



stones

FIRST NATIONS INSPIRED CUISINE

BRUNCH PLATES

CHINIKI SASKATOON BERRY SOUP WITH FRY BREAD \$9
(ELDER GEORGIE MARK'S RECIPE)

ROASTED BEET SALAD \$12
MIXED GREENS, GOAT CHEESE, CANDIED PECANS WITH WHITE BALSAMIC VINAGRETTE
ADD OVEN BAKED SALMON \$6

STONES NICOISE SALAD \$18
OVEN BAKED SALMON, BABY POTATOES, SLICED EGG, GREEN BEANS
WITH CREAMY BUTTERMILK DRESSING

EGGS BENEDICT \$16
LOCAL FARM HAM, HOLLANDAISE SAUCE, ROASTED BABY POTATOES, MIXED GREENS

SASKATOON BERRY FRENCH TOAST \$16
TOPPED WITH FRESH BERRIES AND WHIPPED CREAM, SERVED WITH BOAR BACON
ADD CANDIED PECANS \$1

STACK OF PANCAKES \$10
TOPPED WITH FRESH BERRIES AND WHIPPED CREAM

STONES CLASSIC BREAKFAST \$10
TWO EGGS ANY STYLE, BACON, HASH BROWNS,
CHOICE OF WHITE OR WHOLE WHEAT TOAST

ELK ROAST BANNOCK BREAKFAST \$19
SLOW COOKED ELK, SALSA, CHIPOTLE CRÈME FRAICHE, TOPPED WITH FRIED EGG

CHINIKI BISON BURGER \$19
ALBERTA BISON, GOUDA CHEESE, DIJON MUSTARD AIOLI, LETTUCE, TOMATO,
SIDE OF MIXED GREENS WITH WHITE BALSAMIC VINAGRETTE

ADD SIDE OF BACON (3 PIECES) \$4

ADD SIDE OF BANNOCK \$2

ADD MARBLE RYE TOAST WITH HOUSEMADE JAM \$4

