

DAY BREAK

BOULANGERIE 15
muffin | croissant | bagel | churned
butter | house preserves

GRAPEFRUIT & BERRIES **gf** 13
half ruby grapefruit | fresh berries
golden sugar | house-made granola

CHIA PUDDING **gf** 14
chia seeds | coconut milk | field berries
banana | dark chocolate | sun-dried
cranberries | walnuts | grated cinnamon

Breakfast 6am to 10:00am

GRANOLA & YOGURT 14
natural yogurt | cranberry granola fresh
berries | organic honey
golden flax seed

BREAKFAST BUTTY 17
toasted house-made english muffin
organic egg | Canadian bacon
aged white cheddar | sautéed kale
hollandaise sauce | potato rösti

A LIGHTER MORNING

HOT MUESLI 15
rolled oats | wheat flakes | almonds
pecans | sun-dried berries
hot dairy milk | maple syrup

BAGEL & LOX 16
fresh bagel | house cured salmon
fine herb cream cheese | popped
capers | cucumber | red onion | lemon

AVOCADO TOAST 17
mountain grain toast | fresh avocado
vine tomato | balsamic vinegar
cracked pepper | sea salt
+ poached organic egg \$3

THE GREATEST BREAKFAST

THE BISTRO BREAKFAST 29
two organic eggs | two natural bacon
two natural chicken sausage | herb
tomato potato rösti | artisan toast
house preserves | coffee or tea
fresh juice

FRENCH TOAST 25
three slices of French bread
macerated field berries
whipped cream | pure maple syrup

EGGS BENEDICT 24
two organic eggs | Canadian back
bacon | house-made english
muffin | hollandaise sauce | potato
rösti

WILD BLUEBERRY PANCAKES 24
Canadian blueberries
double strawberry curd | pure
maple syrup | churned butter

BRUNCH BOWL 24
sautéed kale | potato rösti | quinoa
poached organic egg | herb
tomato | avocado | jalapeño
crema

BUCKWHEAT WAFFLES **gf** 25
apple fig compote | pure maple syrup
churned butter | candied pecans
whipped cream | natural chicken
sausage

EGG WHITES SKILLET **gf** 22
Organic egg white frittata
asparagus | mushrooms | fine herbs
chevre | romesco sauce | artisan toast

SIDES

natural bacon 2 strips 4
natural chicken sausage 2 links 4
Canadian bacon 2 slices 6
organic egg each 3
mini potato rösti 2

hollandaise sauce 4
fresh whipped cream 3
pure maple syrup 3
fresh berries 6
half grapefruit 5

fresh avocado 4
Black Sheep pastry 7
house baked muffin 5
artisan toasts 5
house fruit preserve 3
churned butter 2
fresh juice 7
Lavazza coffee 7
artisan tea 6

FORWARD

Bistro Novelle Dinner 5pm to 10pm

BLUSHING BUNNY 17

fire-roasted tomato bisque | heavy cream | tarragon
signature gin | candied bacon | Welsh rarebit

BLUE PIDDOCKS 18

steamed blue mussels | green curry | roasted chilies
crisp vegetables | coriander crostini

WILDE WINGS 17

brined two hours | crispy fried | plum honey | crushed chilies
flat leaf parsley | sumac

MODEST

BISTRO CAESAR 16

grilled romaine hearts | shaved Parmesan | garlic croutons
blistered tomato | bacon lardon | charred lemon | Caesar dressing

ROOTS & GREENS 19

roasted root vegetables | clipped greens | quinoa | pecans
sun-dried cranberries | apples | goat cheese | tarragon dressing

MID MOST

side of your choice British chips, caesar salad, clipped greens or wolf peach bisque

BURGER NOVELLE 23

brioche bun | 6oz Alberta beef patty | aged Canadian cheddar
natural bacon | clipped greens | Alberta farms tomato
red onion | pepper mayo

BRICK CHICKEN & BRIE 24

pressed French bread | crispy brick chicken | Normandy brie
caramelized shallots | apple compote | crispy pancetta

MAINLY

OXFORD SUPPER 34

Two pieces of "Oscar Wilde" beer battered fresh haddock
double cooked chips | mushy peas | tartar sauce
charred lemon

TOP GRASS STEAK FRITES 36

6oz grilled butcher steak | British chips | horseradish aioli
hand-clipped greens | stout mustard

FRENCH PAN CHICKEN 34

organic chicken breast | natural herb jus | garlic confit
red wine shallots | spätzle | forest mushrooms | roots

WILD SALMON BOWL 34

Sous Vide B.C. Salmon | roasted herb tomato
toasted pulses | puy lentils | red quinoa | asparagus | black
kale preserved lemon butter | pancetta crisps

BRITISH YORKIES 18

Top Grass Farms beef roast | horseradish cream | beef jus
King George sauce

HARISSA HUMMUS 16

house-made lavash & naan bread | pickled vegetables

OSCARS BUTTONS 18

three sliders | hand-pressed Alberta beef | aged Canadian
cheddar | cherry preserve | stone beer mustard

CAULIFLOWER BREAD 22

white sauce | house ricotta | pecorino cheese | chevre
watercress | shaved fennel | citrus salad

THE BACK 40 BURGER 23

mountain grain Kaiser | all veggie patty | baby spinach | fried
green tomato | red onion | smashed avocado | balsamic
vegan mayo

SPRINGBANK BISON SHORT RIB 34

potato gratin | braised root vegetables | Saskatoon berry
preserve rosemary gravy | crispy shallots

BALTI CURRY 28

roasted vegetables | sprouted pulses | basmati rice | raita fruit
chutney | kachumber salad | house naan bread

ALBERTA PIG RACK 34

house smoked Alder-wood pork back ribs
buttermilk cheese grits | sour cherry BBQ sauce
sautéed greens

SMALL PLATES

Bistro Nouvelle Lunch 10am to 5pm

WOLFS PEACH BISQUE 12

fire-roasted tomatoes | heavy cream | tarragon
signature gin | candied bacon | artisan breads

HARISSA HUMMUS 15

house-made lavash & naan bread | pickled vegetables

WILDES WINGS 19

brined two hours | crispy fried | plum honey | crushed chilies
flat leaf parsley | sumac

OXFORD POUTINE 16

double cooked chips | aged cheddar curds
Teeling whisky gravy | maple candied bacon

MURPHY FRIES 14

crispy parsnips, carrots & potato | first press
canola oil baked | beet root dip | feta
cheese | mint pesto roasted hazelnuts

FINER FETTLE

BISTRO CAESAR 16 + protein 8

grilled romaine hearts
shaved Parmesan | garlic croutons
blistered tomato | natural bacon
charred lemon | Caesar dressing

ROOTS & GREENS 17 + protein 8

roasted root veggies | clipped greens
quinoa | pecans | sun-dried cranberries
apples | goat cheese | tarragon dressing

CAULIFLOWER BREAD 22

white sauce | house ricotta | pecorino
cheese | chevre | watercress | shaved
fennel | citrus salad

WEDGES AND GRINDERS

side of your choice British chips, caesar salad, clipped greens or wolf peach bisque

THE AUTOGRAPH CLUB 23

mountain grain toast | sous vide organic chicken breast
natural bacon | tomatoes | clipped greens
green goddess pesto | feta cheese

CROQUE MONSIEUR 22

French bread | Alberta farms ham | gruyère cheese
comté cheese | béchamel sauce

MON PAN BAGNAT 24

grilled baguette | Ontario pickerel conserve | lemon
vinaigrette | vine tomatoes | cucumbers | olive tapenade
clipped greens

BISON ON WECK 23

kummelweck roll | Springbank bison brisket | horseradish
aioli crispy shallots | jus royal to dip

BACK 40 BURGER 23

mountain grain Kaiser | all veggie patty | baby spinach
fried green tomatoes | red onion | smashed avocado
balsamic vegan mayo

BURGER NOVELLE 23

brioche bun | 7oz house-made beef patty | aged Canadian
cheddar | natural bacon | clipped greens | Alberta farms tomato
red onion | pepper mayo

DORIAN GRILLED CHEESE 21

French bread | aged white cheddar | cava Swiss
shaved asiago cheese | fine herbs | apple fig compote

PLAT du JOUR

BRITISH FISH & CHIPS 31

"Oscar Wilde" beer battered fresh haddock | double cooked
chips | mushy peas | tartar sauce | charred lemon

KNOTS ON WOOD 27

potato gnocchi | fennel pesto | pecorino cheese | olive oil |
blistered tomato | wood sorrel | cracked pepper | sea salt

STEAK FRITTES 32

6oz grilled butcher steak | British chips | horseradish aioli
hand-clipped greens | stout mustard

1974 BUTTER CHICKEN TIFIN 29

basmati rice | palak | raita | fruit chutney | kachumber salad |
house-made naan bread