

Snacks

Cheesy Poofs	4
Beef Jerky	6
Smoked almonds	5
Marinated Olives	6

Lunch

FENCE
& POST
A PRAIRIE KITCHEN

Appetizers & Sharing

BRIE SPRINGROLLS 20

Four springrolls stuffed with double cream brie with an apple slaw & red pepper jam

ROMAN FLATBREAD 18

72 hour fermented, twice baked dough topped with choice of:

Bechamel, apple, brie, crushed hazelnuts & honey drizzle 

Truffle cream, poached mushrooms, mozzarella, & house cured coppa

ARANCINI 19

Creamy risotto with wild & cultivated mushrooms and mozzarella breaded then fried golden, served with a burnt scallion aioli

CHICKEN 65 17

Fried marinated chicken, tangy sichuan sauce, sesame seeds & herbed aioli

BRUSSEL SPROUTS 18

Crispy fried Brussel sprouts tossed in a rosemary gastrique topped with smoked almonds & pickled onions

Salads

BEET & KALE 18

SALAD

Roasted & pickled beets, kale, citrus vinaigrette, crumbled chevre & hazelnuts

BOWL ADD ONS

Add (5) shrimp + 11

Add 3 oz tempura tofu + 5

Add 3 oz braised beef + 7

Add 3 oz chicken | regular or cajun + 6

WEDGE SALAD 13 | 17

Baby romaine spear, herbed panko, smoked almonds, herb dressing & goats cheese crumble

NOODLE SALAD 17

Rice noodles topped with shredded carrots, cabbage, cucumber, bell peppers, fresh mint & cilantro topped with crispy shallots, crushed peanuts & bean sprouts served with a Vietnamese dressing



Gluten free



Vegetarian



Dairy free

Sandwiches

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All sandwiches are served with your choice of our
fresh greens, fries or daily soup.

Wedge or Beet salad +3 Gluten free bun +2

CROQUE MONSIEUR 2 3

Homemade potato bread, swiss cheese &
house cured ham topped with cheese & a white
sauce then baked

Make it a Madame +3

CRISPY TOFU 2 1

Tempura fried marinated tofu tossed with our
house sesame sauce with a fresh & crunchy slaw
finished with sesame seeds & cilantro

BLT 2 3

A slow roasted slab of house cured bacon, fresh
tomatoes, mixed greens & pickled red onion with
herb aioli on our house bun

GRILLED CHEESE 2 4

Brie, honey-truffle smear & apples, fried to
golden perfection on our potato brioche

CHICKEN SANDWICH 2 4

Buttermilk marinated chicken thigh
breaded & fried served on our house bun
with tomato, mayo & lettuce

Choice of Regular or Spicy

F&P SMASH BURGER 2 3

House ground Alberta beef, served on our
burger bun with tomato, pickles, F&P
sauce & lettuce

Add Cheese, Mushrooms or Bacon +2

Mains

FISH & CHIPS 2 3

Atlantic cod hand battered & fried golden
served with house coleslaw & house
tartar sauce with fresh lemon

Add fish +5

PAD THAI 2 6

Rice noodles topped with chicken & prawns
in a savory peanut sauce with fresh
beansprouts, carrots & bell pepper topped
with crushed peanuts & cilantro

BISON BOLOGNESE 2 6

Slow-braised Alberta bison in a rich tomato &
red wine ragù, tossed with rigatoni & finished
with Parmigiano-Reggiano

KABOCHA E PEPE 2 4

Creamy kabocha squash tossed with rigatoni
served with a touch of miso, crispy sage,
Parmesan, pumpkin seeds & chili crisp



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