BRUNCH

**SALADS**

**Grilled Caesar Salad $14.50**
Grilled Romaine, Traditional Caesar Dressing, Cucumbers, Shaved Parmesan, Croutons, Grilled Lemon Wedge

**Bistro Wedge $14**
Romaine Wedge, Maple Vinaigrette, Tomato Gastrique, Goat Cheese, Apples, Chiffonade Bacon, Dried Cranberries, Candied Nuts

**Grilled Portobello Salad $15**
Marinated Grilled Portobello, Fire Roasted Bell Peppers, Red Onion, Arugula, Goat Cheese, Pickled Asparagus, Red Wine Vinaigrette, Shaved Almonds

*Add Chicken or Shrimp to Salads $9*

**Soup Du Jour**
*Fresh Soup Special Made in House*  
*Cup $7  Bowl $11*

**ENTREES**

**Biscuits & Gravy Half $8 / Full $13**
Biscuits, Smash Fried Potatoes, Roasted Bell Pepper Puree, Legerski’s Sausage Gravy

**Salmon Lox $17.50**
Cold Smoked Salmon, Toasted Bagel, Dill Cream Cheese Mousse, Capers, Pickled Red Onions, Raspberries, Lemon, Dill, Asparagus

**Pulled Pork Huevos $17.50**
Blue Corn Tostada, Black Beans & Fire Roasted Corn, House Pulled Pork, Chipotle Crema, Green Chile Sauce, Guacamole, Cilantro, Two Eggs, Chili Threads

**Classic Breakfast $15.50**
Two eggs, Bacon or Legerski’s Sausage Patty, Smash Fried Potatoes, Toast, Fresh Fruit

**Eggs Benedict $16.50**
Toasted English Muffin, Canadian Bacon, Poached Eggs, Lemon Hollandaise, Grilled Asparagus

**Benedict Special $18**
Weekly Benedict Special, Ask Your Server.

**B.L.T. with Egg $15**
Thick Sliced Bacon, Romaine Leaf, Thick Sliced Tomato, 1 egg, Garlic Aioli, Smash Fried Potatoes, Choice of Bread

**Omelette Special $14.50**
Weekly Omelette Special served with Smash Fried Potatoes

**Chicken Fried Chicken $18**
Fried Chicken Breast, Smash Fried Potatoes, Red Pepper Coulis, Legerski’s Sausage Gravy

**Breakfast Sandwich $15**
Toasted English Muffin, Tangy Remoulade, Legerski’s Sausage Patty, Thick Sliced Bacon, Cheddar Cheese, Fried Egg, Smash Fried Potatoes

**Steak Hash $15**
Heirloom Fingerling Potatoes, Beef Top Sirloin, Bell Peppers, Onions, Mushrooms, Cilantro Pesto, Goat Cheese

**SWEETS**

**Parfait**
Vanilla-Honey Greek Yogurt, Gluten Free Granola, Berry Coulis, Fresh Berries  
*Cup $8  Bowl $14*

**Buttermilk Pancakes**
Half Stack $8 / Full Stack $12  
Add Berries $5

**French Toast $12**
Three Slices of Sourdough Bread, battered and grilled. Served with Chantilly and Maple Syrup  
Add Berries $5

**Chef’s Treats**
Ask your server about this week’s Dessert Specials.  
*Made in House*

*Consuming raw or under cooked meats, poultry, or seafood may increase your chance of foodborne illnesses*
BRUNCH

A LA CARTE

Legerski's Sausage Gravy $3.50
Legerski's Sausage Patty $5
Bacon $5
Egg 1) $3 2) $5
Smash Fried Potatoes $4.50
House Salad - Side $6  Full $10
Fries - Half $4.50  Full $7
Toast (Wheat, Rye, Sourdough, English Muffin, Bagel) $3
Biscuits (2) $4
Pancake (1) $6
Fresh Fruit $7
Chicken Breast $9
Shrimp $9

DOMESTIC BEER $6

Budweiser
Bud Light
Coors
Coors Light

LOCAL CRAFT BEER $7

Blacktooth Hot Streak IPA
Blacktooth 307
Blacktooth Saddle Bronc Brown
Blacktooth Bomber Mountain

DRAFT $7.50

Luminous Seasonal
Ask server for details

MIMOSA

Glass $9
Elevated Mimosa $13
Carafe Special $25
*Full Bar Available*

Ask Server for Our Wine List

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