

# brunch

## benedicts

- Southwest\*** (GF) \$16  
Chipotle Cornmeal Croutons, Poblano, Fresno, Onion, Poached Egg, Hollandaise, Cayenne
- Fig, Goat Cheese and Prosciutto\*** \$16  
Toasted Focaccia, Fig Jam, Goat Cheese, Crispy Prosciutto, Poached Egg, Hollandaise
- Rocky Mountain\*** \$18  
English Muffin, Elk Madeira Sausage, Arugula, Poached Egg, Herbed Hollandaise

## sweet

- Iron Skillet Cinnamon Roll** \$9  
Warm Cinnamon Roll with Cream Cheese Frosting. Best for Sharing!
- Classic French Toast** (GF option) \$12  
Brioche, Egg Custard, Whipped Cream, Fresh Berries
- Tiramisu French Toast** (GF option) \$16  
Brioche, Mascarpone, Cocoa, Crumbled Lady Fingers

## savory

- Chicken & Waffle** \$14  
Karaage Fried Chicken, Pizzelle Waffle, Bourbon Maple Syrup, Scallions
- Lamb Barbacoa Breakfast Tacos** (GF) \$16  
Shredded Lamb Barbacoa, Scramble Eggs, Cotija, Pickled Fresno, Crema, Cilantro Mint Chimichurri
- Ham & Gruyère Strata** \$15  
Black Forest Ham, Shallots, Bread, Gruyère, Egg, Arugula
- Mushroom, Spinach, Goat Cheese Strata** \$15  
Portabella, Spinach, Goat Cheese, Bread, Egg, Buttered Tomato Sauce, Cheddar, Shallot

## signature

- Brunch Board** (GF option) \$29  
Smoked Trout, Elk Madeira Sausage, Sambal Cured Egg Yolk, Everything Bagel Crackers, Roasted Grapes, Cream Cheese Caper Herb Spread, Pickled Veggies. Best for Sharing!
- Bootheel 7 Ranch Burger\*** (GF option) \$18  
Roasted Anaheim Aioli, Pickled Roasted Anaheim Peppers, Brunson Bacon, Rattlesnake Cheddar  
Option to add fried egg\* +\$2
- Shrimp & Grits** (GF) \$21  
Polenta, Marinated Shrimp, Jalapeños, Green Onion, Garlic, Bacon  
Option to add fried egg\* +\$2
- Quinoa, Berry, Nut Salad** (GF) \$13  
Blueberries, Blackberries and Strawberries, Walnuts, Scallions, Arugula, Lemon, Goat Cheese  
Option to add poached egg\* +\$2

**add ons \$5 ea :** 2 eggs\* | bacon or sausage | breakfast potatoes | berries

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
~ GRATUITIES ARE SHARED BY EMPLOYEES ~

# drinks

## flights

<b>Mimosa Flight</b>	\$15
Classic Orange; Carrot Ginger; Strawberry Grapefruit	
<b>Sparkling Wine Flight</b>	\$16
Graham Beck Brut; Albet Rose; Steenburg Sauv Blanc	
<b>Rosé Flight</b>	\$13
Rotating selection of Three Rosés	
<b>Brunch White Wine Flight</b>	\$13
Fiano Di Avellino; Cleeborg Dry Reisling; Three Brooms Sauv Blanc	

## non-alcoholic

<b>Rocky Mountain Soda</b>	\$5
<b>Juice</b> (OJ, Grapefruit, Apple)	\$4
<b>Milk</b>	\$4
<b>Almond or Oat Milk</b>	\$5
<b>Topo Chico Sparkling Water</b>	\$5
<b>CORVUS Coffee</b> (Decaf Available)	\$5
<b>French Press CORVUS Coffee</b>	\$7
<b>Tea</b> (Ask Server for Flavors)	\$4

## signature cocktails

<b>The Real Dill Bloody Mary</b>	\$12
Local Vodka, Crispy Prosciutto, Cheese Cubes, Olives	
<b>Classic Mimosa</b>	\$12
Prosecco, Orange	
<b>Mexican Style Mimosa</b>	\$12
Prosecco, Pomegranate, Lime, Orange, Tequila	
<b>Beermosa</b>	\$12
Lager, Orange	
<b>Tropical Cherry Mojito</b>	\$14
Coppermuse White Rum, Pineapple Juice, Lime Juice, Mint, Simple Syrup, Bitters (Crafted by Miguel)	
<b>Whiskey Business</b>	\$15
Law's Original Rye, Simple Syrup, Mint, Lemon (Crafted by Micah)	
<b>Basil Grapefruit Martini</b>	\$15
Leopold's Silver Tree Vodka, Grapefruit Juice, Leopold's Orange Liquor, Simple Syrup, Basil (Crated by JJ)	
<b>Lavender Lemonade</b>	\$14
Lavender Tea, Leopold's Summer Gin, Simple Syrup, Lemon Juice (Crafted by Craig)	
<b>Watermelon Mint Margarita</b>	\$14
Coppermuse Reposado, Leopold's Orange Liquor, Watermelon, Mint (Crafted by Tegan)	
<b>moxYcello Ginger Cosmo*</b>	\$14
Silver Tree Vodka, moxYcello Ginger, Simple Syrup, Cranberry, Lime. <i>moxYcello is produced and sold by Laura Squared - ask your server for more information.</i>	