

BRUNCH

EGGS & STUFF

EQUADORIAN BAKED EGGS \$13.00
two eggs, spicy adobo black beans, queso fresco, white cheddar, avocado creme, salsa verde, roasted chevre potatoes 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, with baguette (vegan). add hollandaise (non-vegan) add 4oz/8oz steak 4/8, two eggs 2

DAILY SCRAMBLE \$11.00
served with multi-grain toast or english muffin choice of roasted chevre 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, gruyere, 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

BACON JAM BURGER \$13.00

pepper jack, fried onion ring, bacon jam
add avocado 1.00, fried egg 1.50, more 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 pulled pork, pit ham, provolone, onions, pickled chiles, spicy pickles, spicy mustard, pressed ciabatta roll

SOUP & SALAD

BUTTERNUT SQUASH BISQUE \$4.00/6.50

SOUP DU JOUR \$4.00/6.50

GARBANZO GREENS \$9.00

mixed greens, roasted chickpeas, feta, tomato, cucumber, red onion, honey dijon vinaigrette
add cajun shrimp 3, grilled chicken 4, steak 4oz/.8oz 4/8

BRIGHT BEET CAPRESE \$11.00

arugula, queso fresco, red & gold beets, balsamic glaze, 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