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# HIY STEAKS

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MODERN CUISINE

## BRUNCH

SATURDAY 7AM - 12PM | SUNDAY 7AM - 2PM

### TO START

<b>TRIO PASTRY</b> Selection of Baked Pastries.	12
<b>GRAIN SALAD</b> Farro. Quinoa. Barley. Kale. Maple Vinaigrette. Puffed Farro.	10
<b>AVOCADO TOAST</b> Toasted sourdough. Chipotle Aioli. Sunny Egg. Grana Padano.	16
<b>CHARCUTERIE BOARD</b> Selection of cured meats & cheese. House made jams.	22

### EGGS BENEDICT

Comes with House Baked Biscuits. Pecorino Hash. Brown Butter Hollandaise.

<b>BRAISED BISON SHORT RIB</b> Pickled Red Onions.	24
<b>MUSHROOM &amp; SPINACH RAGOUT</b>	19
<b>SMOKED SALMON</b> Arugula	20
<b>ALBERTA BEEF SHORT RIB</b> Onion Crisps	22
<b>CLASSIC</b> Peameal Bacon.	19

### FARM EGGS + HASH

Pecorino Hash. Sourdough toast. Choice of: Soft poached, sunny or over easy.

<b>ROASTED MUSHROOM AND KALE</b>	17	<b>ENGLISH SAUSAGE</b>	17
<b>DOUBLE SMOKED BACON</b>	17	<b>PEAMEAL BACON</b>	19

### MAINS

<b>BREAKFAST SMOOTHIE BOWL (V)</b> Fresh fruits, Chia, Maple Candied Nuts.	12	<b>STEAK &amp; EGG</b>	26
<b>FRITTATA</b> Kale. Dried tomatoes. Grana Padano. Pickled cipolini onions.	17	<b>LAMB MERGUEZ SCOTCH EGG</b> Romesco. Pecorino hash.	21
<b>NUTELLA FRENCH TOAST</b> Cinnamon Loaf, Crème Anglaise, Hazelnut Cream. Marnier Macerated Strawberries. Hazelnut Praline.	16	<b>BISON BREAKFAST POUTINE</b> Braised Bison Short Ribs. Poached Eggs. Onion Crisps. Cheese Curds. Hollandaise	22
<b>BURGER</b> Beef Chuck Patty, Brioche, Sunny Egg, Avocado, Chipotle Aioli. Choice of Greens or Hash	24	<b>SMOKED SALMON CREPE</b>	19

### SIDES

Bacon 5	Hash 4
English Sausage 5	Single Pastry 4
Mushrooms 4	Extra Egg 3
Toast 3	

### HOMEMADE JAMS

Strawberry Rhubarb
Field Berry
Bourbon Blueberry
Raspberry