

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

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; Cleeberg Dry
Reisling; Three Brooms Sauv Blanc

non-alcoholic

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

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. *moxYcello is produced and sold by Laura Squared - ask
your server for more information.*