Ellis Bird Farm

Box 5090 Lacombe, AB T4L 1W7 (403) 346-2211 www.ellisbirdfarm.ab.ca

Ellis Cafe History: The Ellis Café is located approximately 16 kms southeast of Lacombe, AB. in the original farmhouse of Charlie and Winnie Ellis, founders of the Ellis Bird Farm. The Ellis Cafe, formerly known as the Tea House, opened in 1998. Since that time the Ellis Cafe has offered a menu that included cold and hot non-alcoholic beverages, homemade soups, salads, sandwiches and desserts. All food, except ice cream cones, is served on an eclectic assortment of china; adding to the visitors Café experience, supports EBF's environmental goals, and eliminates littering concerns. Items such as candy bars and pop cans are not sold at EBF. A reputation based on excellent food and service has been established and it is imperative that this practice be maintained. The EBF Board of Directors takes pride in maintaining this reputation. All EBF staff, including the operator of the Ellis Café, are expected to contribute to the unique experience that the Bird Farm offers its visitors; a welcoming and relaxing ambiance. The Ellis Café offers seating for 34 inside and 20+ outside on the patio.

Hours of Operation: The Ellis Café season runs from the Monday of the Victoria Day weekend in May to the Monday of the Labour Day weekend in September. The Ellis Cafe will be open Tuesday through Sunday from 11 AM to 5 PM, as well as on holiday Mondays.

Business Model: The Ellis Caféis operated as a stand-alone business, supported by, but separate from the main EBF operation. The operator leases the Ellis Cafe form EBF on a seasonal basis. The lease amount, to be negotiated, covers utilities and helps offset equipment and building maintenance. The lease includes the rental of the Ellis Cafe building, specified furnishings and equipment.

The Ellis Café operator has the option to cater events arranged by EBF and, or to cater for other off-hour events. The operator is charged an additional modest fee over and above the lease amount for catering events.

Kitchen Equipment: Commercial oven/range (natural gas); NUVU Convection; oven/Proofer (220v); commercial dishwasher; 2 chest freezers; Refrigeration (refrigerator on main floor and walk-in cooler in basement); True Line fridge; Microwave; meat slicer; Eurodib Double Panini Press (220v); cash register; some cookware, cooking utensils, china, cutlery, glassware and table coverings. Wi-fi is provided. **Contact info@ellisbirdfarm.ca for more information.** Example of menu from 2015. 2018 menu is still posted at https://www.ellisbirdfarm.ca/ellis-cafeacute.html

Tea House
Up Catering

Welcome to the farm!
We make food how it's supposed to be, fresh and from scratch! We wash the dirt from our farm fresh produce and bake bread, cookies, pie and scones daily. Please enjoy your visit here and take this time to sit back and relax. It may be a few minutes for your food to arrive, and if you are lucky you might catch a glimpse of the elusive mountain bluebird while you wait.

Your Tea House Operators 2013-15.
Pavla and Blake

Loose Leaf Teas

Earl Grey
High grown Sri Lankan black tea, corn flower petals and oil of bergamot combine for a bright coppery brew with rich citrus aroma.
English Breakfast
A traditional black tea blend from the far corners of the old British empire. Full bodied with a "jammy" character.
Indian Spiced Chai
Superb body with mellow Indian spice notes. This blend of black tea and exotic spices will warm your soul.
Japanese Sencha Green Tea
A light coloured, medium bodied green tea. Mellow flavour with pleasant grassy aroma. The most popular type of tea in Japan.
Jasmine Green Tea
A green tea with surprising body, a captivating floral taste, and the heady bouquet of a garden in bloom.
Mint Green Tea
Refreshingly cool mint flavoured green tea.
Strawberry Kiwi Herbal Tea *CF
This tea has bold strawberry flavour with slight tartness from kiwi and hibiscus.
Orange Grove Vanilla Herbal Tea *CF
The creamy orange flavour is reminiscent of the classic creamsicle treat. A naturally caffeine free blend of orange, vanilla, hibiscus, & rosehip.
Peach Rooibos *CF
Mouth watering sweet peach notes make this a perfect choice for our iced tea. Caffeine free and wonderfully uplifting.
Camomile *CF
An aromatic, slightly fruity floral tea with a light yellow colour. Known for its calming properties this tea helps settle the stomach and relax the nerves.

*CF- Caffeine free tea

Our Suppliers

Bowden Farm Fresh Chicken
Bowden, AB
Branson Family Gardens - *CSA
Markerville, AB
Cindy's Tea Room - Red Deer, AB
Country Thyme Farms – Salad Greens
Bowden, AB
Highwood Crossing – **Canola Oil**
High River, Alberta
HolmeHus – **Pork** - Red Deer AB
Irvings Farm Fresh Heritage Pork
Roundhill, AB
Messinger Meats – **Beef** -Mirror, AB
Mumm's Organic Sprouting Seeds
Parkside, SK
Markerville Berry & Veg Farm. *CSA
Markerville, AB
Organic Fair – Cobble Hill, BC
Steel Pony Farm – Red Deer, AB
Satinwood Coffee Roasters
Lacombe, AB
Totally Gluten Free – Lacombe, AB

*CSA – Community Shared Agriculture
Weekly deliveries of fresh produce throughout the season. By purchasing a share of the harvest, we are ensuring the success of local, family run farms.

Have a bumper crop? Bring us your excess veggies and berries before September and we'll buy 'em off ya! Just don't put any nasty stuff on them!

Ellis Bird Farm

Welcome to the
Operated by: Terre St

Open Tuesday – Sunday
11am – 5pm

Cash or Debit Preferred
Visa & Mastercard Also Accepted

Reservations or group inquiries
Please call 403.586.4547
For after hours information email
Terreitup@gmail.com
Visit
www.ellisbirdfarm.ca/tea-house

Ellis Bird Farm

Beverages

Loose Leaf Tea	sm pot $3.50
Tea menu on reverse	lg pot $5.00
Regular Bag Tea	$2.50
Orange Pekoe	
Coffee	$2.00
London Fog	$4.50
Chai Tea Latte	$4.50
Farmhouse Hot Chocolate	$4.50
Glass of Milk	$2.00
Homemade Lemonade	$3.50
Homemade Iced Tea	$3.00
Brewed tea sweetened with honey	
Farmhouse Sparkling Cordial	$3.50
Old Fashioned Soda	$3.50
Organic Fair Root beer, Cherry Cola, Orange	
Ice Cream Float	$4.75
Bottled Water	$2.00
Sparkling Water	$3.00

Homemade Soup

Made daily and inspired by seasonal, farm fresh ingredients

Small Bowl	$4.50
Large Bowl	$6.50

GF = Gluten free option

Salads — Small/Regular

Garden Salad GF $5.00/$8.00
Fresh CSA garden greens, veggies, sprouts and edible blossoms from the garden, served with your choice of dressing

Kale Salad GF $6.50/$9.50
Marinated kale, red quinoa, Sylvan Star Grizzly gouda, pumpkin seed pesto, house cured guanciale, Lemon - Virgin Canola oil vinaigrette.

Beef Carpaccio GF $7.50/$10.50
Organic beef seared rare, very thinly sliced served with a salad of arugula, beets, aged Sylvan Star gouda crisp and whole grain mustard dressing

Caesar Salad $6.00/$9.00
Crisp lettuce, aged Sylvan Star gouda, crispy home made pancetta, grilled crouton and our creamy caesar dressing.

Our Homemade Salad Dressings.
Saskatoon Vinaigrette, Creamy Caesar, Whole Grain Mustard Vinaigrette, Lemon - Virgin Canola Oil and Herb

Lunch fare served until 3:30 daily
Prices do not include GST or gratuity
Inform your server of any food allergies before ordering
15% gratuity will be added to groups of 6 or more
For the consideration of all our guests, groups of 6 or more will receive one receipt

Sandwiches

Add a small soup or garden salad to any sandwich for an additional $3.50
GF All sandwiches can be made on gluten free bread for $1 extra

Egg Salad $7.00
Our home style egg salad is made with farm fresh eggs, chopped scallions and dill topped with fresh sprouts on our whole wheat bread

Chicken Panini $8.50
Organic local chicken thigh, spinach, pancetta and smoked Sylvan Star gouda on focaccia bread, with lemon thyme aioli

Vegetable Panini $7.50
Grilled vegetables, mushroom mayo creamy goat's cheese, fresh herbs on focaccia bread

Beef Sandwich $8.50
Slow cooked beef, grainy mustard, smoked Sylvan Star gouda, arugula on our whole wheat bread served with whole grain mustard aioli

Desserts

Vanilla Bavarian Cream GF $6.00
A silky smooth, set custard infused with vanilla bean, served with poached rhubarb

Slice of Pie $6.00
Made fresh with local fruits served with vanilla ice cream
Ask server for daily variety

Cream Scones $6.00
Buttermilk and saskatoon scones served with vanilla whipped cream and farmhouse preserves

Gourmet Ice Cream Sandwich $6.00
Our homemade chocolate chip cookie and ice cream sandwich dressed up with whipped cream and chocolate sauce

Chocolate Chip Cookies $1.25 ea.

Dish of Ice Cream GF $4.00
Two scoops Ask your server for flavours