



A SEASONED Brunch Menu

Bistro Benedict*	Braised Bacon/Potato Cakes/Soft Eggs/Salad/Vinaigrette/Bearnaise/Pickled Red Onions ~ gf/\$17
Veg Benny & The Jets*	Corn, Zucchini & Quinoa Fritters/Heirloom Bean Succotash/Soft Eggs/Roasted Carrots/Bearnaise/Salad/Citrus Vinaigrette ~ gf/V/\$16
Smoked Trout & Latkes	Potato Latkes/Applewood Smoked Trout Spread/Crème Fraiche/Scallions/Tomatoes/Red Onions/Cucumber/Fried Capers/Sea Salt ~ gf/\$16
Country Brunch*	Two Eggs, any-style/Potato & Green Onion Cake/Thick-Cut Bacon/Lemon & Buttermilk Scone/Honey Butter ~ \$15
10 O'clock Eggs*	Soft Eggs/Beef Brisket/Bourbon BBQ/Creamy Grits/Pickled Mustard Seeds/Ancho Chile Oil/Salad/Vinaigrette ~ gf/\$18
Buttermilk Pancakes	Lemon & Buttermilk Ricotta Cakes/Honey Butter/Pure Maple Syrup/Thick-Cut Bacon ~ \$14 / Jr. Pancakes ~ V/\$12
Frenched Toast	Montana Toast/Honey & Egg Batter/Berries/Honey Butter/Pure Vermont Maple Syrup/Thick-Cut Bacon ~ \$15 / Jr. Frenched Toast ~ V/\$12
Just Greens	Mixed Greens, Sorrel, Frisee, Arugula & Watercress/Cornbread Croutons/Mustard Vinaigrette ~ V/\$10
Three Cheese Panini	Gruyere, 2-yr. Aged Sharp Cheddar & Parmigiano Reggiano/Multi-Grain Bread/Mayo/Mixed Greens, Red Onion & Green Apple Salad/Citrus Vinaigrette ~ V/\$14
Hickory Smoked Beef Taco	Wagyu Beef Brisket/Charred Corn Tortilla/Red Fresno #5/Cole Slaw/Pickled Red Onions ~ \$5 each
El Cubano	Toasted Baguette/Garlic Oil/Mayo/Dijon/Pickles/Slow-Roasted Pork Shoulder/Salami/City Ham/Pickled Jalapeños ~ \$14
Hot Pastrami	River Bear Pastrami/Gruyere/Soft Roll/Whole Grain Mustard/Chipotle Mayo/Pickles/Slaw or Zapp's® Chips ~ \$14
Butternut Bisque	Squash, Shallots, Garlic, Ginger & Sweet Cream/Chives/Guajillo Oil ~ V/\$6/\$8
Chicken & Mushroom Soup	Roasted Chicken, Cremini Mushrooms, Carrots, Shallots, Celery & Rosemary/Croutons ~ \$8/\$12

Brunch Drinks

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

****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***

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