

BRUNCH

FRI°SAT°SUN

SERVED 9AM-3PM

EGGS & STUFF

ECUADORIAN BAKED EGGS \$13.00

two eggs, spicy adobo black beans, queso fresco, white cheddar, avocado creme, salsa verde, chevre potatoes choice of corn or flour tortillas

BISCONES & GRAVY \$13.50

buttermilk biscones, two eggs, roasted chevre potatoes choice of mushroom or sausage gravy or both

ROOT VEGETABLE HASH \$9.50

red potato, peppers, onions, mushrooms, Brussels sprouts with baguette (vegan). freely add hollandaise (not vegan) add eggs 2, smkd tofu 3, corned beef 4, 4oz/8oz steak 4/8

EGGSBENEDICT (veg/ham/lobster) \$11/12/16

choice of side, roasted chevre potatoes or field greens

SEASIDE SCRAMBLE \$13.50

lobster, shrimp, arugula, whipped chevre, green onions. multigrain toast or English muffin

choice of side, roasted chevre potatoes or field greens

DAILY QUICHE \$10.00

quantities limited. multigrain toast or English muffin

choice of side, roasted chevre potatoes or field greens

JOHN'S PLATE \$8.50

two eggs, toast or English muffin, roasted chevre potatoes add two bacon 2.50, two sausage 2.00, pancake 4.00

CROQUE MADAM MUFFIN \$10.00

ham, gruyere, cheddar mornay, sunny egg. on English muffin choice of side, roasted chevre potatoes or field greens

CINNAMON ROLL FRENCH TOAST \$12.50

battered and fried house-made cinnamon roll, apple compote, crushed pecans, house whipped cream

WILD RICE PANCAKES \$6/10(one/two)

served with fruit, granola, and real maple syrup

A LA CARTE

TRUFFLE FRIES \$7.00

parmesan, black truffle oil, salt, pepper, parsley, chipotle aioli

CHEESE CURDS \$8.00

beer breading. beet & beef ketchup

BISCONES \$7.00

pair of biscones, served with honey butter and house jam

YOGURT WITH GRANOLA \$5.00

add fresh fruit 1.00

CUP OF GRAVY \$4.00

FRESH FRUIT \$5.00

SM./LG. SIDE POTATOES \$3.00/6.50

BACON (3 pieces) \$4.00

SAUSAGE (4 pieces) \$4.00

ONE EGG/TWO EGGS \$1.50/3.00

TOAST OR ENGLISH MUFFIN \$2.00

SANDWICHES

served with a choice of field greens or fries

upgrade to truffle fries \$1. curds or cup of soup \$2

HALF-FANCY BURGER \$13.50

tomato jam, house yellow mustard, muenster, pickle planks

add avocado 1.00, fried egg 1.50, bacon 2.50

VEGGIE BURGER \$13.00

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 \$13.00

turkey breast, avocado, bacon, chipotle aioli, lettuce,

tomato, onion, toasted caraway rye

CUBANO CENTRAL \$13.50

pulled pork, pit ham, provolone, spicy mustard;

pickle, onion, and pickled pepper relish; pressed ciabatta roll

SOUP & SALAD

BUTTERNUT SQUASH BISQUE \$4.00/6.50

SOUP DU JOUR \$4.00/6.50

GRILLED CAESAR \$12.50

charred red romaine heart, blue cheese crumbles,

red onion, cherry tomatoes, croutons, Caesar dressing

add smoked tofu 3, shrimp 3, chicken 4, steak 4oz/8oz 4/8

ROASTED BEET SALAD \$11.50

arugula, smoked mozzarella, red & gold beets, balsamic

glaze, roasted pistachios, olive oil powder

add smoked tofu 3, shrimp 3, chicken 4, steak 4oz/8oz 4/8

SIDE GREENS \$4.50



EYE OPENERS

HARVEY WALLBANGER \$7.50

Vodka, fresh-squeezed orange juice, Galliano

AMARO SPRITZ \$8.00

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

Black Bottle Islay scotch

Prairie cucumber vodka

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, Gunpowder Green, Red Berry, Earl Grey, Chamomile, Mint, or Evening in Missoula

REFRESHMENTS

LEMONADE \$3.50

JUICE \$4.00

Orange, Grapefruit, Apple, Cranberry, Pineapple

SODA \$3.00

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

WISCO POP! \$4.00

Ginger Ale, Strawberry, or Grapefruit 12oz soda

SAN PELLEGRINO \$3.00

Regular 750ml, Flavored 330ml