

Citrus & Arugula Salad - 13

Arugula, Mandarin Oranges, Goat Cheese, Pomegranate Seeds, Red Onion, Cherry Tomatoes, Honey Dijon Dressing
Suggested Pairing: Graham Beck Brut

Korean BBQ Cauliflower Bites - 14

Housemade Sauce, Toasted Sesame Seeds, Scallions
Suggested Pairing: Cleeborg Riesling

Albondigas Skewers with Whipped

Goat Cheese Tzatziki - 15

Ground Lamb & Pork, Goat Cheese, Lemon, Garlic, Cucumber, Mint
Suggested Pairing: Arenya Malbec

Crispy Asian Pork Belly Tacos - 17

Pork Belly, Pickled Carrot Slaw, Avocado, Queso Fresco, Crema, Cilantro
 Featuring Hibiscus Tortillas from Raquelita's
Suggested Pairing: Klee Pinot Noir

Bootheel 7 Ranch Burger* - 18

Red Wine Mustard, Caramelized Onion, Sautéed Shiitake Mushrooms, Brie, Arugula
Suggested Pairing: Nita by Meritxel Palleja

Pasta Bolognese - 20

Bootheel 7 Ranch Ground Beef, Ground Pork, Pancetta, Carrots, Celery, Onion, White Wine, Parmesan, Chive
Suggested Pairing: La Chiazza Super Tuscan

Shrimp & Grits - 21

Polenta, Marinated Shrimp, Jalapeños, Green Onion, Garlic, Bacon
Suggested Pairing: Albet i Noya Rosé Brut

Chorizo Salmon* - 22

Spanish Chorizo, Salmon, Cherry Tomatoes, Kalamata Olives, Paella Rice Cake
Suggested Pairing: Fogscape Vineyards Chardonnay



Artisan Cheese and Cured Meat Board ▲

*Build your Own Cheese and Meats Board
 Combination of Cheeses and Meats Encouraged
 Each board comes with:*

Olive Mix ~ Toasted Nuts ~ Pickled Cherries ~ House Made Red Wine Mustard ~ Seasonal Compote - Pickled Onions ~ Crostini

2 Cheeses - \$15

2 Meats - \$15

4 Cheeses - \$30

4 Meats - \$30

Ask your server for suggested wine pairing and today's selection.

Flatbread - 16 ▲

(Choose up to two options per order)

1. Walnut Kale Pesto, Blistered Tomato, Red Onion, Burrata, Basil and Balsamic Glaze
2. BLT - Whipped Ricotta, Blistered Tomatoes, Bacon, Arugula
3. Fig, Prosciutto, Whipped Goat Cheese, Toasted Pine Nuts
4. Caramelized Onion, Sautéed Shiitake Mushrooms, Whipped Ricotta, Arugula

Vegetarian options available for Flatbreads

Desserts

Chocolate Olive Oil Cake - 11

With Cabernet Buttercream and Red Wine Syrup

French Press CORVUS Coffee - 7

Please allow a few "flavor dwelling" minutes.

*Ask your server about GF, DF and
 Vegan Accommodations*



▲ *May contain peanuts and/or tree nuts*

brunch

benedicts

- Southwest*** (GF) \$16
Chipotle Cornmeal Croutons, Poblano, Fresno, Onion, Poached Egg, Hollandaise, Cayenne
- Fig, Goat Cheese and Prosciutto*** \$16
Toasted Focaccia, Fig Jam, Goat Cheese, Crispy Prosciutto, Poached Egg, Hollandaise
- Rocky Mountain*** \$18
English Muffin, Elk Madeira Sausage, Arugula, Poached Egg, Herbed Hollandaise

sweet

- Iron Skillet Cinnamon Roll** \$9
Warm Cinnamon Roll with Cream Cheese Frosting. Best for Sharing!
- Classic French Toast** (GF option) \$12
Brioche, Egg Custard, Whipped Cream, Fresh Berries
- Tiramisu French Toast** (GF option) \$16
Brioche, Mascarpone, Cocoa, Crumbled Lady Fingers

savory

- Chicken & Waffle** \$14
Karaage Fried Chicken, Pizzelle Waffle, Bourbon Maple Syrup, Scallions
- Lamb Barbacoa Breakfast Tacos** (GF) \$16
Shredded Lamb Barbacoa, Scramble Eggs, Cotija, Pickled Fresno, Crema, Cilantro Mint Chimichurri
- Ham & Gruyère Strata** \$15
Black Forest Ham, Shallots, Bread, Gruyère, Egg, Arugula
- Mushroom, Spinach, Goat Cheese Strata** \$15
Portabella, Spinach, Goat Cheese, Bread, Egg, Buttered Tomato Sauce, Cheddar, Shallot

signature

- Brunch Board** (GF option) \$29
Smoked Trout, Elk Madeira Sausage, Sambal Cured Egg Yolk, Everything Bagel Crackers, Roasted Grapes, Cream Cheese Caper Herb Spread, Pickled Veggies. Best for Sharing!
- Bootheel 7 Ranch Burger*** (GF option) \$18
Red Wine Mustard, Caramelized Onion, Sautéed Shiitake Mushrooms, Brie, Arugula, Fries
Option to add fried egg* +\$2
- Shrimp & Grits** (GF) \$21
Polenta, Marinated Shrimp, Jalapeños, Green Onion, Garlic, Bacon
Option to add fried egg* +\$2
- Citrus & Arugula Salad** (GF) \$13
Arugula, Mandarin Oranges, Goat Cheese, Pomegranate Seeds, Red Onion, Cherry Tomatoes, Honey Dijon Dressing
Option to add poached egg* +\$2

add ons \$5 ea : 2 eggs* | bacon or sausage | breakfast potatoes | berries

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
** GRATUITIES ARE SHARED BY EMPLOYEES **

drinks

flights

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| Mimosa Flight | \$15 |
| Classic Orange; Carrot Ginger; Strawberry Grapefruit | |
| Sparkling Wine Flight | \$16 |
| Graham Beck Brut; Albet Rose; Steenburg Sauv Blanc | |
| Rosé Flight | \$13 |
| Rotating selection of Three Roses | |
| Brunch White Wine Flight | \$13 |
| Fiano Di Avellino; Cleeborg Dry Reisling; Three Brooms Sauv Blanc | |

non-alcoholic

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|--|-----|
| Rocky Mountain Soda | \$5 |
| Juice (OJ, Grapefruit, Apple) | \$4 |
| Milk | \$4 |
| Almond or Oat Milk | \$5 |
| Topo Chico Sparkling Water | \$5 |
| CORVUS Coffee (Decaf Available) | \$5 |
| French Press CORVUS Coffee | \$7 |
| Tea (Ask Server for Flavors) | \$4 |

signature cocktails

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|---|------|
| The Real Dill Bloody Mary | \$12 |
| Local Vodka, Crispy Prosciutto, Cheese Cubes, Olives | |
| Classic Mimosa | \$12 |
| Prosecco, Orange | |
| Mexican Style Mimosa | \$12 |
| Prosecco, Pomegranate, Lime, Orange, Tequila | |
| Beermosa | \$12 |
| Lager, Orange | |
| Cherry Blossom Daiquiri | \$14 |
| White Rum, Cherry Liqueur, Lime Juice, Lime Simple, Pom Juice, Edible Flower (Crafted by Tegan) | |
| Espresso Revival | \$15 |
| Branch & Barrel Café Miel, Coppermuse Amaretto, moxYcello Kona Liqueur, Frothed Cream, Lemon Zest (Crafted by Miguel) | |
| Preakness | \$15 |
| San Luis Rye, Carpano Antica, Peach Street Amara, Simple, Orange Twist (Crafted by Jake) | |
| Uncorked Sangaree | \$14 |
| Broadbent Madeira, moxYcello Limone, Coppermuse Amaretto, Simple, Lemon Twist (Crafted by J) | |
| Cucumber Blue Margarita | \$14 |
| Cucumber, Blueberries, Elderflower, Lime Juice, Orange Liqueur, Peach Street Tequila (Crafted by Christina) | |
| moxYcello Ginger Cosmo* | \$14 |
| Silver Tree Vodka, moxYcello Ginger, Simple Syrup, Cranberry, Lime. <i>moxYcello is produced and sold by Laura Squared - ask your server for more information.</i> | |