



ARGYLE ATTIC

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

BREAKFAST

GRANOLA & YOGURT **\$9**

Singing Bowl maple-pecan granola (local, artisan), Tree Island Cream Top Honey yogurt (local, organic) & savoury apple compote drizzled with honey.

THE TRADITIONAL **\$7**

Two free range eggs, wholegrain or white french bread with breakfast potatoes.

+ Hertel's thick cut bacon \$3

+ Galloping Goose 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 Tater Tots.

BREAKFAST POUTINE **\$12**

Tater Tots topped with two free range egg, cheese curds, fresh tomato, scallions and curry gravy.

+ Braised pulled pork \$3

GARDENERS OMELETTE **\$13**

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

CLASSIC OMELETTE **\$13**

Three free range eggs, bacon and aged white cheddar. Served with breakfast potatoes and wholegrain or white french bread.

KIDS BREAKFAST **\$5**

Three mini pancakes with maple syrup.

Or

Bacon, eggs and toast.

**SIDES**

Jar of Bacon	\$4
Portofino Toast Wholegrain or White	\$2
Gluten-free bun	\$2
Farmer Ben's Free-Range Egg	\$2
Half a Fresh Avocado	\$2
Sautéed Mushrooms	\$2
Country 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

DRINKS served after 11am

Mimosa	\$5
Caesar	\$5
Fresh Grapefruit Radler	\$5

TAKEOUT

Coffee & Fresh Muffin	\$4.50
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ARGYLE ATTIC

*Available Saturday and Sunday
10am to 2pm*

BRUNCH

CHORIZO EGG BENNY **\$14**

Two Rivers Chorizo sausage (BC, ethical), avocado, caramelized red onion, feta cheese topped with salsa-verde hollandaise and cilantro on a toasted biscuit. Served with Tater Tots.

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

Grilled asparagus, sautéed mushrooms and gruyere cheese with two free range eggs, topped with Sriracha hollandaise on a gluten free bun.

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

Crispy, fried steak with country gravy and two free range eggs. Served with Tater Tots and a biscuit.

BLT SANDWICH **\$11**

Avocado, Hertel's thick cut bacon, lettuce, tomato & mayonnaise on toasted Portofino wholegrain bread(local).

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.

ATTIC BURGER **\$14.50**

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

*Burgers & Sandwich include Salad,
Fries or Tater Tots*



ARGYLE ATTIC

SOUP + SALAD

FEATURE SOUP 6.25
Always fresh and served with garlic bread

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

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

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

Add to any salad
+ Steak 8
+ 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 vegetarian curry gravy on the side

CLASSIC POUTINE 10
The classic with house cut fries, cheese curds & vegetarian curry gravy
+ Pulled pork 4
+ Hertel's bacon 3

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

FREE-RUN CHICKEN WINGS 15
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 & seasonal vegetables with our house made 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 13
Pulled Pork or Grilled Chicken
Three flour tortillas with pickled jalapeno, pickled onion, shredded cabbage, lettuce, sour cream & cilantro

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

BRATWURST 5
A Galloping Goose bratwurst with dijon mustard

JAR OF PEPPERONI 6
A selection of 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

BURGERS+SANDWICHES

ATTIC BURGER 14.5
A free-range, Cache Creek natural 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

GRILLED CHICKEN BURGER 16
Seasoned free-run chicken breast, Hertel's 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
+ Hertel's bacon 3

ATTIC BLT SANDWICH 11
Avocado, Hertel's thick cut bacon, lettuce, tomato & mayonnaise on toasted Portofino Vancouver Island wholegrain bread

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

Burgers & Sandwiches include Soup, Salad or Fries

MAINS

BUTTER CHICKEN 19
Rosstown Farms chicken thigh with Chef Klassen's 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 18
Fettuccine pasta, Hertel's 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 14/17

STEAK FRITES 19.5
Grilled Free-Range Heritage Angus steak, roasted herb garlic butter & house cut fries with garlic mayonnaise

FRIENDLY HOUR

Everyday

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

8pm - close

BRUNCH

Saturdays + Sundays

Comfort Classics

7am- 2pm

DESSERT

Please see the Fresh Sheet for our current selection

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

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

