

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

FRIED MAC & CHEESE BITE - \$12

Three pieces of fried mac & cheese and stuffed with cheese curds. Served on Marinara sauce and garnished with fried onions. You must try it!

MINI POGO À FÉLIX - \$16

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

DUCK CONFIT PAPARDELLE - \$28

Pappardelle with duck confit, tomato and rosemary sauce. Cherry tomatoes, spinach and Kalamata olives.

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.

**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

ONION SOUP - \$17

Comforting onion soup made with West Shefford red ale broth, L'Autre Sorte. Bread crouton gratinated with smoked Fontina cheese from L'Abbaye Saint-Benoît.

FRIED PICKLES - \$14,50

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

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.

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.

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.

BRAISED BEEF - \$33

Braised scoter beef, braised in West Shefford beer. Served with mushrooms, pearl onions, potatoes confit with duck fat. Roasted vegetables.

SALMON STEAK - \$34

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


SALMON RILLETES - \$27

Salmon rillettes with grapefruit, soy sauce and maple, with Jerusalem artichoke chips and red cabbage mousse. Served with egg roll chips and a choice of salade or fries.

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

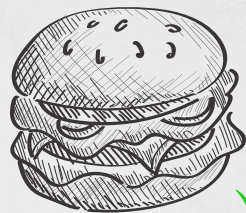
Duck \$9

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 / \$21

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 / \$26

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

SMOKED MEAT POUTINE - \$20 / \$25

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

POUTINE WITH SAUSAGE << ILS EN FUMENT DU BON >> - \$19/ \$24

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

GALVAUDE WITH PULLED DUCK - \$20 / \$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

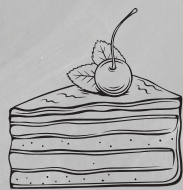
SPAGHETTI BOLOGNAISE - \$13

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

CHEF'S DESSERT - \$9