

# A SEASONED Brunch Menu



<b>'Bistro Eggs Benedict'*</b>	Potato Cakes/Braised Bacon/Soft Eggs/Tomato/Salad/Honey Citrus Vinaigrette/Béarnaise ~ <b>gf/\$16</b>
<b>'Veg Benny'*</b>	Bean & Bell Pepper Fritters/Zucchini & Patty Pan Squash/Soft Eggs/Salad/Vinaigrette/Béarnaise ~ <b>gf/V/\$14</b>
<b>'Country Brunch'*</b>	Farm Fresh Hen's Eggs/Potato & Green Onion Latkes/Neuske's Bacon/Buttermilk Lemon Scone/Honey Butter ~ <b>\$14</b>
<b>'SEASONED Pancakes'</b>	Three-Cake Stack/Buttermilk & Ricotta Cheese/Honey Butter/Pure Vermont Maple Syrup/Neuske's Bacon ~ <b>\$13</b>
<b>'Frenched Toast'</b>	Organic Montana Toast/Neuske's Bacon/Berries/Honey Butter/Pure Vermont Maple Syrup/Powdered Sugar ~ <b>\$13</b>
<b>'Cinnamon Raisin Toast'</b>	Dulce de Leche/Bananas/Honey Butter/Neuske's Bacon/Powdered Sugar ~ <b>\$15</b>
<b>'Jr. Frenched Toast'</b>	Organic Montana Toast/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>
<b>'Corn Soup'</b>	Munson Farm Corn/Sweet Cream/Guajillo Chile Oil/CROUTONS/Chives ~ <b>V/Bowl \$12 / Cup \$6</b>
<b>'Sunday Salmon'</b>	Smoked Salmon Frittata/Smoked Salmon Cream Cheese/Chives/Salmon Roe ~ <b>gf/\$21</b>
<b>'Garden Greens'</b>	Rock Crop Farm Lettuce/Pickled Cherry Tomatoes/Radish/CROUTONS/Quinoa/Honey Citrus Vinaigrette ~ <b>V/\$9</b>
<b>'Striped Bass'</b>	Pan-Fried Colorado Striped Bass Fillet/Creamy Grits/Mesclun Greens/Honey Citrus Vinaigrette ~ <b>gf/\$24</b>
<b>'Summer Pasta'</b>	Folded Semolina & Egg Pasta/Sautéed Zucchini & Patty Pan Squash/Roasted Tomato & Charred Red Pepper Sauce/Parmesan/Chives ~ <b>V/\$17</b>
<b>'New Bedford Scallops'*</b>	Pan-Seared Atlantic Scallops/Butternut Puree/Grapefruit Brown Butter/Greens/Honey Citrus Vinaigrette ~ <b>gf/\$26</b>
<b>'Pasta Bowl'</b>	Penne Pasta/Sweet Cream/Vermont Sharp Cheddar Cheese/Sweet Butter/Bacon Fat Crumbs/Chives ~ <b>\$12</b>

Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.

*\*These items are, or may be, served raw or undercooked.*

**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; TheCroft Family Farm in Kearsy, CO; and 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**

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

**Drinks**

Mimosa	\$8	Bloody Mary	\$9
Fruit Juice: Orange, Cranberry	\$5	Coffee	\$3
Latte	\$4	Cappuccino	\$4
French Press Coffee (8 oz. / 32 oz.)	\$4.50/\$13.50		

**Upcoming SEASONED Special Events:**

'American History through a Whiskey Glass' ~ 18 September 2019

8-Course Tasting Menu : \$95 ~ Whiskey Tasting: \$25

SEASONED will contribute to a local charity following the event...

'POE' ~ 30 October 2019

Dining with Edgar Allan Poe

'Ravens', 'Beating Hearts' & more...

'An All-American Thanksgiving' ~ November 2019

Menus from around the U.S.A...

'A Feast of Many Fishes' – Christmas 2019

Inspired by the 'Feast of Seven Fishes'...

Fish from American Waters prepared by an American Chef!

Call us @ 970.586.9000 for details. Make your reservation(s) today! [www.seasonedbistro.com](http://www.seasonedbistro.com)