

# SMITH

## WEEKEND BRUNCH

10am to 2pm

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### Traditional Breakfast

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

**SMITH oatmeal:** savory steel cut oats, sautéed Brussel sprouts, winter squash, sage, poached Nature's Farm Vita Egg 12

**Buttermilk pancakes:** cinnamon butter, Canadian maple syrup 9

**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 14

**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 15

**Eggs Florentine:** two poached eggs, English muffin, spinach, hollandaise, hash browns 14

**Eggs Copenhagen:** smoked lox, two poached eggs, hollandaise, rösti potato 21

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**Orange flannel hash:** House-made Merguez Beef sausage, roasted butternut squash, jalapeño, poached Nature's Farm Vita Egg 16

**Garden vegetable omelet:** three eggs, mushroom, tomato, spinach, old cheddar 14

### 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

### From the Bar

**Classic Mimosa:** sparkling wine with Grand Marnier and orange juice 9

**Aperol Spritz:** Aperol, soda and sparkling wine 11

**Pimms Cup:** Pimms, fresh seasonal fruit, prosecco 12

**18+ Coffees:** Baileys, Kahlua, Grand Marnier 10

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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

# SMITH

## WEEKEND BRUNCH

10am to 4pm

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### Soup / Salad

**Today's soup:** prepared thoughtfully with the freshest ingredients 8

**SMITH salad:** wild arugula, green apple, beets, almond and feta, orange miso dressing 14 / half 8

**Caesar salad:** romaine, Grana Padano, creamy garlic anchovy dressing, baked croutons 14 / half 8 [add grilled chicken breast or tiger prawns 9]

**Cobb salad:** romaine & iceberg, blue cheese, tomato, bacon, avocado, grilled chicken (or sub prawns) and a hard-boiled egg, cider vinaigrette 21

### Starters

**Polenta frites:** cheesy cornmeal polenta fries, brown butter and sundried tomato marinara 11

**Pounded cheese:** creamy spread of old Bothwell Cheddar, cider gastrique, griddled sourdough 11

**Cauliflower fritters:** lime yogurt and SMITH hot sauce 12

**Hummus:** lemon & garlic chick pea with harissa & pita 10

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### SMITH charcuterie & cheese board

two varieties of house-cured meats, two varieties of Canadian cheese, crackers, crostini, pickled mustard, garnish 29

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### Sandwiches

[includes fries or garden salad]

**Falafel wrap:** crisp chick pea fritters, pickled onion, tomato, iceberg, hummus and harissa, Greek pita 14

**Winter squash tartine:** sage, mascarpone, butternut squash, wild arugula, reduced balsamic on toasted Rugbraud 14

**Reuben:** house-made sauerkraut and corned beef brisket, Swiss, Russian dressing & thick cut Winnipeg rye 17

**Original SMITH burger:** crispy bacon, special sauce, lettuce, cheese, pickles and onions on a sesame seed bun 17

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

### Comfort Food

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

**Chicken pot pie:** slow roasted chicken, mushroom & mirepoix, creamy gravy, buttery pastry with garden greens 16

 **Mac-n-cheese:** old Cheddar, macaroni, bacon & blue cheese crumble, lemon dressed garden greens 15

**Yaki-Udon:** seared pork belly, Shiitake mushrooms, Napa cabbage, carrot, scallion, bean sprouts, udon noodles, mentsuyu, pickled ginger, toasted cashews 16