BRUNCH

CUTS & CARVING choice of one cut or carving with every meal

chef's cut, thick cut bacon, quality cut sausage and ham rotating carvings - elk, bison, venison, lamb

ALL YOU CAN EAT CUTS & CARVINGS 35

CHARCUTERIE BOARDS

seafood board 24 crab legs, soft shell crab, shrimp cocktail, caviar oysters,

includes cajun herb butter, smoked salmon goat cheese, pita chips, capers, lemon, bread sticks, cocktail sauce

fruit and honeycomb board 18 chef's selection of fresh and dehydrated fruit, candied nuts and fresh honeycomb

meat and cheese board 20 chef's selection of italian meats, pickled vegetables, domestic cheese, house-made crackers, parmesan crisps, pretzel chips

OMELETS

wisconsin 18 whipped eggs, jalapeño cheddar sausage, white cheddar

veģtatta 16 veggie frittata

seasonal 18 chef's choice of seasonal ingredients

athlete 18 egg whites, spinach, sun-dried tomatoes, mushroom, onion, white cheddar

FRESH FROM THE GRIDDLE

iron horse breakfast 14 choice of one protein, two eggs any style, toast and house potatoes

griddle breakfast 18 one griddle item - pancake, waffle or french toast, choice of protein, two eggs any style, house potatoes

creme brulee french toast 18 thick cut challah creme brulee, caramelized and topped with wildberry compote and whipped cream

belgian waffle 12 plain, apple, wild berry, (savory chicken + \$8)

crepes 20 seasonal chef's selection served with house potatoes

seasonal pancakes 15 three fluffy buttermilk pancakes with seasonal toppings

FOCACCIAS

smoked salmon 18 smoked salmon, thai chili cream cheese spread, cucumber, onion, capers, sun-dried tomatoes, smoked truffle oil

shaved elk 18 shaved elk, berry vinaigrette, arugula, feta, red onion, smoked truffle oil



BRUNCH

C H A M P A G N E B O T T L E S served with choice of orange, cranberry or pineapple juice

chandon splits 14 charles de frere 30 chandon 40 nicolas feuillatte 85

moet rose nectar 128 veuve clicquot 165 moet rose imperial 175

make it a bellini with peach, strawberry, raspberry or blueberry puree

BOWLS

include two eggs any style and cheese

quinoa bowl 17 marinated red quinoa, marinated artichokes, cherry tomatoes, avocado, spinach, pickled red onion, berry vinaigrette

carnivore 22 sliced elk tenderloin, jalapeno cheddar sausage link, thick cut bacon, house potatoes, caramelized peppers and onions, four year cheddar

southwest power bowl 18 roasted sweet potatoes, spinach, black beans, quinoa, avocado, crispy chickpeas, pickled vegetables, thai crema

build your own burrito or bowl 20 choose one protein; chorizo, steak, chicken, quality cut sausage choose one starch; rice, house potatoes, quinoa choose up to four toppings; mushrooms, pepper, sun-dried tomato, spinach, avocado, onion, cilantro (\$1 each for additional)

*burritos include side of fruit or house potatoes, bowls include toast

HANDHELD

steak, egg & cheese 18 marinated flat iron steak, garlic and herb bagel, two eggs any style, caramelized onion, mushroom, gruyere cheese, garlic aioli

B.E.L.T 14 bacon, lettuce, tomato, mayo, fried egg, smashed fingerlings

bage1 & lox 16 chef's choice bagel & herb spread, smoked salmon, cucumber, cherry tomatoes, red onion, capers, dill, avocado

english muffin sandwich 13 choice of sausage or bacon, two eggs any style, cheese

SIDES

french toast 6	eģģs (2) 5
gluten free toast 4	chicken 4
pancakes (3) 10	potatoes 4
biscuits & gravy 10	bagel 4
goat cheese spread 3	toast (2)_4

HYDRATE

valentine coffee 4 regular or decaf with choice of milk

latte 5 original, vanilla, hazelnut

cappuccino 5 original, vanilla, hazelnut

espresso 4

rishi teas 5 english breakfast, earl grey, jasmine green, masala chai, ginger, chamomile medley, peppermint rooibos, blueberry rooibos, turmeric lemon

selection of juices 6 fresh-squeezed oj or grapefruit

bloody mary (IHH or spicy) 14

mimosa 13 bellini 13

