FOOD FEATURES

SOUTHWEST SKILLET | 12

seasoned potatoes, peppers, onions, beans, corn, 2 eggs over easy, toast

PRO TIP 116

tenderloin tips, house hollandaise, 2 eggs over easy, tomatoes

SCRAMBLED PLATE 19

3 scrambled eggs, 2 pieces of bacon & 1 spud cake

BRUNCH COBB SALAD I 13

mixed greens, bacon, hardboiled egg, strawberries, tomato, granola, bacon honey mustard dressing

CHIMI IT 1 9.50

flour tortilla stuffed with scrambled eggs, potatoes, bacon, and sausage gravy, fried golden, white gueso sauce, salsa

LOADED BREAKFAST BRAT | 10

Maple glazed brat, brioche bun, sausage gravy, hashbrown, side of seasonal fruit

HAKUNA FRITATTA I 10.50

Eggs, spinach, tomato, cheddar, side of seasonal fruit V

GRAVIED UP BISCUIT | 7.50

1 large fresh baked buttermilk biscuit buttered and topped with traditional sausage gravy

GREEN EGGS & HAM SAMMY | 12

fried eggs, prosciutto, cilantro pesto, fontina

SIDES/SHAREABLES

HASH IT OUT 15

tender corned beef, diced potatoes, hollandaise drizzle

SPUD CAKES 14

2 smashed redskin potato baked cakes V

BAGEL FIX 16

6 everything mini bagels, cream cheese dip V

SEASONAL FRUIT PLATE 14

CINNAMON ROLL 16

jumbo house made cinnamon roll w/ classic icing V

ADD biscuit +21 sausage gravy +41 hollandaise +4 SIDE cream cheese dip +2.501 ranch +.501 queso dip +2.501 bacon +3

COCKTAIL FEATURES

BLOODY MARY 17.50

Bit Rckt Vodka, mild Bloody mix, charcuterie skewer LOADYOUR BLOODY W/BACON PICKLE SPEAR & BLLECHESE OLIVES +2.50

SILVER SCREEN 16

Sparkling Wine I 6oz

MAKE IT MOSA ADD ORANGE, GRAPETRUT, CRANEERRY, OR PINEAPPLE +1.50 PEACH NECTAR +2.50

MIMOSA FLIGHT 1 13

orange, grapefruit, cranberry, pineapple sub peach nectar +1.00

SALTY DOG 18

Bottle Rocket Vodka, grapefruit, salted rim

FWB N/A

COFFEE/HOT TEA I 2.50

JUICE | 12oz 4

Sunday Brunch Available 11am-2pm Full Taproom Food & Beverage Menus Available All Day



