

# BRUNCH

## EGGS & STUFF

**EQUADORIAN BAKED EGGS** \$13.00  
two eggs, spicy adobo black beans, queso fresco, white cheddar, avocado creme, salsa verde, with a llapangacho choice of corn or flour tortillas

**BISCONES & GRAVY** \$13.00  
buttermilk biscones, two eggs, roasted chèvre potatoes choice of mushroom or sausage gravy or both

**VEGGIE HASH** \$9.50  
red potatoes, bell peppers, onions, mushrooms, squash, baguette (vegan). add braised beef 2.50, two eggs 1.50

**DAILY SCRAMBLE** \$11.00  
served with multi-grain toast or english muffin choice of roasted chèvre potatoes or field greens

**JOHN'S PLATE** \$8.50  
two eggs, toast or english muffin, roasted chèvre potatoes add two bacon 2.50, two sausage 2.00, pancake 4.00

**CROQUE MADAM MUFFIN** \$10.00  
ham, cheddar, mornay, fried egg, grilled English muffin choice of roasted chèvre potatoes or field greens

**PANCAKES (one/two)** \$6.00/10  
cinnamon, wild rice, fruit, granola (with nuts), real maple syrup

## A LA CARTE

**TRUFFLE FRIES** \$6.50  
parmesan, truffle oil, chipotle aioli

**CHEESE CURDS** \$7.50  
beer breading, beet & beef ketchup

**BISCONES** \$6.00  
pair of biscones, served with honey butter

**YOGURT WITH GRANOLA** \$5.00  
add fresh fruit 1.00

**CUP OF GRAVY** \$4.00

**FRESH FRUIT** \$5.00

**ROASTED CHEVRE POTATOES** \$6.50

**BACON (3 pieces)** \$4.00

**SAUSAGE (4 pieces)** \$4.00

**ONE EGG/TWO EGGS** \$1.50/3.00

**TOAST OR ENGLISH MUFFIN** \$2.00

# FRI°SAT°SUN

## SANDWICHES

served with a choice of field greens or fries  
sub truffle fries \$1. curds or cup of soup \$2

**PICKLED POWER BURGER** \$13.00

Widmer 1yr cheddar, fried pickled chiles, dill aioli  
add avocado 1.00, fried egg 1.50, bacon 2.50

**VEGGIE BURGER** \$12.50

provolone, frico chip, chipotle aioli, lettuce, tomato, onion  
add avocado 1.00, fried egg 1.50, bacon 2.50  
available in frozen 6 packs for \$10

**PILED HIGH CLUB** \$12.50

turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato, onion, toasted caraway rye

**CUBANO CENTRAL** \$13.00

smoked pork, Beeler's ham, provolone, onions, pickled chiles, spicy pickles & mustard, pressed ciabatta roll

## SOUP & SALAD

**WEST AFRICAN PEANUT STEW** \$4.00/6.50

collard greens, onions, sweet potato, on rice (vegan)

**SOUP DU JOUR (cup/bowl)** \$4.00/6.50

**SNAP SALAD** \$7.50

mixed greens, cucumber, cherry tomatoes, red onion  
choice of green goddess, ranch, or house vinaigrette (vegan)  
add cajun shrimp 3.00

**BRIGHT BEET CAPRESE** \$11.00

arugula, queso fresco, red & gold beets, balsalmic glaze, mint, pistachios, olive oil powder

**SIDE GREENS** \$4.00



# 9AM-3PM

## EYE OPENERS

**HARVEY WALLBANGER** \$7.50

Vodka, fresh-squeezed orange juice, Galliano

**AMARO SPRITZ** \$7.00

Aperol, Angostura amaro, Mas Fi brut cava, soda

**REJUVENATION LIBATION** \$6.00

Red Berry iced tea, Aperol, Fernet, Angostura & Peychaud

**BELLINI** \$7.00

Bellafina prosecco, peach puree

**MIMOSA (glass/pitcher)** \$6.00/22.00

Mas Fi Brut Cava

Choice of fresh-squeezed orange juice or grapefruit juice

**BUILD YOUR OWN BUBBLY** \$28.00

Bottle of Mas Fi brut cava, OJ, GF, peach, creme de cassis

**BLOODY MARY**

House mix, spicy pickle, olive, lager back

glass/pitcher

\$7.50/\$23.00

Sobieski vodka

Seagram's gin

Sauza Blue tequila

glass/pitcher

\$9.00/\$30.00

Absolut Peppar vodka

Gamle Ode dill aquavit

Isle of Skye 8yr scotch

Referent horseradish

**ALL IRISH COFFEE** \$7.00

House Irish cream, Paddy Irish whiskey

**TIM PRESS** \$7.00

Cold press, house spiced bourbon & house Irish cream

## CAFFEINE

**B&W COFFEE** \$3.50

**B&W COLD PRESS** \$5.50

**ICED TEA** \$3.50

**TEA SOURCE TEA** \$3.50

Loose leaf - English Breakfast, Red Berries, Earl Grey, Chamomile, Mint, or Evening in Missoula

## REFRESHMENTS

**JUICE** \$4.00

Orange, Grapefruit, Apple, Cranberry, Pineapple

**SODA** \$3.00

Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer

**LEMONADE** \$3.50

**GOSLING'S GINGER BEER** \$4.00

**SAN PELLEGRINO** \$3.00

Regular, Flavored