



## A SEASONED Brunch Menu

<b>'Frenched Toast'</b>	Organic Montana Toast/Neuske's Bacon/Berries/Honey Butter/Pure Vermont Maple Syrup/Powdered Sugar ~ <b>\$11</b>
<b>'Cinnamon Raisin Toast'</b>	Griddled and Oven-Toasted Cinnamon Raisin Bread/Dulche de Leche/Bananas/Neuske's Bacon/Honey Butter ~ <b>\$13</b>
<b>'Country Brunch'*</b>	Fresh Hen's Eggs/Potato & Onion Cakes/Neuske's Bacon/Buttermilk Lemon Scone/Honey Butter ~ <b>\$12</b>
<b>'Buttermilk Ricotta Pancakes'</b>	Three-Cake Stack/Buttermilk & Ricotta Cheese/Honey Butter/Pure Vermont Maple Syrup/Neuske's Bacon ~ <b>\$13</b>
<b>'Bistro Eggs Benedict'*</b>	Potato Cakes/Braised Bacon/Soft Eggs/Tomato/Asparagus/Greens & Red Wine Vinaigrette/Béarnaise ~ <b>gf/\$16</b>
<b>'10 O'clock Eggs'*</b>	Sautéed King Trumpet Shrooms/Foie Gras Butter/Grits/Soft Eggs/Frisee/Pickled Mustard Seeds/Croutons ~ <b>V/\$14</b>
<b>'Veg Benny'*</b>	Potato Cakes/Asparagus/Acorn Squash/Black Bean & Bell Pepper Fritters/Soft Eggs/Mixed Greens/Red Wine Vinaigrette/Béarnaise ~ <b>gf/V/\$13</b>
<b>'Colorado Striped Bass'</b>	Pan-Fried Fillets/Black Bean, Scallion & Cherry Tomato Succotash/Asparagus/Frisee/Red Pepper Aioli ~ <b>gf/\$19</b>
<b>'Greens'</b>	Baby Romaine/Frisee/Pickled Heirloom Cherry Tomatoes/Radish/Croutons/Red Wine Vin ~ <b>V/\$9</b>
<b>'Sunday Salmon'</b>	Smoked Salmon/House-made Rye Bread Toast/Salted Butter/Pickled Red Onions/Béarnaise ~ <b>\$19</b>
<b>'Butternut Squash Soup'</b>	Butternut Squash Puree/Croutons/Chives ~ <b>V/\$12/\$6</b>
<b>'Pasta Bowl'</b>	Sweet Cream/Aged Sharp Cheddar Cheese/Penne/Bacon Fat Crumbs/Bleu Cheese/Chives ~ <b>V/\$10</b>
<b>'Pesto Pasta'</b>	Basil & Walnut Pesto/Penne/Roasted Asparagus/Parmesan Cheese ~ <b>V/\$10</b>
<b>'Tomato Pasta'</b>	Saffron & San Marzano Tomato Sauce/Blistered Cherry Tomatoes/Parmesan/Parsley ~ <b>V/\$10</b>
<b>'Jr. Frenched Toast'</b>	Organic Montana Toast/Berries/Whipped Honey Butter/Pure Vermont Maple Syrup/Powdered Sugar ~ <b>V/\$10</b>
<b>'Jr. Pancake Stack'</b>	Two Cakes/Honey Butter/Pure Vermont Maple Syrup/Powdered Sugar ~ <b>V/\$10</b>

**\*Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.**

**V – Vegetarian   gf – Gluten Free (Most items may be prepared gf)**

**We gratefully acknowledge our local partnerships with Genesa Garden & Rock Crop Farm in Drake, CO; Aspen Moon Farm in Hygiene, CO; Maneotis Ranch in Craig, CO; TheCroft Family Farm in Kearsey, CO; & EP Greens in Estes Park, CO;**

**Special thanks to Images of RMNP, in Estes Park, for the photographs adorning our sitting area walls.**

### **Sides & Extras**

<b>Organic Toast (2 slices)</b>	<b>\$3</b>	<b>Creamy Grits</b>	<b>\$5</b>
<b>Soft Eggs (2)</b>	<b>\$4</b>	<b>Potato Cakes (2)</b>	<b>\$3</b>
<b>Béarnaise</b>	<b>\$2</b>	<b>Braised Bacon (4 oz.)</b>	<b>\$7</b>
<b>Neuske's Bacon (2 slices)</b>	<b>\$6</b>	<b>'Frenched' Toast/Pancake</b>	<b>\$3</b>
<b>Fresh Baked Lemon Scone</b>	<b>\$3</b>	<b>'Black Bean Fritters' (2)</b>	<b>\$3</b>

### **Drinks**

<b>Mimosa</b>	<b>\$8</b>	<b>Bloody Mary</b>	<b>\$9</b>
<b>Fruit Juice: Orange, Cranberry</b>	<b>\$5</b>	<b>Coffee</b>	<b>\$3</b>
<b>Latte</b>	<b>\$4</b>	<b>Cappuccino</b>	<b>\$4</b>