

*Let's
Brunch!*

Brunch Hours:
Sat. & Sun.
10:30 am - 2:00 pm

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

