Brunch items marked with (g) are gluten-friendly. BENNY OF THE MONTH 18.5 Ask your server or follow us on Instagram @vicstavern to be the first to know TRADITIONAL BREAKFAST......17 Bacon, sausage or country ham, two eggs, toast, breakfast potatoes <u>Sub</u> housemade tots \$4 BENNY BOWL (g) 18.5 Breakfast potatoes, country ham, poached egg, cheese curds, spinach, chives, hollandaise Sub housemade tots \$4 BLACKENED CHICKEN BOWL (g)......18.5 Breakfast potatoes, blackened chicken, poached egg, cheese curds, pico de gallo, avocado, chives, hollandaise Sub housemade tots \$4 WAFFLE BREAKFAST17.5 Belgian waffle, Saskatoon berry or strawberry compote, two eggs, choice of bacon, sausage or ham Add fried chicken \$7 Mushrooms, roasted gem tomatoes, poached egg, spinach, microgreens, truffle mayo, cowboy butter, Grana Padano BACON......5 EGG 2.5 TOAST3 COUNTRY HAM.....5 SEASONAL FRUIT 4 BELGIAN WAFFLE6 SAUSACE 4.5 MILLIONAIRE'S BACON 8 BEERMOSA8 Vic's lager, Smirnoff Peach vodka, orange juice, ginger ale (5oz) CAESAR8 Smirnoff vodka, Clamato, garlic Tabasco, Worcestershire, red hot rim spice, pickled bean (1oz) Orange, cranberry or pineapple (6oz) ZERO proof JOLLY RANCHER LEMONADE5 Hibiscus tea, watermelon, lemonade BERRY SPARKLER 5 Saskatoon berries, strawberries, Grapefruit juice, lime juice, simple syrup, soda NITRO COLD BREW 5 Rampage nitro cold brew coffee on tap Add caramel \$1