



BRUNCH

APPETIZERS

Salmon Mousse Bites

Smoked Salmon Cream Cheese Mousse, Bagel Chip, Capers & Pickled Red Onions, Berry Coulis \$13

French Toast Sticks (V)

House made Ciabatta-Focaccia sticks fried in French Toast Batter \$9

Bomboloni (V)

Fried Italian Donuts. Ask your server about our weekly special. \$11

SALADS

Grilled Caesar Salad (GF)

Grilled Romaine, Caesar Dressing, Cucumbers, Shaved Parmesan, Croutons

Half \$7.50 Full \$11

Add grilled Chicken Breast \$8

Add Tofu \$7

Bistro Wedge (GF)

Romaine Wedge with Maple Vinaigrette, Bacon, Candied Nuts, Goat Cheese, Apples, Dried Cranberries, & Tomato Gastrique \$11

Pinzimonio (GF)

Shaved Vegetable Medley tossed in Roasted Garlic Vinaigrette

Half \$9 Full \$12.50

Soup Du Jour

Fresh Soup Special Made in House

Cup \$6 Bowl \$10

(GF)=Item is or can be made Gluten Free

(V)=Item is or can be made vegetarian

ENTREES

Biscuits & Gravy

Biscuits, Smash Fried Potatoes, Roasted Bell Pepper Puree, & Legerski's Sausage Gravy

Half Order \$7



Whole Order \$11.50

Salmon Lox

Smoked Salmon, Toasted Bagel, Cream Cheese Mousse, Capers, Pickled Red Onion, Fresh Berry, Lemon, Dill & Grilled Asparagus \$16

Omelette Special (V)

Weekly Omelette special served with Smash Fried Potatoes \$14

Chicken Fried Chicken

Fried Chicken Breast served on Smash Fried Potatoes, with Legerski Sausage Gravy and Roasted Bell Pepper Puree \$17

The Classic Breakfast (GF)

Two Eggs, Bacon or Legerski's Sausage, Smash Fried Potatoes, Toast, & Fresh Fruit \$13.50

Pulled Pork Huevos (V)

Corn Tostadas, Black Beans, Pulled Pork, Red Pepper Crema, Green Chile Sauce, Avocado Puree, Cilantro, 2 Eggs cooked to order \$16

Eggs Benedict (GF)

Poached Eggs on a bed of Fried Ham, Toasted English Muffin, with Lemon Zested Dijon Hollandaise, served with Grilled Asparagus. \$14.50

BLT with Egg (GF)

Smoked Bacon, with Romaine, Tomato, Fried Egg, Garlic Aioli, on your choice of bread, with your choice of side \$12.50

Breakfast Sandwich (GF)

Legerski's Sausage Patty, Smoked Bacon, Egg, Cheddar, & Spicy Aioli on English Muffin with your choice of side. \$11.50

-Choices of Sides-

Fries or Smashed Fried Potatoes

Fruit \$2 Salad \$3

SWEETS

Parfait (GF)

Vanilla-Honey Greek Yogurt with Gluten Free Granola,
Fresh Berries, & Berry Coulis
Cup \$7 Bowl \$13

Gluten Free Pancakes

Three Gluten Free Pancakes

Classic Style \$12

Weekly Special \$14

Ciabatta Fried French Toast

House made Ciabatta-Focaccia Bread fried in
French Toast Batter

Classic Style \$13

Weekly Special \$15

Chef's Treats

Ask your server about this Week's Dessert Specials

Made in House

A LA CARTE

Legerski's Sausage Gravy \$3

Bacon \$4.50

Legerski's Sausage Patty \$4.50

Egg 1) \$2 2) \$4

Smash Fried Potatoes \$4

House Salad - Side \$7 Full \$11

Shoestring Fries - Small \$4 Large \$6

Toast (White, Wheat, Rye, Sourdough, English Muffin, Bagel) \$3

Gluten Free Toast \$4

Ciabatta-Focaccia \$4

Biscuits (2) \$3.50

Pancake (1) \$5

Fresh Fruit \$6

Chicken Breast \$8

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

DRINKS

COFFEE (BISON UNION) \$4

ICED TEA \$3

SODA \$3.50

MILK \$3

CHOCOLATE MILK \$3.50

JUICE \$3

(APPLE, CRANBERRY, ORANGE)

DOMESTIC BEER \$5

Budweiser

Bud Light

Coors

Coors Light

Corona Extra

Stella

LOCAL CRAFT BEER \$6

Blacktooth 307

Blacktooth Hot Streak IPA

Blacktooth Saddle Bronc Brown

Blacktooth Bomber Mountain



DRAFT \$7



Luminous Seasonal,

Ask server for details.

MIMOSA

Glass \$7

Carafe Special \$19

Elevated Mimosa \$9

FULL BAR AVAILABLE

Ask Server For Our Wine List