



## A SEASONED Brunch Menu

<b>Granola Parfait</b>	Spent Grain, Oat & Dried Fruit Granola/Greek Yoghurt/Granny's Black Berry Jam/Pomegranate Seeds ~ <b>\$8</b>
<b>Bistro Benedict*</b>	Braised Bacon/Potato Cakes/Soft Eggs /Bearnaise/Pickled Red Onions/ Baby Romaine/Citrus Vinaigrette ~ <b>gf/\$17</b>
<b>10 O'clock Eggs*</b>	Soft Eggs/Braised Bacon/Bourbon BBQ/Granny's Beans/Creamy Grits/ Cucumber, Tomato & Avocado Salad/Mustard Vinaigrette ~ <b>gf/\$14</b>
<b>Veg Benny &amp; The Jets*</b>	Green Onion & Quinoa Fritters/Squash, Corn & Bean Succotash/Soft Eggs/ Bearnaise/Salad/Citrus Vinaigrette ~ <b>gf/V/\$16</b>
<b>Country Brunch*</b>	Two Fresh Local Hen's Eggs, any-style/Potato & Green Onion Cake/Thick-Cut Bacon/Lemon & Buttermilk Scone/Honey Butter ~ <b>\$15</b>
<b>Buttermilk Pancakes</b>	Lemon & Buttermilk Ricotta Cakes/Honey Butter/Pure Maple Syrup/ Thick-Cut Bacon ~ <b>\$14 / Jr. Pancakes ~ V/\$12</b>
<b>Frenched Toast</b>	Montana Toast/Honey & Egg Batter/Berries/Honey Butter/Pure Vermont Maple Syrup/Thick-Cut Bacon/Candied Walnuts ~ <b>\$15 / Jr. Toast ~ V/\$13</b>
<b>Smoked Trout Sammy</b>	Open-Faced Sandwich/Multi-Grain Toast/Applewood-Smoked Rainbow Trout Spread/Cucumbers/Pickled Red Onions/Heirloom Cherry Tomatoes/EVOO/ Fried Capers/Cracked Pepper/Chives ~ <b>\$14</b>
<b>Latkes &amp; Smoked Salmon</b>	Potato Latkes/Applewood Smoked Salmon/Crème Fraiche/Scallions/ Cherry Tomatoes/Red Onion/Cucumber/Fried Capers/Sea Salt ~ <b>gf/\$16</b>
<b>Pasta &amp; Scallops*</b>	Spaghetti/Seared Atlantic Scallops/Chive, Red Onion & Scallion Cream ~ <b>\$26</b>
<b>Corn &amp; Potato Chowder</b>	Sweet Corn, Yukon Potatoes, Cream, Onions, Celery & Bacon/Guajillo Chile Oil/Chives/Cornbread Croutons ~ <b>\$8/\$12</b>

### Brunch Drinks

<b>Mimosa</b>	<b>\$8</b>	<b>Bloody Mary</b>	<b>\$11</b>
<b>French Press Coffee (8 oz. / 32 oz.)</b>	<b>8/15</b>	<b>Cappuccino</b>	<b>4</b>
<b>Fruit Juice: Orange, Cranberry</b>	<b>5</b>	<b>Coffee</b>	<b>3</b>
<b>Latte</b>	<b>4</b>		

**\*Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness. Items may be served raw or undercooked.**

***SEASONED wishes to thank our partners at Croft Family Farm,  
Lumpy Ridge Brewing Company, EP Greens, Rock Crop Farm,  
Shamrock Foods Company, Aspen Moon Farms and the Estes Park Farmer's Market.***

***A special thanks to Images of RMNP for the photographs of  
Rocky Mountain National Park that adorn our north wall....  
Call us @ 970.586.9000 for TO-GO options. Menu @ [www.seasonedbistro.com](http://www.seasonedbistro.com)***

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***Health compliance complaints can be submitted to:  
[www.larimer.org/LevelUp-Complaints](http://www.larimer.org/LevelUp-Complaints)  
or can be called in to 970.498.5500 Monday through Friday 9am-4:30pm.***