



WEEKEND BRUNCH

10am - 2pm

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Traditional Breakfast

Hot oatmeal: brown sugar, walnuts, Saskatoon berries, raisins 8

Granola parfait: toasted oat granola, fresh fruit, Greek yogurt 9

Buttermilk pancakes: cinnamon butter, Canadian maple syrup 9

French toast: thick cut French bread, whipped butter, maple syrup, strawberry sauce 11

Shakshuka: soft poached eggs baked in spiced tomato, chilies and garlic sauce, cilantro and Feta cheese 13

Hotel breakfast: two eggs any style, sausage, ham or bacon, hash browns, toast 12

Huevos tostada: tortilla, frijole, salsa verde, fried eggs, avocado, white cheddar, cilantro 13

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Eggs Benedict

Eggs Benedict: two poached eggs, English muffin, house-cured back bacon, hollandaise, hash browns 14

Eggs Florentine: two poached eggs, English muffin, spinach, hollandaise, hash browns 13

Eggs Copenhagen: smoked lox, two poached eggs, hollandaise, rösti potato 19

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Red flannel hash: SMITH corned beef, beets, potato, onion, topped with two poached eggs and hollandaise 16

SMITH eggs: poutine of hash browns, tomato, slow roasted pulled pork, two poached eggs, maple smoked cheddar cream gravy 17

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Drink Your Breakfast

[Fresh Pressed Juices]

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Rhymes with orange: orange, cantaloupe, mango, carrot, ginger 9

Morning greens: kale, apple, cucumber, celery, lemon, pear 9

Ruby red: grapefruit, strawberry, beet, cherry, carrot 9

Mimosa Bar

Classic Mimosa: sparkling wine with Gran Marnier and orange juice 9

Red Mimosa: pink Moscato with tequila, fresh strawberries and grapefruit 11

Sorbet Mimosa: Prosecco with today's flavour of house made sorbet 8

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Everything Else

butter toasted cinnamon bun 6 / toasted bagel & cream cheese 5
fruit salad 5 / daily muffin 4 / fruit plate: sliced seasonal fruits & berries 9
toast [sourdough, harvest grain, Winnipeg rye], preserves 3.5



WEEKEND BRUNCH

10am - 4pm

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Soup / Salad

Today's soup 8

Iceberg salad: cherry tomato, avocado, blue cheese, bacon and SMITH 1000 island dressing 12

Quinoa salad: kale, apple, carrot, sunflower & sweet ginger dressing 12

Caesar salad: romaine, Grana Padano, creamy garlic anchovy dressing, baked croutons 11 [add grilled chicken 7]

Cobb salad: romaine & iceberg, blue cheese, tomato, bacon, avocado, grilled chicken & an egg, cider vinaigrette 19

Starters

Chips & dip: crispy potato chips with caramelized onion and cream cheese dip 9

Pounded cheese: creamy old cheddar, cider gastrique, chives, grilled sourdough 12

Chicken wings: crazy hot, sweet garlic, tangy SMITH BBQ, or jerk 16/lb

Hummus: lemon & garlic chick pea with harissa & pita 9

Ploughman's platter: house cured salami, liver pâté, Irish porter cheddar, hardboiled egg, pickled veggies, smoked olives with ciabatta & baguette, mustards & aioli 14

Sandwiches

[includes fries or garden salad]

Buttermilk fried chicken burger: red onion relish, jalapeño aioli, lettuce, tomato, sesame seed bun 18

Salt roasted beet Reuben: shaved beets, smoked cheddar, Russian dressing and SMITH sauerkraut on thick cut marble rye 14

Reuben: house made sauerkraut and corned beef brisket, Swiss, Russian dressing & thick cut Winnipeg rye 16

Brisket sandwich: slow braised local beef brisket, SMITH BBQ sauce, roasted garlic aioli, old cheddar and arugula on a fresh Kaiser bun 16

The SMITH Burger

crispy bacon, special sauce, lettuce, cheese, tomato, pickles and onions on a sesame seed bun 16

Comfort Food

Mac-n-cheese: old cheddar, macaroni, bacon & blue cheese crumble, side green salad 14

Chicken pot pie: buttery pastry, roast chicken, mushroom & mirepoix, creamy gravy, garden salad 14

Steak & frites: 6oz angus beef top sirloin, green peppercorn butter, scallion and house cut fries 21

Fish & chips: beer battered Manitoba bearcat walleye fillets, house cut fries, lemon, tartar sauce 19

Curried shrimp bowl: tiger prawns, ginger, kaffir lime and a green curry coconut sauce, basmati rice, scallion, toasted cashew and cilantro 16