

# SUNDAY BRUNCH

## 'DANISH'

Puff Pastry, Fruit Jam, Cream Cheese, Shortbread Crumble & Pomegranate Glaze ~ \$8

## 'SCONE'

Lemon & Buttermilk Scone / Honey Butter / Granny's Jam-of-the-day ~ \$7

## 'FRENCH FRIES'

Potato Fries, Truffle Oil, Pecorino & Chives ~ gf/\$14

## 'DAILY BREAD'

Toasted House-made Barley Bread/Honey Butter, Chives & Sea Salt ~ \$12

## 'CHEESE PUFFS'

Aged Wisconsin Sharp Cheddar Cheese, Manioc, Butter, Eggs & Cream ~ gf/\$12

## 'COUNTRY BRUNCH'\*

2 Eggs / Bacon / Fingerling Salt Potatoes / Lemon-Buttermilk Scone / Honey Butter ~ \$19

## 'EGG ROLL'\*

Rolled Cheddar & Scallion Omelet / Chipotle Mayo/ Pickled Red Onion / Bacon / Fingerling Potatoes ~ gf/\$19

## 'VEG BENNY & THE JETS'\*

Soft Eggs / Salsa Verde / Corn & Bean Fritters / Greens & Mustard Vinaigrette ~ gf/df/\$18

## 'EGGS BENEDICT'\*

Soft Eggs / Bearnaise / Barley Toast / Bacon Confit / Pickled Red Onion / Chives / Greens & Mustard Vinaigrette ~ \$24

## 'BUTTERMILK PANCAKES'

Lemon, Buttermilk & Ricotta Pancakes / Maple Syrup / Bacon / Honey Butter ~ \$11 / \$15 / \$19

## 'FRENCHED TOAST'

Brioche / Egg Nog Batter / Raspberries / Maple Syrup / Bacon ~ (1) \$12 / (2) \$16 / (3) \$19

## 'PASTA PILLOWS'

Egg Agnolotti / Cream Cheese & Ricotta Filling / Bolognese / Pecorino-Romano ~ gf/\$19

## 'TROUT & EGGS'

Pan-Fried Rainbow Trout / Grits / 2 Eggs / Red Pepper Sauce ~ 1 fillet ~ gf/\$29 / 2 fillets ~ gf/\$39

### Brunch Drinks:

Mimosa	\$10
Virgin Mimosa	\$5
Bloody Mary	\$12
Virgin Bloody Mary	\$8
Juices ~ OJ, Cranberry, Grapefruit OR Lemonade	\$4

### Coffee:

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

### Tea:

Chai Tea Latte	\$6
Peppermint, Chamomile, Green Tea, Iced Tea, English Breakfast, Sweet and Spicy Tea	\$3



*FOR YOUNGER DINERS Under 12 years*

*We can prepare most brunch options half-size and half-price.*

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*Thank YOU for dining with us today!*

*~ Chef Rob Corey & JoAnne Corey, Proprietors.*

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*\*Raw or undercooked meats, poultry, seafood & eggs may increase the risks of foodborne illness.  
NOTE: Credit Cards are charged 3.5% transaction fee to cover costs with accepting credit cards. We accept  
Debit Cards, Checks and Cash without additional fees.*

*\*\*\**

**‘COMMUNITY NIGHT’ is every Thursday!  
3-Courses, \$39 per person (excluding tax and gratuity)**



**COMING SOON:**

***‘A COLORADO DUET’***

***Snowy Peaks Winery & SEASONED present a Food & Wine Dinner  
29 January 2025 ~ 6pm Seating  
\$95/person, including wine pairing  
Reservations by calling 970.586.9000, only***

***‘VALENTINE’S WEEK’***

***12 February – 15 February, 2025  
Reservations on [www.RESY.com](http://www.RESY.com) OR 970.586.9000***

