



CASUAL *highbrow* DINING

Brunch

AVAILABLE 8 AM - 2 PM MON - FRI,
8 AM - 3 PM SAT - SUN

Eggs-a-licious

WITH ROASTED SMASHED POTATOES AND TOAST

CRAB FRITTATA GF

ASPARAGUS, ARUGULA, RED PEPPER, CHEVRE, LEMON ZEST, CHIVE CREME FRAICHE 17.5

EGG WHITE VEGGIE OMELET GF

ZUCCHINI, ASPARAGUS, KALE, TOMATO, FETA 14

VEGAS, BABY! GF

THREE-EGG OMELET, HONEY CURED BACON, ROASTED GARLIC, RED ONION, TOMATO, AVOCADO, PEPPER JACK, RANCHERO SOUR CREAM, PICO DE GALLO 16.5

STEAK & EGGS

6 OZ FULTON FARMS RIBEYE, TWO EGGS ANY STYLE 18.5

TWO EGGS ANY STYLE

ROASTED SMASHED POTATOES, FRENCH OVEN BAKERY TOAST 10.5
ADD AK REINDEER SAUSAGE, PORK SAUSAGE, BACON, OR MORNINGSTAR VEGGIE PATTIES +3.5

BUILD YOUR OWN THREE-EGG SCRAMBLE 14 GF*

CHOOSE UP TO THREE ITEMS:

VEGGIES – RED ONION, RED BELL PEPPER, ROMA TOMATO, SPINACH, ASPARAGUS, MUSHROOM, KALE

CHEESES – WHITE CHEDDAR, SWISS, CHEVRE, FETA, GRUYÈRE, COTIJA, PEPPER JACK

PROTEINS – BACON, HAM, CHORIZO, REINDEER SAUSAGE, PORK SAUSAGE, TOFU, MORNINGSTAR VEGGIE PATTY

ADDITIONAL ITEMS +1
ADD AVOCADO +2.5 ADD CRAB +5

The Basics

STEEL CUT OATS GF V

COOKED TO ORDER, SERVED WITH BROWN SUGAR, DRIED CRANBERRIES, GRANOLA, WHOLE OR SKIM MILK 7

SUBSTITUTE ALMOND, SOY OR RICE MILK +1
ADD BLUEBERRIES OR BANANA +1.5

SNOW CITY GRANOLA GF

OATS, DRIED FRUIT, HONEY, NUTS & SEEDS, WHOLE OR SKIM MILK 8.5
SUBSTITUTE ALMOND, SOY OR RICE MILK +1

PARFAIT GF

GRANOLA, FRESH FRUIT, GREEK YOGURT 9.5

CROQUE MADAME

OPEN FACED ON BRIOCHE, BLACK FOREST HAM, GRILLED ASPARAGUS, CARAMELIZED LEEK, GRUYÈRE MORNAY, FRIED EGG OVER MEDIUM, ARUGULA SALAD 16
ADD ROASTED SMASHED POTATOES +3

The Benedicts

WITH ROASTED SMASHED POTATOES

THE CLASSIC

BRIOCHE, CANADIAN BACON, POACHED EGGS, HOLLANDAISE 15

THE VEGGIE

BRIOCHE, RED PEPPER, GRILLED ZUCCHINI, ASPARAGUS, KALE, POACHED EGGS, HOLLANDAISE 15

FRENCH COUNTRY

HOUSEMADE BAGUETTE, BLACK FOREST HAM, ARUGULA, POACHED EGGS, HOLLANDAISE 15

CRAB BENEDICT

BRIOCHE, SAUTÉED CRAB, POACHED EGGS, HOLLANDAISE 17.5

RUSTIC HASH WITH TWO EGGS GF* WITH TOAST

• **CORNED BEEF** – ROASTED SMASHED POTATOES, HERB ROASTED ONION, RED PEPPERS 14.5

• **VEGGIE** – ROASTED SMASHED POTATOES, HERB ROASTED ONION, SPINACH, MUSHROOM, CARROT, TOMATO, RED PEPPERS 12.5

• **COMBO** – BEST OF BOTH 16.5

Egg-cetera

QUICHE LORRAINE

BACON + GRUYERE, ARUGULA SALAD 12

BISCUIT SANDWICH

HOUSEMADE BUTTERMILK BISCUIT, BLACK FOREST HAM, CHEDDAR, FRIED EGG OVER MEDIUM, HERB AIOLI 7
ADD ROASTED SMASHED POTATOES +3

BISCUITS & GRAVY

HOUSEMADE BUTTERMILK BISCUITS, SAUSAGE GRAVY 9 HALF ORDER 7
ADD TWO EGGS +3.5

CHORIZO BURRITO

SCRAMBLED EGGS, CHORIZO, POTATO, PEPPER JACK, BLACK BEANS, RANCHERO SOUR CREAM, PICO DE GALLO, CHIPOTLE TORTILLA 12.5
SMOTHERED WITH RANCHERO SAUCE OR SALSA VERDE +3

HUEVOS DIVORCIADOS GF

TWO EGGS OVER MEDIUM, CORN TORTILLAS, SPANISH RICE, BLACK BEANS, PICO DE GALLO, RANCHERO SAUCE, SALSA VERDE, COTIJA, AVOCADO, SOUR CREAM 15

LOVE ON A PLATE

ROASTED SMASHED POTATOES, HERB ROASTED ONION, MUSHROOM, GRUYÈRE MORNAY, BACON, TOMATO 12 HALF ORDER 9
ADD TWO EGGS +3.5

Sweet Stuff

SALTED CARAMEL PECAN STICKY BUN 5

SOURDOUGH PANCAKES

ORGANIC MAPLE SYRUP, FRESH BLUEBERRIES 10

VEGAN PANCAKES GF V

ORGANIC MAPLE SYRUP, CINNAMON, FRESH BLUEBERRIES 12

FRENCH TOAST

CHALLAH BREAD, FRESH STRAWBERRIES, ORGANIC MAPLE SYRUP 12

POLAR BEAR BREAKFAST

PANCAKES OR FRENCH TOAST
TWO EGGS ANY STYLE
CHOICE OF BACON, AK REINDEER SAUSAGE, PORK SAUSAGE OR MORNINGSTAR VEGGIE PATTIES 15

Brunch Cocktails

TRADITIONAL MIMOSA

SPARKLING, ODWALLA OJ 10

POMEGRANATE MIMOSA

SPARKLING, POMEGRANATE JUICE, ODWALLA OJ 10

CADILLAC MIMOSA

SPARKLING, OJ, GRAND MARNIER 12.5

SOUTH IRISH COFFEE

TULLAMORE DEW, BROWN SUGAR SIMPLE, KALADI SACKS' BLEND COFFEE, FRESH AMARULA BAR CREAM 10

BLOODY MARY

SPICY HOUSE INFUSED JALAPENO VODKA 10.5

BLOODY MARIA

SPICY HOUSE INFUSED JALAPENO LIME TEQUILA 10.5

FRENCH 75

SPARKLING, LEMON, GIN, SIMPLE SYRUP 10

DIRTY DIANA

SPARKLING, GRAPEFRUIT, CREME DE VIOLETTE, HONEY SIMPLE SYRUP 12

Beverages

KALADI BROTHERS COFFEE & ESPRESSO

COFFEE 3 AMERICANO 3 DOPPIO 3
LATTE 4 MOCHA 4.25

FRENCH PRESS

SERVICE FOR TWO
PRESSED AT YOUR TABLE 8.5

TEAS + LEMONADE

HOUSE BREWED ICED TEA 3 LEMONADE 4
ARNOLD PALMER 4
SUMMIT SPICE & TEA CO. TEAS 3.5
THE KOBUK SAMOVAR TEA 3.5
SAN PELLEGRINO 250ML 3 750ML 6

SODAS

COKE, DIET COKE, SPRITE,
DR. PEPPER, ROOT BEER 3

COCA DE MEXICO 3.5

SMOOTHIES 8

GINGERBERRY V

TRIPLE BERRY, BANANA, CRANBERRY JUICE,
FRESH GINGER

SO GREEN V

PINEAPPLE, OJ, SPINACH, AVOCADO, BASIL

SUNRISE V

PEACH, PINEAPPLE, BANANA, CARROT, OJ

STRAWBERRY BREEZE

STRAWBERRY, BANANA, CRANBERRY JUICE, BASIL



ALL SAUCES + DRESSINGS HOUSEMADE

GF = GLUTEN FREE V = VEGAN GF* = CAN EASILY BE MADE GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD,

OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS