



MOTHER'S DAY BRUNCH

Buttermilk Ricotta Pancakes	3-Cake Stack, Honey Butter, Pure Vermont Maple Syrup, Bacon ~ \$13
Bistro Eggs Benedict*	Potato Cakes, Braised Bacon, Arugula Salad, Tomatoes, Soft Eggs, Béarnaise ~ gf/\$16
Veg Benny*	Potato Cakes, Black Bean/Zucchini/Corn Fritters, Tomato, Soft Eggs, Arugula Salad, Béarnaise ~ gf/V \$13
'Frenched' Toast	Organic Toast, Bacon, Black Berries, Honey Butter, Pure Vermont Maple Syrup, Powdered Sugar ~ \$11
Eggs & Mushroom Cocotte*	Wild Mushrooms, Fresh Hen's Eggs, Cream, Croutons, Spinach ~ \$13
10 O'clock Eggs	Garlic & Tomato Braised Pork Shoulder, Soft Eggs, Creamy Grits, Crouton, Arugula Salad ~ \$14
Country Brunch*	Genesa Garden Fresh Hen's Eggs, Potato Latke, Applewood Bacon, Lemon Scone, Honey Butter ~ \$12
Garden Plate	A selection of our freshest Farm produce from Aspen Moon Farm & Genesa Garden ~ MP
Chicken Liver Pâté*	House-made Pate & Rye Toast, Pickled Mustard Seeds, Apple & Radish, Spicy Microgreens ~ \$10
'King of Spring' Soup	Asparagus, Sweet Cream, Parsley Pesto, Chile Oil, Croutons, Chives ~ \$10/\$5
Vodka & Beet-Cured Gravlox*	House-Cured Wild North Atlantic Salmon, Potato Latkes, Horseradish Cream, Spicy Microgreens ~ gf/\$19
Potted Smoked Trout	Smoked Rocky Mountain Rainbow Trout Spread, Salted Fried Capers, Toasted Baguette ~ \$11
Green Salad Bowl	EP Greens Hydroponic Baby Romaine, Arugula, Frisee, Radish, Croutons, Red Wine Vinaigrette ~ gf/V \$7
Roast Leg of Lamb-on-Toast	Roasted Colorado Lamb, Caramelized Onions, Soda Bread, Romaine, Horseradish Sauce ~ \$15
Cast-Iron Bison*	Buffalo Patty, Brioche, Goat Cheese, Fried Tomato, Soft Egg, Pickled Red Onions, Salad, Chives ~ \$19
Pasta Bowl	Penne Pasta, Butter, Cream, Chives, NY Sharp Cheddar Cheese, Parmesan Cheese ~ \$10
Jr. 'Frenched' Toast	Black Berries, Whipped Honey Butter, Pure Vermont Maple Syrup, Powdered Sugar ~ \$10
Jr. Bison Burger*	Buffalo Patty, Toasted Brioche Bun, Tomato, Dill Pickles & Shoestring Potatoes ~ \$10

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions. Upon request, we will cook to your specifications.

V – Vegetarian gf – Gluten Free **Most items can be gluten free upon request.

**We happily, and gratefully, acknowledge our partnership with Genesa Garden Farm in Drake, CO,
Aspen Moon Farm in Hygiene, CO & EP Greens in Estes Park**

Sides & Extras

Organic Toast (2 slices)	\$3
Soft Eggs (2)	\$4
Béarnaise	\$2
Thick Applewood Smoked Bacon (2 slices)	\$6
Fresh Baked Bistro Scone	\$3
Shoestring Potatoes	\$3

Drinks

Mimosa	\$8
Fruit Juice: Orange, Cranberry	\$5
Latte	\$4

Creamy Cheddar Cheese Grits	\$5
Latkes/Potato Cakes (2)	\$2
Braised Bacon (4 oz.)	\$7
Arugula Salad	\$9
Black Bean & Corn Fritters (2)	\$3
'Frenched' Toast /Pancake	\$3

Bloody Mary	\$9
Coffee	\$3
Cappuccino	\$4