



BRUNCH

SOUP & SALAD

HOUSE SALAD | 7 | 12

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

SOUP DU JOUR | 7 | 11

Soup of the Day Cup or Bowl

SOUP & SALAD | 15

Soup of the Day Cup, Half Size House
Salad

SWEETS

PARFAIT | 11

Honey & Vanilla Yogurt, Berry
Compote, Granola

FRENCH TOAST | 12

Battered Texas Toast, Chantilly,
Maple Syrup

*Add Berries 9

*Add Compote 9

PANCAKES | 12 | 16

Maple Syrup

*Add Berries 9

*Add Compote 9

DESSERT SPECIALS

Made In House, Rotating Dessert

OMELETTES

BRINTON OMELETTE | 17

Breakfast Sausage, Bacon, Onion,
Peppers, Mushrooms, Tomato,
Cheddar

VEGGIE OMELETTE | 17

Mushrooms, Onion, Peppers, Tomato,
Asparagus, White Cheddar

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

BRUNCH

PLATES

CLASSIC | 17

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

BISCUITS & GRAVY | 8 | 13

Biscuits, Country Pepper Gravy, Sausage Crumbles, Fried Smashed Potatoes

EGGS BENEDICT | 18

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

LOX BENEDICT | 26

Salmon Lox, Poached Eggs, Hollandaise, Avocado, Caper, Dill, English Muffin, Asparagus

MIGAS BOWL | 21

Chorizo, Eggs, Onion, Peppers, Cheddar, Blue Corn Chips, Avocado, Tomatillo & Poblano Salsa, Chipotle Crema, Sour Cream

CHORIZO TOAST | 15

Chorizo, Avocado, Poached Egg, Goats Cheese, Sourdough, Cilantro

BREAKFAST BURRITO | 20

Eggs, Bacon, Sausage, Peppers, Onion, Cheddar, Black Beans, Corn, Avocado, Tomatillo & Poblano Salsa, Chipotle Crema, Sour Cream

Add Pulled Pork or Chorizo 6

CHICKEN & GRITS | 20

Fried Chicken Thighs, Jalapeño Havarti, Smoked Pork Collard Greens, Fresno Chile, Jalapeño Honey

CHICKEN FRIED PORK | 14

Fried Pork Cutlets, Country Pepper Gravy, Two Eggs, Fried Smashed Potatoes

PULLED PORK HUEVOS | 20

Smoked Pork Shoulder, Two Eggs, Blue Corn Tostada, Black Beans, Roasted Corn, Avocado, Tomatillo & Poblano Salsa, Chipotle Crema

BLT | 16

Thick Cut Bacon, One Egg Any Way, Butter Lettuce, Tomato, Mayonnaise, Fried Smashed Potatoes, Choice of Bread

DRINKS

COCKTAILS

RUM PUNCH | 9

Black Spiced Rum, Pineapple, Ginger Ale, Maraschino Cherry

AMARETTO SPRITZ | 12

Amaretto, Lemon, Prosecco, Maraschino Cherry

RASPBERRY SOUR | 10

Vodka, Raspberry Syrup, Lemon Juice, Club Soda

IRISH MULE | 11

Irish Whiskey, Ginger Beer, Lime, Mint

WINE

WHITE

Jackson Hole Rosé | 13 | 45
California, 2023

Vidigal Vinho Verde | 8 | 25
Portugal, 2022

Mud House Sauvignon Blanc | 10 | 30
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

Penfold's Shiraz/Cabernet | 11 | 33
Australia, 2020

SPARKLING

Scarpetta Prosecco | 10 | 30
Italy, 2021

BEER

LOCAL | 7

Blacktooth Brewing Co.
Brown, Amber, IPA, Lager

DOMESTIC | 5

Coors Banquet, Coors Light

N/A

SODA FOUNTAIN | 2

Coca Cola, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade



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QUINOA SALAD | 20

Red Quinoa, Arugula, Blueberries,
Raspberries, Shaved Veggies, Goats
Cheese, Honey & Lemon Vinaigrette

PROTEIN ADD ONS

Grilled Chicken 9

Pork Belly 11

Seared Ahi Tuna 14

APPETIZERS

QUESADILLA | 16

Shredded Chicken Thigh, Green
Chiles, White Cheddar, Sour Cream

SOUP DU JOUR | 7 | 11

Soup of the Day Cup or Bowl

PORK BELLY | 14

Cubed Pork Belly, Chile &
Lemongrass Glaze, Green Onion,
Fresno Chile, Sesame

AHI TUNA TATAKI | 18

Seared Ahi Tuna, Black Sesame,
Ginger, Lemon & Soy Dressing,
Cilantro, Fresno Chile, Fried Garlic

ENTREES

FISH & CHIPS | 17 | 23

Beer Battered Cod, French Fries,
Remoulade

COWBOY POKE BOWL | 24

Mesquite Pork Belly, Bacon,
Cilantro & Lime Rice, Cowboy
Candy, Cowboy Caviar, Cabbage,
Cowboy Poke Sauce

CHEF'S SPECIAL

Rotating Entree Special

LUNCH

SANDWICHES

B.L.T | 14

Thick Cut Bacon, Butter Lettuce, Tomato, Mayonnaise, Choice of Bread

ROAST BEEF | 15

Roast Beef, Cheddar, Red Onion, Tomato, Arugula, Horseradish Sauce, Brioche

CHICKEN PANINI | 21

Grilled Chicken Breast, Basil & Walnut Pesto, Fire Roasted Red Peppers, Mozzarella, Arugula

HOT PASTRAMI | 18

Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing, Marble Rye

BRINTON BURGER | 16

House Ground Beef Blend, Jalapeño Havarti, Butter Lettuce, Tomato, Pickles, Onion, Brioche Bun

BREAD OPTIONS

Wheat, Rye, Sourdough, Hoagie, Brioche Bun

Substitute Vegan Patty **4**

SIDE OPTIONS

French Fries, Sweet Potato Fries, Soup, Salad

DESSERT

DESSERT SPECIALS

Weekly Rotating Desserts

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