

A SEASONED Brunch Menu

‘Eggs Benedict’*	Smashed Potato Cakes/Braised Bacon/Asparagus/Soft Eggs/Farm Salad Greens/Honey Citrus Vinaigrette/Béarnaise/Pickled Red Onions ~ gf/\$16
‘Veg Benny’*	Succotash & Quinoa Fritters/King Trumpet Mushrooms/Soft Eggs/Farm Salad Greens/Honey Citrus Vinaigrette/Béarnaise ~ gf/V/\$15
‘Country Brunch’*	Two Eggs, any-style/Potato & Onion Cake/Neuske’s Thick-Cut Bacon/Buttermilk Lemon Scone/Honey Butter ~ \$14
‘10 O’clock Eggs’*	Sautéed Shrimp/Duck Carnitas/Creamy Grits/Soft Eggs/Charred Peppers & Tomatoes/Farm Salad Greens/Honey Citrus Vinaigrette/Chile Oil ~ gf/V/\$18/ ‘Lumpy-Style’ ~ \$25
‘Pancakes’	Buttermilk Ricotta Cakes (3)/Honey Butter/Maple Syrup/Neuske’s Thick-Cut Bacon ~ \$13
‘Jr. Pancakes’	Buttermilk Ricotta Cakes (2)/Honey Butter/Maple Syrup ~ V/\$11
‘Frenched Toast’	Thick-Cut Toast/Berries/Honey Butter/Pure Vermont Maple Syrup/Neuske’s Thick-Cut Bacon ~ \$14
‘Jr. Frenched Toast’	Toast/Berries/Honey Butter/Vermont Maple Syrup ~ V/\$11
‘Cheese Puffs’	Manioc/2 yr.-Aged Grafton Village Cheddar ~ gf/V/\$7
‘Smoked Trout Sandwich’	Toasted Spent Grain Bread/Garlic Oil/Applewood-Smoked Trout Spread/Tomato/Red Onion/Fried Capers/Arugula/Cucumber/EVOO ~ \$12
‘Farmer’s Market Salad’	Baby Romaine/Farm Salad Greens/Radish/Maple-Syrup Candied Walnuts/Honey Citrus Vinaigrette ~ gf/V/\$10
‘Pasta Bowl’	Orecchiette Pasta/Cheddar Cheese/Sweet Cream/Chives/Butter-Toasted Bread Crumbs ~ V/\$15
‘Mushroom Soup’	Shiitake, Cremini, King Trumpet Mushrooms/Cornbread Croutons ~ V/\$7/\$12
‘Arroz con Puerco’	Crispy Braised Smoked Pork Belly/Jasmine Rice/Achiote/Carrots/Jalapenos/Soft Egg/Guajillo Chile Oil/Pickled Mustard Seeds ~ gf/\$21

Sides & Extras

Side Salad	\$3	Toast (2 slices)	\$3
Creamy Grits	5	Quinoa Fritter (2)	3
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		

Drinks

Mimosa	\$8	Bloody Mary	9
Mimosa Sunrise (Bubble, Cherry Reduction, OJ)	\$10		
Fruit Juice: Orange, Cranberry	5	Coffee	3
Latte	4	Cappuccino	4
French Press Coffee (8 oz. / 32 oz.)	\$8 / \$15		

SEASONED wishes to thank our partners at Croft Family Farm, Lumpy Ridge Brewing Company, EP Greens, Rock Crop Farm, Shamrock Foods Company, Aspen Moon Farms and the Estes Park Farmer’s Market.

A special thanks to Images of RMNP for the photographs of Rocky Mountain National Park that adorn our sitting room walls....

**Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness. Items may be served raw or undercooked.*

