of fresh-squeezed, kosher, not-from-concentrate juices that are smack full of natural enzymes!

Apple, Orange, Grapefruit, Pineapple, Pomegranate (Subject to availability)

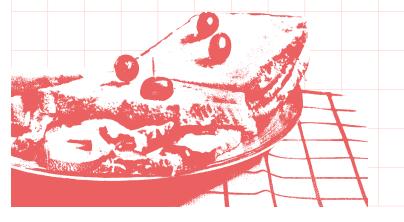
ESPRESSO BAR

We proudly offer illy, "coffee of the highest order."

Your choice of freshly made Espresso, Cappuccino, Americano, Macchiato, and Lattes

FRESH BOTTLED WATER

We are pleased to offer our quests a complimentary bottle of high quality water, still or sparking. All our water is in-house triple-filtered using the Vivreau Water System. Our water is free of impurities, free of wasteful packaging, and free of charge.



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