



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

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

BRUNCH

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

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**



DRINKS

Coffee (Bison Union) **\$5**

Iced Tea **\$4**

Soda **\$3.50**

Milk **\$4**

Chocolate Milk **\$5**

Juice **\$4**

(Apple, Cranberry, Orange)

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