

*Sage's*  
**HEARTH**  
 KITCHEN : BAR : EVENTS

Brunch

Cottonwood Creek	18	Denver Omelette	18
<i>2 eggs any style, Sage potatoes, banana bread or toasted rustic loaf, cranberry sage butter, house-cured pork belly or ham</i>		<i>house-cured ham, peppers, onion, &amp; cheddar served with banana bread &amp; Sage potatoes</i>	
Challenger French Toast	22	Hot Ham & Cheese	18
<i>sliced sweet bread dredged in cinnamon batter &amp; baked to fluffy perfection, served with 2 eggs any style &amp; house cured pork belly or ham</i>		<i>house-cured ham &amp; Gruyere served on house-baked artisan baguette schmeared with dijon mayo &amp; a garden greens salad</i>	
Continental Divide	17	B.E.C.	18
<i>House banana bread, sage butter, pickled vegetables, 2 hardboiled eggs and a garden greens salad</i>		<i>Bacon, egg, &amp; cheddar served on house-made artisan bread schmeared with spicy mayo &amp; sage potatoes</i>	
Brekkie Za	18	Benedict	19
<i>Focaccia, San Marzano tomato sauce, house-cured bacon, arugula</i>		<i>Sage potatoes, poached eggs, house hollandaise, house cured ham</i>	
<i>add 2 eggs any style</i>	5	<i>sub pan seared salmon</i>	26
		<i>sub blackened bison tips</i>	26
BEVVIES			
Mimosa	11	Bloody Good Meal in a Glass	12
<i>Arte Latino Cava Brut or Caposaldo Prosecco, with fresh squeezed orange, cranberry, lemon or lime juice</i>		<i>house-made V8 perfectly spiced &amp; savory, Breckenridge Vodka</i>	
		<i>add bacon</i>	5
		<i>add blue-cheese stuffed olive</i>	1
Tea	3	Iced Tea	3
Coffee	3	Lemonade	7