



# 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 tater tots 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 tater tots.
- \$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 \$4.
- \$13 GARDENERS OMELETTE**  
Three free range eggs, feta, tomato, caramelized red onions and spinach. Served with tater tots and wholegrain or white french bread.
- \$13 CLASSIC OMELETTE**  
Three free range eggs, bacon and aged white cheddar. Served with tater tots and wholegrain or white french bread.
- \$5 KIDS BREAKFAST (10 years old and under only)**  
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** Free-Range Egg
- \$2** Half Avocado
- \$2** Roasted Mushrooms
- \$1.5** Gluten-free bun

### 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.*



## ARGYLE ATTIC

### 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.
- \$13 BLT SANDWICH\***  
Guacamole, bacon, lettuce, tomato & mayonnaise on toasted wholegrain bread. Served with choice of side. Sub Halloumi \$2
- \$16 MEAT IS MURDER BURGER\***  
Beyond Meat vegan patty, vegan garlic aioli, roma tomato, mixed greens and red onion on a brioche bun. Served with choice of side.
- \$16 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.
- \$10.5 PULLED PORK SLIDERS**  
Two coffee braised pulled pork sliders, served on pretzel buns with apple slaw and whisky BBQ sauce.

*\*Served with choice of 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 & poultries 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 + SALADS

- FEATURE SOUP** 6.5  
Always fresh and served with garlic bread
- HOUSE SALAD ★ GF** 9  
Mixed greens, beets, carrots, cucumber, apple, avocado, toasted pumpkin seeds and pickled onion with our honey miso vinaigrette
- CAESAR SALAD** 12  
Romaine, fried capers, bacon lardon, parmesan cheese and croutons with a classic caesar dressing
- QUINOA POWER BOWL ★ GF** 9  
Romaine, mixed greens, quinoa, chick peas, beets, cucumber, cherry tomatoes, radishes and carrots with our Green Goddess dressing

## APPETIZERS

- JAR OF VEGETABLES ★ GF** 8  
Seasonal mix of charred vegetables in a jar with roasted garlic & beet hummus
- CHIPS & SALSA & GUACAMOLE ★** 8  
Tortilla chips with a side of pico de gallo and guacamole
- MUSHROOM RISOTTO BALLS ★** 10  
Three roasted mushroom risotto balls, AKA Arancini, stuffed with bocconcini and served with a spicy tomato sauce
- SMOKED ARTICHOKE SPINACH DIP ★** 12  
Creamy smoked artichoke and spinach dip, topped with fresh diced tomatoes, and served with garlic naan and tortilla chips
- GRILLED CHEESE ★** 6.5  
Mozzarella, aged white cheddar & feta melted between slices of crusty French bread and served with a pickle slice
- PULLED PORK SLIDERS ★** 10.5  
Two coffee braised pulled pork sliders, served on pretzel buns with an apple slaw and whisky BBQ sauce
- CAULIFLOWER WINGS ★** 15  
Cauliflower pieces in a buffalo buttermilk marinade, battered and deep fried with your choice of salt & pepper, hot, blue moon, ginger bbq, whisky bbq, Sriracha (Sriracha & ranch), roasted garlic maple or sweet chilli  
Half order 8.50 + Blue cheese .75
- FREE-RUN CHICKEN WINGS ★** 15  
Brined & sprinkled with herbs & lightly breaded with choice of salt & pepper, hot, blue moon, ginger bbq, whisky bbq, Sriracha (Sriracha & ranch), roasted garlic maple or sweet chilli  
Half order 8.50 + Blue cheese .75
- TACOS** 11  
Two flour tortillas with choice of:  
**PORK** - Coffee braised pulled pork with a Southwest coleslaw, pickled jalapeno, crispy onions  
**CHICKEN** - Pulled chicken with pico slaw, fried chicken skin and pickled onion topped with a basil crema  
**FISH** - Cod loin in Philips Blue Buck tempura batter with a creamy coleslaw, spicy mayo and green onion  
**YAM AND HALLOUMI** - Yam fries, blackened halloumi, shredded cabbage, diced tomatoes and pickled onions with a basil crema
- GOAT CHEESE FONDUE** 16  
Goat, Swiss and Mozzarella cheeses, roasted garlic and white wine. Served with fresh bread and sliced apple
- 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

## FRIES + POUTINES

- FRIES WITH GRAVY ★** 6  
House cut fries served with vegetarian curry gravy on the side  
sub Roasted Mushroom gravy or Hoyne Dark Matter gravy
- BOLLYWOOD CHIPS** 12.5  
House cut chips with our butter chicken curry  
+ Cheese curds 2.5
- CLASSIC POUTINE ★** 10  
The classic with house cut fries, cheese curds & vegetarian curry gravy  
sub Roasted Mushroom gravy or Hoyne Dark Matter gravy  
+ Pulled pork 4 + Bacon 3
- All DAY BREAKFAST POUTINE** 15  
Tater tots, diced bacon, diced breakfast sausage, caramelized onion, cheese curds, roasted mushroom gravy and an over easy egg



SARNIES + BURGERS

- ATTIC BLT SANDWICH** 13  
Guacamole, bacon, lettuce, tomato & mayonnaise on toasted wholegrain bread  
*sub Halloumi* 2
- CAPRESE SANDWICH ★** 13  
Roma tomatoes, bocconcini, nut free pesto, balsamic reduction and mozzarella on a grilled French baguette
- THE ITALIAN MELT** 15  
Mozzarella, parmesan, bocconcini, genoa salami, calabrese sopressata, prosciutto and tomato sauce on a grilled French baguette
- LUNENBURG DONAIR** 15  
It's not quite Halifax, but it's close... Seasoned free-range beef, Halifax sweet sauce, parsley, tomatoes and onions wrapped in a garlic naan
- BEEF DIP** 16  
Tender pulled roast beef, crispy onions and horseradish mayo on a french baguette and served with au jus
- NORTHERN FRIED CHICKEN SANDWICH** 16.5  
The south meets Canada. Buttermilk fried chicken with smoked mozzarella, candied bacon, bourbon maple aioli, shredded lettuce and roma tomato on a french baguette
- MEAT IS MURDER BURGER ★** 16  
Beyond Meat vegan patty, vegan garlic aioli, roma tomato, mixed greens and red onion on a brioche bun
- ATTIC BURGER ★** 16  
Free-range, natural beef patty with Smiths sauce, lettuce, red onion & tomato on a brioche bun

*Sarnies + Burgers include Soup, Salad or Fries*

*Sub Gluten-Free Bun* 1.5

CLASSICS + COMESTIBLES

- MEAT & CHEESE BOARD** 22  
Weekly selections of three cured meats & three local cheeses served with marinated olives, pickled vegetables, dark matter grainy dijon mustard. Red wine poached apples, crackers and fresh bread
- BUTTER CHICKEN** 18  
Chicken thighs with smiths secret curry blend served on basmati rice with garlic naan and an apple raita
- SMOKED MAC & CHEESE** 12.5  
Cavatappi noodles with a cheesy bechamel sauce and smoked mozzarella, topped with parmesan bread crumbs, served with garlic toast  
+ Pulled pork 4      + Butter chicken 6  
+ Roasted mushrooms 4
- CRISPY FISH & CHIPS** 16/19  
Cod loin in Phillips Blue Buck tempura batter served with house cut chips, coleslaw & tartar sauce  
*sub halloumi* 2  
*One piece/Two piece*
- PLATTER FOR TWO/FOUR** 42/72  
FOUR Pulled Pork Sliders, TWO orders of Free-Run Chicken Wings or Cauliflower Wings with your choices of salt & pepper, hot, blue moon, ginger bbq, whisky bbq, Sriracha (Sriracha & ranch), roasted garlic maple or sweet chilli, AND Fries with Gravy

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FRIENDLY HOUR

- 8pm to late Daily
- \$8.50 Boulevardier Cocktail
- \$6.50 Decent Wine
- \$4.50 Grilled Cheese

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★ Denotes LATE NIGHT MENU served 10pm - Late  
GF Denotes Gluten-Free

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