

## BRUNCH

<b>French Onion</b>	9	<b>Denver Omelette</b>	18
<i>Slow cooked onion in a rich beef broth with gruyere and fresh thyme, sub GF bread \$2</i>		<i>house-cured ham, peppers, onion, &amp; cheddar served with banana bread &amp; Sage potatoes</i>	
<b>Monte Cristo</b>	18	<b>Garden Greens GF</b>	9
<i>house-cured ham &amp; Gruyere served in our french toast</i>		<i>Lemon vinaigrette, spicy cashews, white cheddar, pickled green beans</i>	
<b>Brekkie Za</b>	15	<b>Pan Seared Salmon* GF</b>	28
<i>Focaccia, arugula pesto, arugula, mozzarella, sub GF bread \$2; add 2 eggs \$4; add choice of meat \$5</i>		<i>Black pepper and honey crust, arugula pesto, crispy potato cake, sautéed arugula, red chili oil</i>	
<b>Blackened Bison Tenderloin Tips</b>	28	<b>Cottonwood Creek</b>	18
<i>Seared with red wine butter, roasted fingerling potatoes, roasted garden vegetables</i>		<i>2 eggs any style, Sage potatoes, banana bread or toasted rustic loaf, cranberry sage butter, choice of meat or veggie</i>	
<b>Cashew Stir Fry GF, vegan</b>	18	<b>Challenger French Toast</b>	22
<i>Shaved onion, red peppers, broccoli, cauliflower, carrots, shaved cabbage, spicy cashews, ginger, garlic, over rice; add chicken \$3</i>		<i>sliced sweet bread dredged in cinnamon batter &amp; baked to fluffy perfection, served with 2 eggs any style &amp; choice of meat or veggie</i>	
<b>Magic Mushroom GF, vegan</b>	25	<b>Meats</b>	5
<i>Roasted portobella, arugula pesto, garden vegetable quinoa, arugula, red chile oil</i>		<i>House cured bacon or ham , House-made chicken sausage</i>	

## BEVVIES

<b>Coffee</b>	3	<b>House Made Lemonade</b>	7
<b>Now That's Good Coffee!</b>	10	<b>Mimosa</b>	11
<i>Add Dorda Double Chocolate or Sea Salt Caramel; Five Farms Irish Cream, Bauchant Orange Cognac, or Sugarlands Appalachian Butter Pecan Cream to your coffee</i>		<i>Bubbly, with fresh squeezed orange or or grapefruit juice</i>	
<b>Latte, Americano, Espresso</b>	5	<b>Bloody Good Meal in a Glass</b>	12
<b>Tea hot or Iced</b>	3	<i>House-made V8 perfectly spiced &amp; savory, Breckenridge Vodka</i>	
<b>Harney &amp; Sons Dragon Pearl Jasmine tea</b>	7	<b>Fountain Soda</b>	3
<i>add non-dairy (cashew) milk</i>	3	<b>Sage Soda</b>	4
		<b>Fresh Squeezed Juice</b>	9
		<i>Orange or grapefruit</i>	

\* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness. We strive to accommodate all dietary restrictions. Ask about vegan and vegetarian substitutions. Please advise us of food allergies.