

A SEASONED Brunch Menu

13 November 2022



'Pickled Chilies'	Red Fresno, Jalapeños, Shallots & House Pickling Recipe ~ v/df/gf/\$8
'Cheese Puffs'	Aged Sharp Cheddar, Butter, Cream, Eggs & Manioc Flour ~ v/gf/\$10
'Chowdah'	Quahog Clams/Bacon/Potato/Onions/Cream/CROUTONS/Chives ~ \$9 & \$12
'Bistro Salad'	Butter Lettuce/Baby Romaine/Honey, Mustard & Citrus Dressing/Chives/Toasted Cornbread Croutons ~ \$14
'Just Fries'	Crisp French Fries/Truffle Oil/Parmigiano-Reggiano/Chives ~ gf/\$11
'Down 'n Dirty Fries'	Citrus & Oregano-Braised Pork/FF/Aioli/Cilantro & Mint Chimichurri/Cotija Cheese/Scallions ~ gf/\$18
'Smoked Trout Spread'	Applewood-Smoked Rainbow Trout/Baguette Toast/Cucumber/Pickled Red Onion, Cucumbers, Carrot & Radish/Fried Capers/Chives ~ gf/\$17
'Ricotta Pancakes'	Ricotta, Buttermilk & Lemon Cakes/Thick-Cut Bacon/Pure Vermont Maple Syrup ~ \$12 (2) / \$15 (3)
'Country Brunch'*	Fresh Hen's Eggs/Corn, Quinoa & Green Onion Fritter/Tomato/Thick-Cut Bacon/Lemon & Buttermilk Scone/Honey Butter ~ \$16
'10 O'clock Eggs'*	Soft Eggs/Slow & Creamy Grits/Braised Bacon/Mole Coloradito/Pickled Chilies/Guajillo Chile Oil ~ gf/\$21
'Bistro Benedict'	Smashed Yukon Potato/Braised Bacon/Soft Eggs/Bearnaise/Asparagus/Pickled Red Onions/Chives ~ gf/\$18
Crab Benedict'*	Crab Cakes/Applewood-Smoked Salmon//Soft Eggs/Avocado Crema/Pickled Veg/Fried Capers/Apple-Jalapeno-Scallion-Celery Salad ~ \$36
'Frenched Toast'	Brioche/Egg Batter/Bacon/Honey Butter/Berries/Maple Syrup/Candied Walnuts/Powdered Sugar ~ \$14 (1) / \$17 (2)
'Veg Benny & The Jets'*	Soft Eggs/Acorn Squash/Salad/Corn, Quinoa, Pinto Bean & Green Onion Fritter/Mole Coloradito/Avocado Crema/Chile Oil/Pepitas ~ gf/\$16
'Eggs O'Keefe'	Three (3) Sunny-Side-Up Eggs/Fennel, Carrot, Avocado, Shallot & Spinach Risotto/Salsa Verde, Avocado Crema, Guajillo Chile Oil/Fried Tortilla/Micro-Cilantro ~ gf/\$16
'Pig, Mac & Cheese'	Braised Bacon/Ham/Pasta, Cheddar, Pecorino, Butter/Cream ~ \$17
'Trucha a la Navarra'	Pan-Fried Rocky Mountain Rainbow Trout/Pesto/Jamón Serrano/Potato, Onion & Corn Hash/Chipotle Mayo ~ gf/df/\$36
'Duck Pot Pie'	Duck Leg Confit, Wild Rice, Dried Cranberries, Celery, Onion & Carrot, Duck Gravy/Pastry Crust/Pickled Mustard Seeds/Up-Egg ~ \$32

**Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness. We accept Debit Card, Local Checks and Cash without any additional fees. Credit Cards are charged 3.5%.*

Brunch Drinks

Mimosa	\$8	Virgin Mimosa	\$5
Bloody Mary	\$11		
Juices ~ OJ, Cranberry, Pineapple-Orange-Banana, Grapefruit	\$5		
Iced Brewed Tea	\$3	Lemonade	\$5
French Press Coffee (8 oz. / 32 oz.)	\$8/\$15	Colombian Drip Coffee	\$3

Rob Corey, Chef / Erick Vargas, Sous Chef / Apelles Morales, Pastry Chef

Thank you for coming to Sunday brunch at SEASONED, today!

Our menu is filled with inspiration from a life in food and service. We source the best, locally grown and seasonally available produce, meats, cheese, wine & beer. We produce nearly everything on the menu from scratch and we take pride in cooking and preparing your brunch and providing you our best ambiance and service. We hope you enjoy your experience this morning and afternoon.

~ Chef Rob Corey & JoAnne Corey, Proprietors

A special thanks to 'Images of RMNP' for the photographs of Rocky Mountain National Park on our north wall.

SEASONED thanks our partners at Croft Family Farm, Lumpy Ridge Brewing Company, EP Greens, Rock Crop Farm, Shamrock Foods Company, Scofield Fruit Farm, Aspen Moon Farms, the Estes Park Farmer's Market & Scott's Eggs...

