



ARGYLE ATTIC

BREAKFAST

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

- \$9.5 GRANOLA & YOGURT**
Local maple-pecan granola, organic yogurt & seasonal berries drizzled with honey.
- \$11 THE TRADITIONAL**
Two free range eggs, wholegrain or white french bread and smash-browns with your choice of ONE of the following:
Bacon or Breakfast Banger or Half Avocado or Grilled Tomato
- \$11.5 BREAKFAST SANDWICH**
Free range egg with bacon, avocado, aged white cheddar, tomato, spinach and garlic mayo on a brioche bun. Served with smash-browns.
- \$9 BUTTERMILK PANCAKES**
Three fluffy buttermilk pancakes with real maple syrup.
- \$12 BREAKFAST POUTINE**
Tater tots topped with two free range eggs, cheese curds, fresh tomato, scallions and our vegetarian curry gravy, OR substitute our hollandaise sauce \$2 (**Weekends only**). Add Pulled Pork \$3.
- \$13 GARDENERS OMELETTE**
Three free range eggs, feta, tomato, caramelized red onions and spinach. Served with smash-browns and wholegrain or white french bread.
- \$13 CLASSIC OMELETTE**
Three free range eggs, bacon and aged white cheddar. Served with smash-browns and wholegrain or white french bread.
- \$5 KIDS BREAKFAST**
Three mini pancakes with seasonal berry sauce or real maple syrup.
Or Scrambled egg, bacon and toast.

SIDES

- \$5** Jar of Candied Bacon
- \$3** Bacon
- \$3** Breakfast Banger
- \$3** Tater Tots
- \$2.5** Grilled Tomato
- \$2** Toast Wholegrain / White
- \$2** Gluten-free bun
- \$2** Free-Range Egg
- \$2** Half Avocado
- \$2** Sautéed Mushrooms
- \$2** Smash-brown Potatoes

BEVERAGES

- \$2.75** Coffee
- \$2.75** Tea
- \$2.75** Hot Chocolate
- \$2.75** Juice
- \$5** Kombucha

Please ask your server for our current selection of teas & juice.



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BRUNCH

Saturday & Sunday 7am to 2pm

- \$14.5 CLASSIC BENNY**
Smoked ham, Swiss cheese and two free range eggs topped with hollandaise on a toasted English muffin. Served with tater tots.
- \$13.5 GARDENER'S EGG BENNY**
Spinach, tomato and feta cheese with two free range eggs, topped with hollandaise on a toasted English muffin. Served with tater tots.
- \$14 FEATURE BENNY**
Please ask your server for today's creation
- \$17 CHICKEN FRIED STEAK & EGGS**
Crispy, fried steak with country gravy and two free range eggs. Served with tater tots and an English muffin.
- \$12 BLT SANDWICH**
Guacamole, bacon, lettuce, tomato & mayonnaise on toasted wholegrain bread. Served with choice of side.
- \$15 HIPPIE CHICK VEGGIE BURGER**
House made brown rice, sunflower seed & almond patty with red pepper relish, feta, cucumber, lettuce, tomato & garlic mayo on a brioche bun. Served with choice of side.
- \$15 ATTIC BURGER**
Our famous, house made, free-range beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun. Served with choice of side.
- \$14 PULLED PORK BUN**
Coffee braised pulled pork on a brioche bun with apple-slaw & whisky bbq sauce. Served with choice of side.

Burgers, Bun & Sandwich include Salad, Fries or Soup

DRINKS served after 11am

\$5 Mimosa or Caesar

\$6 Canadian Michelada

PARTNERS

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

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



SOUP + SALAD

FEATURE SOUP	6.25
Always fresh and served with garlic bread	
HOUSE SALAD	9
Mixed greens, roasted beet, carrot, cucumber, pickled onion, pea shoots, toasted pumpkin seeds, avocado & honey miso vinaigrette	
CAESAR SALAD	10
Romaine, fried capers, prosciutto, parmesan cheese, lemon wedge and croutons with a classic caesar dressing	
QUINOA POWER BOWL	9
Quinoa, chickpeas, romaine, cucumber, carrots, beets, radishes, cherry tomatoes and topped with our Green Goddess dressing.	

APPETIZERS

CHIPS & SALSA (6
Tortilla chips with a side of pico de gallo sub guacamole 2	
BOWL OF FRIES (6
House cut fries served with vegetarian curry gravy on the side sub yam fries 2	
CLASSIC POUTINE (10
The classic with house cut fries, cheese curds & vegetarian curry gravy sub Hoyne Dark Matter beef gravy n/c + Pulled pork 4 + Bacon 3	
BOLLYWOOD CHIPS	12.5
House cut chips with our butter chicken curry + Cheese curds 2.25	
GRILLED CHEESE (6.5
Mozzarella, aged white cheddar & feta melted between slices of crusty French bread and served with a pickle slice	
FREE-RUN CHICKEN WINGS (15
Brined & sprinkled with herbs & lightly breaded with your choice of salt & pepper, hot, blue moon, ginger bbq, whisky bbq, Srirancha (Sriracha & ranch), roasted garlic maple or sweet chilli + Half order 8.50 + Blue cheese 1.25	
NACHOS FOR TWO	22
Tortilla chips topped with Cheddar, smoked Mozzarella, corn, black beans, edamame and pickled jalapeños. Served with pico de gallo, sour cream & guacamole + Pulled pork 4 + Chicken 6	
SPRING ROLLS (8.75
Vegetarian spring rolls with sweet chilli for dipping	
TACOS	11
Two flour tortillas with choice of: PORK - Coffee braised pulled pork with pickled jalapeño, pickled onion, shredded cabbage, lettuce, sour cream & cilantro CHICKEN - Marinated chicken thigh with pickled jalapeño, pickled onion, shredded cabbage, lettuce, sour cream & cilantro FISH - Cod loin in Philips Blue Buck tempura batter, pea shoots, creamy slaw & Sriracha mayo	
BRAT & BUN (10
Grilled bratwurst with grainy beer mustard & sauerkraut on a pretzel bun	
ROASTED CAULIFLOWER DIP (10
A creamy cauliflower and parmesan dip with grilled naan & garlic crostini	

(denotes LATE NIGHT MENU served 10pm - Late



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BURGERS + SANDWICHES

- SMITHS BURGER** (15
Free-range, natural beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun
- HIPPIE CHICK VEGGIE BURGER** (15
House made patty with brown rice, toasted pumpkin seed & almond. Served with red pepper relish, feta, cucumber, lettuce, tomato & garlic mayo on a brioche bun
- OG LAMB BURGER** 17.5
Ground lamb seasoned with sun-dried apricots & rosemary, garlic mayo, crispy onion, spring mix, tomato & goat cheese on a brioche bun
- BANH MI CHICKEN WRAP** 14
Marinated chicken, pickled vegetables, cilantro & spicy mayo in a multigrain wrap
- SMITHS BLT SANDWICH** 12
Guacamole, bacon, lettuce, tomato & mayonnaise on toasted wholegrain bread
- DONAIR KING** 14
Seasoned beef, sweet sauce, tomato & red onion in grilled naan
- PULLED PORK BUN** 14
Coffee braised pulled pork on a brioche bun with apple-slaw & whisky bbq sauce

Burgers & Sandwiches include Soup, Salad or Fries

MAINS

- BUTTER CHICKEN** 17.5
Chicken thighs with Smith's secret curry blend served with basmati rice, grilled naan & raita
- VEGETARIAN CHILI** 12
Slow cooked with kidney beans, black beans, black eyed peas, mixed bell peppers, and topped with smoked mozzarella and sour cream
- MAC & CHEESE** 12
Macaroni noodles with a creamy cheese sauce and garlic panko parmesan breading
- CRISPY FISH & CHIPS** 16/19
Cod loin in Philips Blue Buck tempura batter served with house cut chips, coleslaw & tartar sauce
One piece/Two piece
- SHEPHERD'S PIE** 19
The classic with lamb, carrots, onions, celery, peas, dark gravy and topped with roasted garlic & mashed potatoes

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

We work closely with all of our suppliers to deliver fish, meats & poultry that are treated ethically, hormone free & locally sourced when possible.

Our partners include Portofino Bakery, Two Rivers Meats, The Whole Beast & more.

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