

Wine & Brunch

Awesome brunch spot

The diet of a reporter on the road often leaves something to be desired.

Recently, while sitting in a parking lot, AM radio blaring while tapping out a story with fat fingers on a teeny-tiny BlackBerry keypad, I made work of a 7-Eleven smokie in under two minutes.

Between writing, eating, thinking and rushing to get back to the assignment, I failed to notice that every bite of the greasy dog sent an ugly spatter of what I can only call smokie guts into the air.

It wasn't until I returned to the courthouse, and while talking to a lawyer, that I noticed smokie guts were also all over the front of my suede jacket.

Sadly, he noticed it first.

That is one reason why regular brunch reviews are a delightful reprieve from my more typical assaults on fine dining.

And The Deane House was a definite upgrade to my often disgusting daily diet.

It's a Calgary classic, and as



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such, reservations are recommended.

The food is a la carte rather than a Sunday buffet in this old house near Fort Calgary, but patrons can choose from the brunch menu or the regular fare — and this way get to stay put on their duffs rather than getting up and down to serve themselves.

It's comfortable, if not cozy, and the service is great.

"It's like having a meal in someone's house," my sister Sam said.

"Someone's old house," her hubby Rich clarified as we sat in the parlour with its busy, old-fashioned wallpaper, an open window away from those lucky folk in the veranda.

Indeed, The Deane House was built in 1906 for the then-Fort Calgary superintendent,

Capt. Richard Deane.

The final price of the house, in a world where a starter home now runs about \$400,000, was about \$6,000.

Now, it's a priceless Calgary treasure.

Over the years, much has been made of the ghosts supposed to be haunting the three-storey home — much of it open to guests wanting to snoop about.

But a waitress we spoke to said in two years on the job she hasn't witnessed any spirited shenanigans.

And there's nothing scary about the brunch offerings.

Before the entrees arrived we were treated to fresh-baked biscuits with mixed berry jam and whipped butter and fruit dishes full of melons, grapes, raspberries and pineapple.

And the coffee was superb, compared to the "burnt-tasting crap" often served at other places, raved my brother-in-law.

Rich opted for the buffalo shepherd's pie with a side of

chicken vegetable soup.

It was filled with bison, wild mushrooms, root vegetables all buried beneath whipped potatoes and white cheddar cheese (\$14.50).

While ample in portion, Rich felt it was a bit "too flavoured" for his liking, but still something he would order again.

His daughter, Devyn, tasted his soup and refused to give it back because it was that good.

When asked to rate the soup, full of massive chunks of tomatoes and chicken in a tasty broth, she said — "What's the highest number I can give?"

She also tried the kids french toast (yes, parents there is a children's menu) topped with peaches.

Sam chose the steak sandwich, a bit less pricy than the steak and eggs, on the brunch menu.

And although it wasn't exactly what she expected, a big ol' slab of steak, she thought it was a perfect meal

THE DEANE HOUSE
FOOD

403-269-7747
806 9 Ave. S.E.

HOURS
Saturday & Sunday, 10 a.m. to 3 p.m. — reservations recommended

AMBIENCE

SERVICE

OVERALL

between two pieces of ciabatta bread and served with a generous-sized salad (\$13.95) "It was amazing," she said.

I, of course, went for the eggs benedict. (\$13.95) It comes with maple-glazed ham or smoked maple salmon and the most yummy roasted potatoes, (which Devyn helped me devour.)

While not one of those write-home-all-about-it fares, this subtle serving of benny left me with no complaints.

As a big fan, I feel it's worth a mention The Deane House also has pumpkin pie on the dessert menu.

As for the service, it was attentive without being annoying — and even patient said my uncensored sibling.

"They're really nice," Sam said.

"She answered all of your annoying questions."

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