

EDGAR HYPERLODGE

LOCAL SUPPLIERS



VOLAILLE AUX GRAINS DORÉS



BRIN NATURE



LES CHAPEAUX GOURMANDS



QUALIFRAICHE ST-ARNAUD



FROMAGERIE SUMMUM



RÉCOLTE DES CANTONS



VIANDES CHICOINE



JO GROS DARD



ROUGE CAPSI



FROMAGERIE ST-BENOIT-DU-LAC



CANARD DU LAC BROME



ILS EN FUMENT DU BON



LA POCHE BLEUE

Chef's Table

MINI POGO À FÉLIX - \$16

Three mini sausage pogos "ils en Fument du Bon", served with fries and Dijon sauce.

PENNE WITH MUSSELS - \$27

Penne pasta topped with tomato sauce, parmesan, a medley of mushrooms (oyster, lion's mane, and button), and a pound of succulent mussels.

BEET CARPACCIO WITH GOAT CHEESE - \$16

Marinated chioggia beet carpaccio, yellow beet salad, pieces of goat cheese, caramelized maple pecans, beet gel, tartar sauce, beet mousse and sprouts.

BANG BANG SHRIMP - \$17

Coconut breaded shrimp, on salad nest, beetroot mousse and sprouts. Served with Carrots, red cabbage and sprouted beans, Greek vinaigrette and squeezed limes.

GOLDEN CLUB - \$26

The legendary Golden Club is back for the month of May. We have revived this extravagant 3-layer sandwich consisting of grilled chicken breast, brie cheese, lettuce, fresh tomatoes, and crispy bacon. And of course, not forgetting the mayo! Served with fries or green salad.


MUSHROOM POUTINE LA FERME FORTUNA - SMALL \$20 / LARGE \$24


For mushroom enthusiasts, you will be delighted with Lion's Mane, Blue Oyster, and Pories mushrooms. Additionally, caramelized onions, poutine sauce, and a drizzle of buffalo sauce.

**Caterer
Home chef**

BOOK FOR ALL YOUR OCCASIONS!
veroniqueph@edgarhyperlodge.com



 Option suitable for people with gluten intolerance available on request

 Suitable for people with intolerance to dairy products

*Please always mention your condition to your server

STARTERS

HOMEMADE FRIES - \$6 - \$10

Homemade fries with aioli sauce

SOUP OF THE DAY - \$6

Depending on the mood of the chef

FRIED PICKLES - \$14,50

Plate of fried pickles, seasoned with lime sour cream and Buffalo sauce. Garnished with a salad of marinated problanos peppers.

CHICKEN WINGS - \$27,50

1 pound of chicken wings from Volailles aux grains dorés, served with homemade fries, sour cream and an aioli sauce.

Choice of sauce: BBQ sauce from LA POCHE BLEUE, Buffalo, hot pepper garlic infused honey or 666 sauce: Spicy sauce made with hot pepper paste from the Rouge Capsi farm in Dunham.

CHEESE STICKS - \$17

Breaded and fried cheese curds enhanced by a tomato sauce with grilled peppers and pesto. With a tasty pico de gallo.

TUNA TATAKI - \$19

Tuna tataki, Brussels sprout salad with valentine radish, carrot; and foam of beet. Wafu sauce.

THE EDGAR'S NACHO - \$26

Corn chips, grated cheese, pico de gallo, sliced olives, pickled banana peppers and cheese sauce. Served with salsa, guacamole, sour cream and melted cheese. Top it all off with a portion of shredded duck for \$9 or a marinated chicken breast for \$7.50.

SALMON RILLETES - \$19

Salmon rillettes with grapefruit, soy, and maple, served with Jerusalem artichoke chips and red cabbage mousse.

COMFORT FOOD

SPAGHETTI BOLOGNESE - \$21

Delicious pasta, homemade meat bolognese sauce. Gratinated all for \$5. Add a side dish of caesar salad for \$5

FISH'N CHIPS 1860 - 1 PIECE - \$25 / 2 PIECES - \$33

Cod fried with our house beer batter L'Autre Sorte des Brasseurs de West Shefford (red) and served with coleslaw, pickle, lemon and tartar sauce. Served with fries.

SALMON STEAK - \$34

Risotto-style cauliflower, pan-fried vegetables and pesto sauce

FLANK STEAK WITH CHEF'S VEGETABLES - \$39

Steak marinated in our home made recipe with West Shefford beer. Served with roasted vegetables and potatoes confit in butter, pepper sauce.



TARTARS OF THE MONTH

*The tartars are served with homemade croutons and a choice of fries or a green salad. Replace your fries or salad with a poutine or Caesar salad for \$4.

ASIAN TUNA TARTARE - \$27

Asian tuna tartare, sesame and spicy mango, served with egg-roll chips.

BEEF TARTARE WITH FRIED PICKLE CHIPS, SOUR CREAM & ONIONS - \$27

Beef tartare, cucumber, pickles, red onions and chips Ruffle sour cream and onions, sour cream sauce. Served with croutons.

SALADS

Choose from our salad choices, then add a protein choice.

FROM THE MARKET - \$12 / \$19

Mixed lettuce, pico de gallo, julienned carrots and daikon topped with a homemade dressing.

CÉSAR - \$15 / \$22

Romaine lettuce, bacon, grated parmesan croutons, lime and Caesar dressing.

ASIAN - \$15 / \$22

Bed of spinach and pearl barley, bean sprouts, julienned carrots and daikon, marinated red cabbage, watermelon radish, guacamole, cucumbers, edamame, green onions. Served with a wafu-style sesame dressing.

GREEK - \$15 / \$22

Mix of greens, tomatoes, olives, onions, peppers, cucumbers, feta cheese, oregano and homemade Greek dressing. Homemade tzatziki sauce.

CHOICE OF PROTEINS

Chicken pop-corn \$7

Marinated chicken \$8

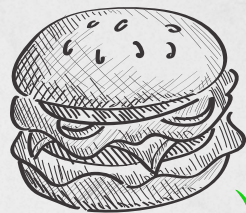
Duck \$9

Tuna tataki \$10

Grilled salmon filet \$14



BURGERS



Choice of fries or market salad.

Replace your side dish with a Caesar salad or a poutine for \$4.

 Vegetarian option (beyond meat) available for all burgers.

ALL DRESSED BURGER - \$24

Brioche bread, bacon, slice of yellow cheese, lettuce, pickles, fresh tomatoes, sliced onions and our excellent Big Lodge house sauce.

PRETTY BASTARD BURGER - \$23

Brioche bread, old cheddar, fried onions, marinated banana peppers, lettuce, fresh tomatoes and LA POCHE BLEUE BBQ sauce.

RUS-TIC BURGER - \$24

Brioche bread, Gouda cheese, fried onions, button mushrooms, sautéed shiitake and portobello mushrooms, lettuce, tomato and Dijonnaise with Pretty Bastard (stout) beer from the West Shefford Brewers.

SMOKED MEAT WRAP - \$21

Smoked meat wrap, garnished with cheese curds, fries, pickles, dijonnaise and coleslaw. Served with fries or salad.

POUTINES

THE CLASSIC - \$16 / \$20

A traditional poutine just the way we like it! Cheese curds from Fromagerie Qualité Summum, home-style fries enhanced with our excellent poutine sauce Top it off with a chicken breast for \$7.50

ITALIAN POUTINE - \$18 / \$22

Our classic poutine, to which we exchanged the traditional sauce for our delicious homemade spaghetti sauce.

FLANK STEAK POUTINE - \$23 / \$27

Tender pieces of flank steak, onions, button mushrooms, sautéed shittakes and portobello, cheese curds, home-style fries and poutine gravy.

SMOKED MEAT POUTINE - \$23 / \$27

Our home-style fries, garnished with cheese curds, coleslaw and pickle. Served in a dijonaise sauce.

POUTINE WITH SAUSAGE << ILS EN FUMENT DU BON >> - \$21/ \$25

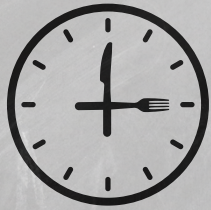
Classic poutine sauce with chef's choice of sausage, sautéed peppers and onions.

GALVAUDE WITH PULLED DUCK - \$23 / \$27

A traditional poutine to which we add our homemade shredded duck confit from Lac Brome and green peas.

LUNCH MENU

Monday to Friday 11AM @ 2PM



LUNCH MENU

APPETIZER

Soup of the day or market salad

MEAL OF THE DAY - \$ 23

 SPAGHETTI BOLOGNESE - \$ 19

HAMBURGER STEAK - \$ 20

SANDWICH OF THE DAY - \$ 21

* Add a cappuccino & a dessert - 4\$

CHILDREN'S MENU

Valid for children under 10 years old. Each meal comes with a beverage of your choice.



CHILDREN'S MENU

POUTINE - \$13

CHEESE BURGER & FRIES - \$13

CHICKEN POPCORN & FRIES - \$13

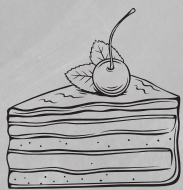
SPAGHETTI BOLOGNAISE - \$13

SHIRLEY TEMPLE - 4\$



7-up,
raspberries,
dragon fruit
bubble tea and
glitter syrup.

DESSERTS



DESSERTS

ALL OUR DESSERTS ARE HOMEMADE AND INCLUDE A COFFEE

BROWNIES WITH ICE CREAM - \$9

SUGAR PIE WITH ICE CREAM - \$9

CHEF'S CRÈME BRÛLÉE - \$9