

BRUNCH

MAINS

THE CLASSIC | 17

Two Eggs Any Style, Thick Cut Bacon, Berkshire Breakfast Sausage, Fried Smashed Potatoes, Toast, Fresh Fruit

EGGS BENEDICT | 18

Toasted English Muffin, Black Forest Ham, Poached Eggs, Hollandaise, Asparagus

SMOKED SALMON BENEDICT | 26

Toasted English Muffin, Avocado, Smoked Salmon, Poached Eggs, Hollandaise, Asparagus

BREAKFAST BURRITO | 17

Eggs, Bacon, Sausage, Cheddar, Peppers, Onions, Beans & Corn, Red Sauce, Tomatillo & Poblano Sauce, Sour Cream, Guacamole, Chipotle Crema

CHICKEN & GRITS | 20

Fried Chicken Thighs, Jalapeno Havarti Grits, Southern Style Collard Greens, Jalapeno Honey

BISCUITS & GRAVY | 8 | 13

Biscuits, Sausage Gravy, Fried Smashed Potatoes

CHICKEN FRIED STEAK | 19

Beef Cubed Steak, Berkshire Breakfast Sausage Gravy, Fried Smashed Potatoes

B.L.T. | 16

Thick Cut Bacon, Egg, Romaine, Tomato, House Mayonnaise, Fried Smashed Potatoes, Choice of Bread

AVOCADO TOAST | 9

Choice of Bread, Avocado Spread, Fried Egg, Chili Crunch, Chives

PULLED PORK HUEVOS | 20

Smoked Pork Shoulder, Eggs, Black Beans, Roasted Corn, Blue Corn Tostada, Guacamole, Tomatillo & Poblano Sauce, Chipotle Crema

MIGAS BOWL | 18

Eggs, Onions, Peppers, Tortilla Chips, Tomatillo Poblano Sauce, Salsa, Guacamole, Chipotle Crema, Sour Crema, Cheddar

BRUNCH

SALADS

HOUSE SALAD | 7 | 12

Mixed Greens, Shaved Vegetables,
Croutons

*Add Chicken 9

SOUP DU JOUR | 7 | 11

OMELETTES

BRINTON OMELETTE | 17

Breakfast Sausage, Bacon, Onions,
Peppers, Mushrooms, Tomatoes,
Cheddar

VEGGIE OMELETTE | 16

Cremini Mushrooms, Onions,
Peppers, Tomatoes, Cauliflower,
White Cheddar

PARFAIT | 11

Vanilla & Honey Greek Yogurt,
Compote, Gluten Free Granola

PANCAKES | 12 | 16

Maple Syrup

*Add Berries 9

*Add Compote 9

FRENCH TOAST | 12

Battered Texas Toast, Chantilly,
Maple Syrup

*Add Berries 9

*Add Compote 9

SWEETS

DESSERT SPECIALS | 11

Made In House, Weekly Rotating
Desserts

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LUNCH

B.L.T | 15

Thick Cut Bacon, Romaine,
Tomato, House Mayonnaise,
Choice of Bread

FRIED CHICKEN SANDWICH | 18

Fried Chicken Breast, Jalapeno
Honey Mustard, Brioche Bun

HELEN PANINI | 17

Turkey, Cranberry Compote, Brie,
Candied Pecans, Dijon, Arugula,
Hoagie Roll

BREAD OPTIONS

Wheat, Rye, Sourdough, Hoagie,
Brioche Bun
Gluten Free Bread | 2

PARFAIT | 11

Vanilla & Honey Greek Yogurt,
Fresh Berries, Berry Coulis,
Granola

OPEN FACE FRENCH DIP | 15

Roast Beef, Swiss Cheese,
Caramelized Onions, Horseradish
Sauce, Hoagie Roll

HOT PASTRAMI | 17

Pastrami, Baby Swiss Cheese,
Sauerkraut, Russian Dressing,
Rye Bread

BRADFORD BURGER | 18

Smashed Prime Beef Patties,
Lettuce, Tomato, Grilled Onions,
Bacon, White Cheddar, Burger
Sauce, Brioche Bun

SIDE OPTIONS

French Fries, Sweet Potato Fries,
Soup, Salad

DESSERT SPECIALS

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Desserts

LUNCH

SALADS

HOUSE SALAD | 7 | 12

Mixed Greens, Shaved Vegetables,
Choice of Ranch, Gorgonzola or
Red Wine Vinaigrette

SOUP & SALAD | 15

Soup of the Day Cup, Half Size House
Salad

BEET SALAD | 16

Roasted Golden Beets, Granny
Smith Apples, Shallots, Goats
Cheese, Arugula, Toasted
Walnuts, White Balsamic Vin

PROTEIN ADD ONS

Grilled Chicken 9
Ahi Tuna 15

POKE BOWL | 19

Basmati Rice, Marinated Ahi Tuna,
Cucumber, Radish, Avocado,
Sriracha Mayonnaise

QUESADILLA | 14

Green Chiles, Cheddar Cheese,
Guacamole

SOUP DU JOUR | 7 | 11

Soup of the Day Cup or Bowl

GNOCCHI | 13

Sauce Tomate, Shaved Parmesan

FISH & CHIPS | 17 | 23

Beer Battered Alaskan Cod, French
Fries, Remoulade

DAK BULGOGI RAMEN | 17

Chintan Broth, Marinated Chicken
Thigh, Ramen Noodles, Ponzu Egg,
Mushrooms, Radish, Nori

*Add Gochujang .50

ENTREES

APPETIZERS

TERRACE BAR

APPLE CIDER MULE | 12

Tito's Vodka, Apple Cider,
Ginger Beer, Lime

POM MARGARITA | 14

Olmecca Alto's Tequila,
Pomegranate, Lime, Salt

DIRTY CHAI | 12

Vanilla Vodka, Chai Tea,
Brinton Chocolate Bomb
Coffee, Whipped Cream,
Cinnamon

ELEVATED MIMOSA | 14

Scarpetta Prosecco, Grand
Marnier, Cranberry, Orange,
Rosemary

WHITE

Jackson Hole Rosé | **13 | 45**
California, 2023

Vidigal Vinho Verde | **8 | 25**
Portugal, 2022

Mud House | **10 | 30**
Sauvignon Blanc
New Zealand, 2021

Pine Ridge Chenin Blanc | **11 | 33**
California, 2022

Raeburn Chardonnay | **13 | 39**
California, 2021

RED

Elouan Pinot Noir | **12 | 36**
Oregon, 2021

Pascual Toso Malbec | **10 | 30**
Argentina, 2021

Penfolds | **11 | 33**
Shiraz/Cabernet
Australia, 2020

LOCAL | 7

Blacktooth Brewing Co.
Saddle Bronc Brown, Bomber
Mountain Amber, Hot Streak IPA,
307 Lager

Luminous Brewhouse
Half Speed Cream Ale,
Seasonal Rotating Tap

DOMESTIC | 5

Coors Banquet, Coors Light,
Budweiser, Bud Light, Pacifico

WINE

COCKTAILS

BEER

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WINE