
2019
BRUNCH
MENU

REDTABLEFOODS.COM



red tableTM



· STARTER PLATES ·

SOUP DU JOUR

Daily creation.

Please ask your server for the soup of the day

Cup: 7

Bowl: 11

NORDIC PARFAIT

Strawberry yogurt, spiced raspberry coulis and house granola

10¾

RED TABLE™ KITCHEN BEET SALAD

Arugula, ruby beets, heirloom teardrop tomato, candied pecan, cow's feta cheese, served with balsamic vinaigrette

14¼

HOUSE SALAD

Winter greens, heirloom teardrop tomato, English cucumber, shaved carrots and onion, served with raspberry vinaigrette

12¼

BLUE SALAD

Blend of greens, toasted nuts, bacon bits, crumbled blue cheese, tomato, boiled egg, served with cashel blue dressing

14¼

EAST COAST CLAM CHOWDER

Flavorful and aromatic chowder

Cup: 8

Bowl: 12

ADD THE FOLLOWING TO ANY SMALL OR LARGE PLATE:

Chicken breast

6½

Pan seared shrimp

7½



· LARGE PLATES ·

RED TABLE™ BREAKFAST

2 eggs any style, Meuwly's local bacon or sausage, hash brown potato and choice of toast

12¼

NYC EGG BENEDICT

English muffin, Meuwly's local back bacon, poached egg, crisp hash brown potato and hollandaise sauce

14½

CHEESE OMELETTE

Monterey jack, old cheddar, buffalo mozzarella, crisp hash brown potato, and choice of toast

13¼

DENVER WRAP

Scrambled eggs, onions, peppers, black forest ham, swiss cheese, and crisp potato hash

12½

AUTUMN SPICED FRENCH TOAST

Candied nuts, chantilly cream, maple syrup, and a fruit cup

13¼

CHARGRILLED STEAK SANDWICH

7oz AAA Alberta sirloin steak, sautéed mushroom, grilled tomato, arugula on a crusty garlic bread, served with seasoned fries

19½

PENNE MEDITERRANEAN

Black olives, onion, bell pepper, sundried tomato, feta cheese and penne pasta, tossed in aromatic sundried tomato sauce

14¾

LOUISIANA CHICKEN CLUB

Cajun rubbed Lilydale™ chicken breast, chipotle spread, bacon, lettuce, tomato and onion on toasted ciabatta, served with fries

16¼



· SWEET PLATES ·

CHOCOLATE TRUFFLE CAKE

Chocolate ganache, chantilly cream

9

N.Y. CHEESE CAKE

Raspberry coulis, chantilly cream

9

MAPLE PECAN PIE

Warm pie, served with butter scotch ice cream

9



· SIDES ·

HASH BROWN POTATO

3½

FRUIT CUP

4¾

MEUWLY'S LOCAL BACON

5¼

MEUWLY'S LOCAL SAUSAGE

5¾

SALAD

5¼



· BEVERAGES ·

COFFEE OR TEA

2½

BAILEY'S IRISH COFFEE

7¼

MIMOSA

8¼

MILK

2¾

CHOCOLATE MILK

2¾

ORANGE JUICE

3

APPLE JUICE

3

POP

2¼

HOT CHOCOLATE

3½



WE ARE PROUD Albertan's and believe in serving delicious food that is as fresh and local as possible. Red Table Foods™ is thrilled to partner with local suppliers such as Lilydale and Meuwly's Artisan Food Market to provide fresh, local meats.

GST not included in menu pricing.

Please inform your server about any dietary restriction.

Menu subject to change without notice.