



ARGYLE ATTIC

Monday to Friday 7 to 11am
Saturday & Sunday 7am to 2pm

BREAKFAST

GRANOLA & YOGURT **\$9**

Local maple-pecan granola, organic honey yogurt & savoury apple compote drizzled with honey.

THE TRADITIONAL **\$7**

Two free range eggs, wholegrain or white french bread with smash-browns.
+ Thick cut bacon **\$3**
+ Farmer sausage **\$3**

BUTTERMILK PANCAKES **\$8**

Three fluffy buttermilk pancakes with maple syrup.

BREAKFAST SANDWICH **\$10**

Free range egg with bacon, avocado, aged white cheddar, tomato, spinach and garlic mayo on a brioche bun. Served with smash-browns.

BREAKFAST POUTINE **\$12**

House cut fries topped with two free range eggs, cheese curds, fresh tomato, scallions and our vegetarian curry gravy.
+ Braised pulled pork **\$3**

GARDENERS OMELETTE **\$13**

Three free range eggs, feta, smoked tomato, caramelized red onions and spinach. Served with smash-browns potatoes and wholegrain or white french bread.

CLASSIC OMELETTE **\$13**

Three free range eggs, bacon and aged white cheddar. Served with smash-browns and wholegrain or white french bread.

KIDS BREAKFAST **\$5**

Three mini pancakes with maple syrup.
Or
Scrambled egg, bacon, and toast.



SIDES

Jar of Candied Bacon	\$5
Portofino Toast Wholegrain or White	\$2
Portofino Gluten-free bun	\$2
Farmer Ben's Free-Range Egg	\$2
Half a Fresh Avocado	\$2
Sautéed Mushrooms	\$2
Smash Browns Potatoes	\$2
Thick Cut Bacon	\$3
Grilled Tomato	\$2.5

BEVERAGES

Coffee	\$2.75
Tea	\$2.75
<i>Please ask your server for our current selection</i>	
Hot Chocolate	\$2.75
Juice	\$2.75
<i>Please ask your server for our current selection</i>	
Kombucha	\$5

PARTNERS

Learn more regarding our locally sourced, ethically treated and hormone free, meats & poultries from Two Rivers Specialty Meats, Johnston's Pork, Rosstown Farms, Farmcrest Foods, Farm+Field Butchers and naturally raised beef from family farms in AB, on our website.

Singing Bowl Granola, Tree Island Yogurt, Cultured Kombucha, Oughtred Coffee and Portofino Bakery are some of our valued local partners as well.



ARGYLE ATTIC

Saturday & Sunday 10am to 2pm

BRUNCH

CLASSIC BENNY **\$14**

Smoked ham, Swiss cheese and two free range eggs topped with hollandaise on a toasted biscuit. Served with our smash-browns.

GARDENER'S EGG BENNY **\$13**

Spinach, sautéed mushrooms and feta cheese with two free range eggs, topped with salsa-verde hollandaise on a biscuit. Served with our smash-browns.

CHICKEN FRIED STEAK & EGGS **\$15**

Crispy, fried steak with country gravy and two free range eggs. Served with our smash-browns and a biscuit.

BLT SANDWICH **\$11**

Avocado, thick cut bacon, lettuce, tomato & mayonnaise on toasted wholegrain bread.

HIPPIE CHICK VEGGIE BURGER **\$14.50**

House made brown rice, sunflower seed & almond patty with red pepper relish, feta, cucumber, lettuce, tomato & garlic mayo on a brioche bun.

ATTIC BURGER **\$14.50**

Our famous, house made, free-range beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun.

Burgers & Sandwich include Salad or Fries

DRINKS served after 11am

Mimosa \$5
Caesar \$5



ARGYLE ATTIC

SOUP + SALAD

FEATURE SOUP 6
Always fresh and served with garlic bread

HOUSE SALAD 6.75/ 9
Mixed greens, shredded carrot, sweet pickled onion, red cabbage, dried cranberries, cucumber, candied almonds, feta & honey miso vinaigrette

CAESAR SALAD 7.5/ 10
Crisp romaine lettuce, parmesan, fried capers & house made caesar dressing

EASY COBB SALAD 14
Mixed greens, hard boiled free range egg, thick cut bacon, tomato & avocado with our blue cheese dressing

Add to any salad
+ Steak 10
+ Grilled Chicken 6
+ Veggie Patty 5

APPETIZERS

CURRIED POTATO CHIPS 3
House made chips with a light curry dusting

BOWL OF FRIES 6
House cut fries served with vegan curry gravy on the side

ATTIC POUTINE 10
The classic with house cut fries, cheese curds & vegan curry gravy
+ Pulled pork 4
+ Thick cut bacon 3

BOLLYWOOD CHIPS 12.5
House cut chips with our butter chicken
+ Cheese curds 2.25

FREE-RUN CHICKEN WINGS 15
Brined, then sprinkled with herbs & lightly breaded with your choice of salt & pepper, Frank's red hot, blue moon, ginger bbq, whisky bbq, sriracha-feta, sweet chilli or curry dusted
+ Half order 8.50
+ Blue cheese .75

PLATE OF VEGETABLES 10
Assorted root & fresh vegetables with our ranch dip

YAM FRIES 8.5
Seasoned with rock salt & cracked black pepper with Sriracha mayo dip

SPRING ROLLS 8.75
Vegetarian spring rolls with sweet-chilli dip

SOFT TACOS 10
Pulled Pork or Grilled Chicken
Two flour tortillas with pickled jalapeno, pickled onion, shredded cabbage, lettuce, sour cream & cilantro

ATTIC SLIDERS 13
Free-Range Beef or Pulled Pork
Three Free-Range beef mini burgers with lettuce, tomato & Smiths sauce or Pulled Pork with coleslaw & whisky BBQ sauce

BRATWURST 5
A locally made bratwurst with grainy porter mustard & sweet pickled onion

JAR OF PEPPERONI 6
Quality pepperoni in a jar

TOASTS 5
Garlic buttered French bread topped with
CHEESY Mozzarella & parmesan or
AVOCADO Mashed avocado, lime, cracked pepper & rock salt

DAY MENU

Served until 10pm

BURGERS+SANDWICHES

ATTIC BURGER 14.5
Our famous, house made, free-range beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun

HIPPIE CHICK VEGGIE BURGER 14.5
House made brown rice, sunflower seed & almond patty with red pepper relish, feta, cucumber, lettuce, tomato & garlic mayo on a brioche bun

GRILLED CHICKEN BURGER 16
Seasoned chicken breast, thick cut bacon, mozzarella, lettuce, tomato, red onion & ranch dip on a brioche bun

DELUXE GRILLED CHEESE 13
Mozzarella, aged white cheddar & feta melted between slices of crusty French bread
+ Pulled pork 4
+ Thick cut bacon 3

SMITHS BLT SANDWICH 11
Avocado, thick cut bacon, lettuce, tomato & mayonnaise on toasted wholegrain bread

PULLED PORK BUN 14
Dry rubbed & slow-roasted pork on a brioche bun with coleslaw & whisky bbq sauce

Burgers & Sandwiches include Soup, Salad or Fries

FRIENDLY HOUR

Everyday

\$8 Rye Old Fashioned
\$4 House Wine
\$4 Grilled Cheese Sandwich

8pm - close

WEEKEND BRUNCH

Saturdays + Sundays

Comfort Classics

7am- 2pm

MAINS

BUTTER CHICKEN 16.75
Free Range chicken with Smiths' own secret curry blend served with fluffy basmati rice, grilled naan & raita

PEROGIES 12
Traditional cheese & potato perogies with sautéed onions & horseradish sour cream
+ Bratwurst 4

CARBONARA 14.5
Fettuccine pasta, thick cut bacon, cream, parmesan and a free-range egg, all come together with a slice of garlic bread

CRISPY FISH & CHIPS
Cod in Philips Blue Buck tempura batter served with house cut chips, coleslaw & tartar sauce
One piece/Two piece 15/18

STEAK FRITES 19.5
Char-Grilled, 6oz Flat Iron Steak, naturally raised in AB, roasted herb garlic butter & house cut fries with garlic mayonnaise

DESSERT

Please see the Fresh Sheet for our current selection

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Menu & pricing are subject to change. Parties of 8 or more are subject to a gratuity of 18%





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LATE MENU

Served 10pm - late

HOUSE SALAD 6.75/9

Mixed greens, carrot, sweet pickled onion, red cabbage, dried cranberries, cucumber, candied almonds, feta & honey miso vinaigrette

CAESAR SALAD 7.5/10

Crisp romaine lettuce, parmesan, fried capers & house made caesar dressing

CURRIED POTATO CHIPS 3

House made chips with a light curry dusting

BOWL OF FRIES 6

House cut fries served with our vegan curry gravy on the side

ATTIC POUTINE 10

The classic with house cut fries, cheese curds & our vegan curry gravy

+ Pulled pork 4
+ Thick cut bacon 3

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House cut chips with our butter chicken

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Vegetarian spring rolls with sweet-chilli dip

BRATWURST 5

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JAR OF PEPPERONI 6

Quality pepperoni in a jar

TOASTS 5

Garlic buttered French bread topped with

CHEESY Mozzarella & parmesan

or

AVOCADO Mashed avocado, lime, cracked pepper & rock salt

ATTIC BURGER* 14.5

Our famous, house made, free-range beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun

HIPPIE CHICK VEGGIE BURGER* 14

House made brown rice, sunflower seed & almond patty with red pepper relish, feta, cucumber, lettuce, tomato & garlic mayo on a brioche bun

DELUXE GRILLED CHEESE* 13

Mozzarella, aged white cheddar & feta melted between slices of crusty French bread

+ Pulled pork 4
+ Thick cut bacon 3

PULLED PORK BUN* 14

Dry rubbed & slow-roasted pork on a brioche bun with coleslaw & whisky bbq sauce

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