



A SEASONED Brunch Menu

- 'Bistro Eggs Benedict'* Potato Cakes/Braised Bacon/Soft Eggs/Greens/Honey Citrus Vinaigrette/Béarnaise/Pickled Red Onions ~ gf/\$16
- 'Veg Benny'* 'Succotash' Fritters/Soft Eggs/Greens/Honey Citrus Vinaigrette/Béarnaise ~ gf/V/\$15
- 'Country Brunch'* Two Eggs/Potato Latke/Thick-Cut Bacon/Buttermilk Lemon Scone/Honey Butter ~ \$14
- '10 O'clock Eggs'* Linguica/Sweet Peppers/Grits/Soft Eggs/Greens/Mustard Vinaigrette ~ gf/\$14
- 'SEASONED Pancakes' Buttermilk & Ricotta Cakes/Honey Butter/Vermont Maple Syrup/Thick-Cut Bacon ~ \$13
- 'Junior Pancakes' Buttermilk Ricotta Cakes/Honey Butter/Vermont Maple Syrup ~ \$11
- 'Frenched Toast' Challah Loaf/Berries/Honey Butter/Vermont Maple Syrup/Thick-Cut Bacon ~ \$14
- 'Junior French Toast' Challah Loaf/Berries/Honey Butter/Vermont Maple Syrup ~ \$11
- 'SEASONED Granola' Spent Grain/Rolled Oats/Dried Fruit/Vanilla/Sheep's Milk Yoghurt/Berries/Local Raw Honey/Cinnamon ~ V/\$8
- 'Taco' Fire-Toasted Corn Tortilla/Sweet Potato/Black Bean/Guacamole/Pickled Onions ~ gf/V/\$3
- 'Corn & Poblano Chowder' Corn/Poblano/Bacon/Shallots/Celery/Cream/Guajillo Oil/Chives ~ gf/Bowl \$10/Cup \$5
- 'Toasted Cubano' Baguette/Mayo/Dijon/Gruyere/Aged Cheddar/Parmesan/Pickles/Roast Pork/Ham ~ \$12
- 'Pasta Bowl' Penne Pasta/Aged Cheddar Cheese/Cream/Parmesan/Toasted Crumbs/Chives ~ V/\$12
- 'Greens' Baby Romaine/Baby Lettuce/Radish/Apple/Walnuts/Citrus Vinaigrette/Cornbread ~ V/\$10
- 'Crispy Pork & Rice'* Jasmine Rice, Achiote, Sofrito, Lentils, Anaheim Chilies/Crispy Braised Bacon/Carrots/Red Fresno #5/Sunny Side up Egg ~ gf/\$15
- 'Sunday Scallops'* Pan-Seared New Bedford Scallops/Fried Potatoes/Lemon Butter Cream/Olives/Capers/Sweet Peppers/Chives ~ gf/\$26
- 'Egg & Cheese BLT'* Spent Grain Toast/House Mayo/Sunny Side up Duck Egg/Monterey Jack Cheese/Thick-Cut Bacon/Romaine/Tomato/Green Salad/Honey Citrus Vinaigrette ~ \$10
- 'This Little Piggy' Toasted Soft Roll/Braised Bacon/Chipotle Cabbage Slaw/Pickled Red Onions ~ \$5

*Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness. These items are, or may be, served raw or undercooked.

We gratefully acknowledge our local partnerships with Aspen Moon Farm in Hygiene, CO; TheCroft Family Farm in Kearsey, CO; and EP Greens in Estes Park, CO. Special thanks to Images of RMNP for the photographs adorning our sitting area walls.

Sides & Extras

Montana Toast/Spent Grain (2 slices)	\$3	Creamy Grits	\$5
Soft Eggs (2)	4	Potato Cakes/Latkes	3
Béarnaise	2	Braised Bacon (4 oz.)	7
Neuske's Bacon (2 slices)	6	'Frenched' Toast/Pancake	3
Fresh Baked Scone	3	'Vegetable Fritters' (2)	3



Drinks

Mimosa	\$8	Bloody Mary	\$9
Fruit Juice: Orange, Cranberry	5	Coffee	3
Latte	4	Cappuccino	4
French Press Coffee (8 oz. / 32 oz.)	\$4.50/\$13.50		

Upcoming SEASONED Special Events: Call us @ 970.586.9000 for details. www.seasonedbistro.com

Cooking Classes: Space Available on 21 April/12 May.

'Delmonico's Kitchen'

Cuisine from America's First Greatest Restaurant. Menu TBD. 25 March 2020

'An Ode to The First People'

A week devoted to Indigenous Cuisine. Menu TBD. 27 April - 02 May 2020.

'Murder on the Boardwalk' @ Prospect Inn

20 May 2020. 1920's-inspired Murder Mystery/Italian American Feast in collaboration with our neighbor, Vino Giù.

'Big Night'

Call 970.591.2528 to make your reservations...