

*Let's
Brunch!*

Drink Specials

Bloody Mary \$7

fresh celery juice,
AZ Gunslinger Hot Sauce,
AZ Distilling Mission Vodka

Mimosa \$7

choice of
mango or orange juice
with La Marca Prosecco

Michelada \$6

Biltmore Blonde
with house-made
bloody mary mix

Juice \$3

Orange
Cranberry
Tomato

Eats

Rise and Shine Burrito \$10

house-ground chorizo, eggs,
crispy fingerling potatoes,
Wisconsin cheddar, roasted salsa

Cajun Baked Eggs \$10

(3) baked eggs, red onion, bell peppers,
crispy fingerling potatoes, cajun seasoning,
charred tomatoes, Wildflower 9-grain toast

Brioche French Toast \$12

Grand Marnier batter, Bascom Farms'
100% organic maple syrup served a la carte,
topped with powdered sugar

Buttermilk Biscuit Sandwich \$11

hand-made sweet potato buttermilk biscuit,
maple-bourbon sausage patties, 'Merican cheese,
scrambled eggs, served with breakfast potatoes
and country gravy

Bring Home the Bacon \$12

(5) bacon strips,
(2) house-made maple-bourbon sausage patties,
crispy fingerling potatoes, country gravy,
fried eggs, Wildflower whole grain toast

Top of the Morning \$13

5oz prime grade flat iron steak,
fried eggs, crispy fingerling potatoes,
country gravy, Wildflower whole grain toast

Sides

Sausage/Bacon \$3

Toast \$2

Crispy Fingerling Potatoes \$3

Extra Egg \$2

Breakfast Gravy \$1

