



Homegrown & Homemade

Breakfast

Substitute tomato slices or 1/2 grapefruit for hash browns... \$1.50

Substitute fresh fruit for hash browns ... \$2.50

Two Eggs Any Style \$8.75

2 free range eggs with hash browns & toast

Add Bacon, Breakfast Bratwurst, Spicy Chorizo Sausage or Ham ... \$4.00

Triple Double \$15.00

3 free range eggs, breakfast bratwurst, bacon & ham with hash browns & toast.

Breakfast Burrito \$12.75

3 free range eggs scrambled with bell peppers & onions, wrapped up with black bean corn cilantro salsa, peppered gouda & garnished with avocado.

Add Breakfast Bratwurst or Spicy Chorizo Sausage ... \$4.00

Hillhurst Breakfast Sammy \$12.00

2 free range fried eggs with bacon & aged cheddar on sourdough toast with tomato, butter leaf lettuce & sweet red pepper mayo.

Breakfast Tostadas \$12.75

Gluten Free! 3 free range eggs scrambled with bell peppers, onions & banana peppers on top of crispy corn tortillas with black bean corn cilantro salsa & avocado.

Add Breakfast Bratwurst or Spicy Chorizo Sausage ... \$4.00

Fruit Yogurt & Granola \$11.50

Selection of fresh fruits with plain yogurt & homemade granola drizzled with maple syrup.

Add Hemp Hearts ... \$2.00

Hot Cereal \$9.00

100% whole grain oats with flax & organic cane sugar topped with warm berry compote & fresh cream, milk or soy milk.

Add Hemp Hearts ... \$2.00

Caribbean Jerk Vegan Scramble \$14.00

Jerk spiced tofu sautéed with bell peppers, onions, potato & organic mixed greens topped with avocado, fresh tomato & black bean corn cilantro salsa.

Stuffed French Toast \$12.00

Served with home-cut hash browns, your choice of:

Cinnamon cream cheese & homemade field berry compote

Back bacon & Sylvan Star Gruyere

Eggs Benedict \$15.00

2 poached eggs on a toasted English muffin topped with Dairy Lane hollandaise. Served with home-cut hash browns and your choice of:

Back Bacon & Grilled Tomato

Smoked Salmon & Pickled Asparagus

Avocado & Roasted Red Pepper

Three Egg Omelettes

Served with home-cut hash browns & toast, your choice of:

Veggie \$12.50

Red & green bell peppers, green onion, topped with fresh homemade bruschetta.

Mexicali \$14.00

Spicy Mexican chorizo, bell peppers, green onion, banana peppers & cheddar. Topped with salsa & sour cream.

Canadian \$13.50

Back bacon, mushrooms, & Sylvan Star Gruyere.

All In \$15.00

Bacon, ham & sausage with bell peppers, mushrooms, green onions & cheddar.

Sides

| | | | | |
|---------------------------|----|--------|----|--------|
| Home-Cut Fries | sm | \$4.25 | lg | \$5.75 |
| Hash browns | sm | \$4.25 | lg | \$5.75 |
| Fresh Fruit | sm | \$4.75 | lg | \$8.75 |
| Single Egg | | \$2.00 | | |
| 1/2 Grapefruit | | \$3.00 | | |
| Avocado | | \$3.00 | | |
| Tomato Slices | | \$3.00 | | |
| Toast | | \$3.25 | | |
| Yogurt | | \$4.00 | | |
| English Muffin | | \$3.75 | | |
| Garlic Toast | | \$2.00 | | |
| Single Slice French Toast | | \$4.00 | | |
| Bacon, Sausage or Ham | | \$4.00 | | |
| Hollandaise Sauce | | \$2.00 | | |
| Hemp Hearts | | \$2.00 | | |

Please understand that we are small & busy. Substitutions & modifications will not always be possible. Feel free to ask & we will do what we can.

Lunch

Homemade Soups (Vegan Friendly)

Cup \$4.75 Bowl \$8.25 (served with garlic toast)

Chilled Cucumber Gazpacho

Greens, herbs, chillies, cucumber & sweet red peppers.

Black Bean & Corn

Cilantro, onions, red peppers & lime juice.

Burgers

All of our burgers are topped with butter leaf lettuce, local beefsteak tomato & caramelized onions & are served with your choice of home-cut fries, soup or salad. All of the meat in our burgers is locally & consciously raised, free range & chemical free.

Dairy Lane Burger \$11.00

Local 28 day aged Angus beef, DL burger mayo

Add Smoked Bacon ... \$2.00

Add Sylvan Star Aged Cheddar, Peppered Gouda or Gruyère ... \$2.00

Add Sautéed Mushrooms ... \$1.00

Peppered Pork Burger \$15.00

Locally raised spiced ground pork, banana peppers, Sylvan Star Peppered Gouda & sweet pepper mayo.

Not Burgers

Served with home-cut fries, soup or salad.

Chicken Club \$15.00

Gluten Free! Curried chicken salad with toasted almonds, apples, raisins & butter leaf lettuce on top of fresh corn tortillas.

Coronation Chicken Tacos \$13.00

Gluten Free! Curried chicken salad with toasted almonds, apples, raisins & butter leaf lettuce on top of fresh corn tortillas.

Salads

Small \$5.75 Large \$9.75 (served with garlic toast)

House

Organic mixed greens with cucumber, tomato, red onion & field berry vinaigrette.

Sesame Mandarin

Organic mixed greens, toasted almonds, cucumber, red onion, sesame seeds, mandarin oranges & ginger soy vinaigrette.

Turkey & Olive Burger \$15.00

Alberta ground turkey, roasted red peppers & olive tapenade.

Dairy Lane Veggie Burger \$14.00

Grilled vegetable burger, DL burger mayo, Sylvan Star Aged Cheddar & banana peppers.

Mediterranean Veggie Burger \$15.00

Grilled vegetable burger, olive tapenade, roasted red peppers & Sylvan Star Goat Feta.

Pesto & Gruyere Veggie Burger \$14.00

Grilled vegetable burger, basil pesto & Sylvan Star Gruyère.

Pesto & Feta Veggie Wrap \$13.00

Organic mixed greens, cucumber, tomato, roasted red peppers, red onion, Sylvan Star Goat Feta & pickled asparagus rolled into a multi grain tortilla.

Sylvan Star Grilled Cheese \$11.00

Aged White Cheddar or Gruyère, grilled on fresh rye or sourdough.

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Locally Produced

We believe wholeheartedly that you should know where your food comes from. The Dairy Lane has strong connections with local farmers and suppliers. The following is a list of the good people who bring us everything from eggs to hand soap.

John, Jannie & Jerome

Sylvan Star Cheese & Eggs, Red Deer, Alberta

Greg & Bonnie

Spragg Meats, Rosemary, Alberta

Scott, Phil & Levi

Gull Valley Greenhouses, Gull Lake, Alberta

Rod & April

Crystal Creek Beef, Balzac, Alberta

Moses & John

Tschetter Colony, Irricana, Alberta

Alejandro & Aurora

Tres Maria's Mexican Foods, Calgary, Alberta

Mike & Brad

Wild Rose Brewery, Calgary, Alberta

Niall & Michele

Grizzly Paw Brewing Company, Canmore, Alberta

Liz

Zora's Lemonade, Calgary, Alberta

Cam & Karina

Rocky Mountain Soap Company, Canmore, Alberta

Brenda

Jammin' it, Calgary, Alberta

Jason, Chris & Russ

Fratello Coffee, Calgary, Alberta

Please ask us about our Gift Certificates.

319 19 Street NW (403) 283 2497 visit us at www.dairylanecafe.ca