



A SEASONED Sunday Brunch

23 April 2023

- ‘CHEESE PUFFS’ Aged Sharp Cheddar, Butter, Cream, Eggs & Manioc Flour ~ gf/\$10 ~ Add Smoked Trout \$8 OR Pickled Chilies \$2
- ‘BISTRO SALAD’ Spinach, Baby Greens, Red Onion, Pickled Strawberries, Candied Walnuts, Goat Cheese, Dijon & Citrus Vinaigrette, Chives, Sea Salt & Tellicherry Pepper ~ gf/\$14
- ‘SMOKED SALMON & LATKES’ Smoked Salmon, Potato Cakes, Sour Cream, Pickled Cherry Tomatoes/Red Onion, Cukes, EVOO, Chives, Fried Capers, Green Onion ~ gf/\$27
- ‘COUNTRY BRUNCH’* Two Fresh Hen’s Eggs/Thick-Cut Bacon/Potato Cake/Lemon Buttermilk Scone/Honey Butter ~ \$17
- ‘BUTTERMILK PANCAKES’ Lemon, Buttermilk & Ricotta Cakes/Thick-Cut Bacon/Pure Maple Syrup/Honey Butter (2) \$15 & (3) \$18
- ‘FRENCHED TOAST’ Brioche/Thick-Cut Bacon/Honey Butter/Pure Maple Syrup/Walnuts/Berries/Powdered Sugar ~ (2) \$15 & (3) \$18
- ‘10 O’CLOCK EGGS’* Cheddar Grits/Two Soft Eggs/Braised Pork Shoulder/Citrus Jus/Asparagus Pickled Mustard Seeds ~ gf/\$21
- ‘PORK & PASTA’ Crispy Braised Bacon/Orecchiette Pasta/Cheddar Cheese Cream Sauce/Pecorino/Asparagus & Chives ~ \$21
- ‘HAM & BRIE PANINI’* Spent Grain Bread, Ham, Brie & Fig Jam/Sunny-Side-Up Egg/Salad ~ \$18
- ‘VEG BENNY, & THE JETS’* Roasted Acorn Squash & Beets/Chile Guajillo Risotto/Two Soft Eggs/Black Bean Mole ~ gf/\$18
- CHICKEN TIKKA MASALA POT PIE’ Yoghurt & Garam Masala Chicken Breast, Cilantro, Tomato, English Peas & Carrots/Phyllo/Pickled Red Onion & Pea Shoots ~ \$24
- ‘MEATBALLS & POLENTA’ Beef, Pork & Pecorino Meatballs, Charred Pepper & Onion Tomato Sauce, Polenta Cake, Arugula & Marcona Almond Pesto, Pecorino-Romano Cheese ~ \$29
- ‘NEW BEDFORD SCALLOPS’ Seared & Butter-Basted Atlantic Scallops/Black Carrot, Beet & Asparagus/Carrot Top & Ramp Chimichurri/Chive & Shrimp Risotto ~ gf/\$46

**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	Virgin Bloody Mary	\$5
Juices ~ OJ, Cranberry, Grapefruit, Pineapple-Orange-Banana	\$5		
Iced Brewed Tea	\$3	Lemonade	\$5
French Press Coffee (8 oz. / 32 oz.)	\$8/\$15	Colombian Drip Coffee	\$3
Irish, Caribbean OR Mexican Coffee	\$12		

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*

COMMUNITY NIGHT RETURNS!
*Every Wednesday & Thursday. 3-Courses for \$35 per person
Soup OR Salad / Choice of Entrée / Dessert*

*SEASONED wishes to thank our partners at Rough & Ready Farm, The Black Cat Farm,
Scofield Fruit Farm, 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,
our various Wine & Liquor Partners & 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.*

