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 ~*

uncorked kitchen™
& wine bar