

Let's  
Brunch!

## Drink Specials

### Bloody Mary \$7

fresh celery juice,  
AZ Gunslinger Hot Sauce,  
AZ Distilling Mission Vodka  
(ask for it spicy!)

### 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

## Eats

### New! Avocado Toast \$8.00

freshly mixed avocado on toasted Wildflower 9-grain  
bread served with fresh fruit add an egg \$2,  
Applewood smoked bacon \$3

### Rise and Shine Burrito \$10

Choice of house-made savory sausage  
or Applewood smoked bacon, 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,  
house-made savory sausage patties, 'Merican cheese,  
scrambled eggs, served with breakfast potatoes  
and country gravy

### Bring Home the Bacon \$12

(3) bacon strips,  
(2) house-made savory sausage patties,  
crispy fingerling potatoes, country gravy,  
(2) fried eggs, Wildflower 9-grain toast

### Top of the Morning \$13

5oz prime grade flat iron steak,  
2 fried eggs, crispy fingerling potatoes,  
country gravy, Wildflower 9-grain toast

## Sides

Sausage/Bacon \$3

Toast \$2

Crispy Fingerling Potatoes \$3

Extra Egg \$2

Country Gravy \$1

