

A SEASONED Brunch Menu

16 July 2023



Small Plates:

- CHEESE PUFFS** Aged Sharp Cheddar, Butter, Cream, Eggs & Manioc Flour ~ \$12
RAINBOW TROUT SPREAD Smoked Colorado Trout/Baguette/Cucumber/Pickled Veg/Capers ~ **df/\$21**
CORN SOUP Corn, Leek & Onion Puree/Corn Cob Stock/Red Pepper/Cilantro/Corn Nutz ~ **gf/df/\$8 OR \$13**
CORN FRITTERS Corn & Poblano Cakes/Avocado/Pickled Red Onion/Chipotle Mayonnaise ~ **gf/df**
BISTRO SALAD Butter Lettuce/Red Onion/Radish/Radish Greens/Pea Shoots/Marcona Almonds/
Citrus Vinaigrette/Chives ~ **gf/df/\$14**

Bistro Plates:

- 10 O'CLOCK EGGS*** Soft Eggs/Grits/Pan-Fried Bass Fillets/Pickled Red Onion ~ \$24
SMOKED SALMON & POTATO CAKES Salmon/Potato Cake/Greek Yoghurt/Cucumber/Pickled Tomatoes/
Scallions/Fried Capers/Red Onions/EVOO ~ **gf/\$48**
SWEET POTATO & BRAISED BACON HASH* Sweet Potato, Braised Bacon, Bell Peppers, Onions,
Garlic, Smoked Paprika, Parsley/Up Eggs/Chipotle Mayo/Pickled Chilies ~ **gf/\$25**
COUNTRY BRUNCH* Three Hen's Eggs/Bacon/Potatoes/Lemon & Buttermilk Scone/Honey Butter ~ \$17
PANCAKES Lemon, Buttermilk & Ricotta Pancakes/Bacon/Maple/Honey Butter **(2) \$15 OR (3) \$18**
FRENCHED TOAST Brioche Bread/Thick-Cut Bacon/Honey Butter/Pure Vermont Maple Syrup/
Strawberries & Kaffir Lime Syrup ~ **(2) \$15 & (3) \$18**
MR. BEEF & EGGS* 24 oz., 45-Day Dry-Aged, Colorado Black Angus Beef Rib-Eye/Potato/Carrots/
Tomato/Mushroom/Four Sunny-Side-Up Eggs & 2 Bloody Mary's ~ **gf/\$109**
THE THREE SISTERS' SUCCOTASH Zucchini, Hominy, Pinto Beans, Maple, Cranberries, Mint & Sage/
Acorn Squash/Fried Sunchoke ~ **gf/df/\$21**
BLT, EGG & CHEESE SANDWICH Brioche/Braised Bacon, Romaine Lettuce & Tomato/Sunny-Side-Up
Eggs/Provolone/Chipotle Mayonnaise ~ \$18
NEW BEDFORD SCALLOP* Duck Fat-Fried Atlantic Scallop/Kaffir Lime & Thai Red Curry Sauce/
Oyster Mushrooms/Scallion Jasmine Rice ~ **gf**
SUNDAY PASTA Spaghetti/Stewed Peppers, Olives, Rosemary, Garlic, Crushed Red Pepper, Lemon,
Parsley & Tomatoes/Pecorino/Pesto ~ \$15

**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 OR Lemonade			\$5

Coffee:

Colombian Drip Coffee	\$3	Irish, Carib OR Mexican Coffee	\$12
	French Press Coffee (8 oz. / 32 oz.)		\$8/\$15

Tea:

Peppermint, Chamomile, Green Tea OR English Breakfast OR Iced Brewed Tea	\$3
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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*

*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.*

