

A SEASONED Brunch Menu

Our Granola Parfait	Lumpy Ridge Spent Grains & Toasted Oatmeal, Dried Fruit, Nuts, Coconut, Seeds, Maple Syrup, Ancho Chile & Vanilla/Greek Yoghurt/Granny's Berry Jam/Local Honey ~ V/\$9
A Citrus Bowl	Grapefruit & Navel Oranges/Raspberry/Orange & Lemon Syrup/'Honeycomb' Dust/Mint ~ gf/V/\$8
The Valentina*	Quinoa & Green Onion Fritter/Dijon/Ham/Muenster/Bechamel/Pickled Cherry Tomatoes/Pecorino-Romano Cheese/Sunny-Side-Up Egg/Chives/Greens, Apple & Red Onion Salad/Honey Citrus Vinaigrette ~ gf/\$14
Latkes & Smoked Salmon	Potato Latkes/Applewood Smoked Salmon/Greek Yoghurt/Scallions, Pickled Cherry Tomatoes, Red Onion, Cucumber, Fried Capers/Sea Salt ~ gf/\$16
Mushroom Toast	Our Multi-Grain Toast/Mushroom Medley, Shallots, Thyme, Sweet Cream & Chives ~ \$12 With Soft Eggs ~ Add \$4
Georgia's Eggs	Baked Eggs/Guajillo Chile Oil/Parsley, Edible Flowers & Chives, Zucchini & Carrot/Fresh Peas ~ \$11
Old World Quiche	Leek & Bacon/Tall Crust/Farm Fresh Egg Custard/ Greens, Apple & Red Onion Salad/Dijon Vinaigrette ~ \$15
JoAnna's Zucchini Pie	Zucchini, Garlic, Onion, Dijon, Parsley, & Flaky Pastry/ Greens, Apple & Red Onion Salad ~ V/\$12
Bistro Benedict*	Braised Bacon/Potato Cakes/Asparagus/Soft Eggs/Bearnaise/Pickled Red Onions/Greens/Balsamic Vinaigrette ~ gf/\$17
10 O'clock Eggs*	Soft Eggs/Slow-Roasted Pork Shoulder/Bourbon BBQ/Creamy Grits/Cilantro/Pickled Jalapenos/Guajillo Chile Oil ~ gf/\$14
Veg Benny & The Jets*	Soft Eggs/Green Onion Fritter/Succotash/Oyster Mushrooms/Chipotle Mayonnaise/Greens/Balsamic Vinaigrette ~ gf/V/\$16
Country Brunch*	Farm Fresh Eggs, any-style/Potato & Green Onion Cake/Thick-Cut Bacon/Lemon & Buttermilk Scone/Honey Butter ~ \$15
Buttermilk Pancakes	Ricotta, Lemon & Buttermilk Cakes/Honey Butter/Pure Maple Syrup/Thick-Cut Bacon ~ \$14 / Jr. Pancakes ~ V/\$12
Frenched Toast	Brioche/Honey & Egg Batter/Berries/Honey Butter/Pure Vermont Maple Syrup/Thick-Cut Bacon/Candied Walnuts/Powdered Sugar ~ \$15 / Jr. Toast ~ V/\$13
Dulce de Leche Toast	Banana/Malted Peanuts
Butternut Squash Soup	Squash, Celery, Carrots & Onions/Chives, Guajillo Chile Oil & Quinoa Crackers ~ gf/V/\$8/\$12
Sunday Pasta	Penne, Beef & Pork Meatballs & Marinara Sauce/Pecorino-Romano/Parsley ~ V/\$16
New Bedford Scallops	Pan-Seared & Butter-Basted Atlantic Scallops/Yukon Gold Potato Puree/Citrus Vinaigrette/Peas, Asparagus, Shallots & Apples ~ gf/\$26
Smoked Trout Sandwich	Open-Faced/Applewood Smoked Trout Spread/Multi-Grain Toast/Cucumbers, Cherry Tomato, Red Onions, EVOO, Chives & Fried Capers/Greens & Red Onion/Citrus Vinaigrette ~ \$14

Brunch Drinks

Mimosa	\$8	Bloody Mary	\$11
French Press Coffee (8 oz. / 32 oz.)	8/15	Cappuccino	4
Fruit Juice: Orange, Cranberry	5	Coffee	3
Latte	4		

***Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness.**

‘Savoreez’ Frozen Cheese Puffs are now in local grocery stores!

Country Market in Estes Park

Mister B’s in Denver

St. Vrain Market in Lyons

Lucky’s Market in Boulder

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 north wall....

Call us @ 970.586.9000 for TO-GO options. Menu @ www.seasonedbistro.com

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