

A SAMPLE SEASONED Sunday Brunch Menu

19 February 2023

Snacks ~ gf/df/\$9

‘Spiced Cashews’ / ‘Toasted Marcona Almonds’ / ‘Candied Walnuts’ / ‘Olives’ / ‘Pickled Chilies’

‘Bistro Salad’ Butter Lettuce, Baby Greens/Apple Cider, Mustard & Citrus Dressing/Pea Shoots & Garden Micros/Toasted Cornbread Croutons/Chives ~ \$14

‘Sunday Soup’ Split Pea Soup with Smoked Ham Hock/Chives/Croutons ~ gf/\$9 & \$13

‘Smoked Trout Spread’ Applewood-Smoked Rainbow Trout/Quinoa, Pepitas & Sunflower Crackers/Cucumber/Fried Capers/Chives ~ gf/df/\$17

‘Hangtown Scramble’ Braised Bacon, Scrambled Eggs, Toasted Bacon Bread Crumbs, Parsley, Chilies & Smoked Oyster Sauce ~ df/\$17

‘Veg Benny & The Jets’ Soft Eggs/Acorn Squash/Spaghetti Squash Nest/Black Bean Cake/Guajillo Chile Oil/Pickled Red Onion/Toasted Pepitas ~ gf/df/\$16

‘Buttermilk Pancakes’ Lemon, Buttermilk & Ricotta Cakes/Bacon/Pure Maple Syrup/Honey Butter (2) \$12 & (3) \$16

‘Country Brunch’* Fresh Hen’s Eggs/Bacon/Roasted Tomato/Granny’s Beans/Lemon Buttermilk Scone/Honey Butter ~ \$16

‘Frenched Toast’ Brioche/Egg Batter/Bacon/Honey Butter/Candied Walnuts/Berries/Pure Maple Syrup ~ \$12 (1) / \$17 (2)

‘Smoked Salmon Puff Pastry’ Smoked Salmon, Preserved Lemon, Peas, Gribiche

‘Roasted Chicken’ Brined Chicken Leg & Thigh OR Breast & Wing/Orange Glaze/Mashed Potato, Cheese Caramelized Onion & Charred Cabbage/Mustard Vinaigrette/Asparagus ~ gf/\$31

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

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

COMMUNITY NIGHT RETURNS!

***Every Wednesday. 3-Courses for \$35 per person
Soup OR Salad / Choice of Entrée / Dessert
Call 970.586.9000 to make your reservation or, log on to
www.RESY.com***

SEASONED wishes to thank our partners at Scofield Fruit Farm, Longmont Farmer's Market, Avant Garde Ale Works, Lumpy Ridge Brewing Company, EP Greens, Shamrock Foods Company, YaYa's Apple Farm, The Murphy Ranch, St. Vrain Cidery, Crown Mushrooms of Berthoud, our various Wine & Liquor Partners, Scott's Eggs ☺ & The Estes Park Farmer's Market.

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

The Prospect Inn (this building and the surrounding grounds) is a non-smoking property. Thank you.

