

FOOD FEATURES

PRO TIP | 16

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

SCRAMBLED PLATE | 9

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

BRUNCH SAMMY | 15

black forest ham, scrambled egg, tomato, mayonnaise, onion jam on sourdough served with a side of potato hash

CHIMI IT | 9.50

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

LOADED BREAKFAST BRAT | 10

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

HAKUNA FRITATTA | 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

SIDES/SHAREABLES

HASH IT OUT | 5

tender corned beef, diced potatoes, hollandaise drizzle

SPUD CAKES | 4

2 smashed redskin potato baked cakes V

BAGEL FIX | 6

6 everything mini bagels, cream cheese dip V

SEASONAL FRUIT PLATE | 4

CINNAMON ROLL | 6

jumbo house made cinnamon roll w/ classic icing V

LEMON STREET SCONES | 4

lemon scones topped with house made whipped cream & seasonal fruit compote

ADD biscuit +2 | sausage gravy +4 | hollandaise +4

SIDE cream cheese dip +2.50 | ranch +50 | queso dip +2.50 | bacon +3

COCKTAIL FEATURES

BLOODY MARY | 7.50

Bl Rckt Vodka, mild Bloody mix, charcuterie skewer

LOAD YOUR BLOODY W/ BACON, PICKLE SPEAR & BLUE CHEESE OLIVES +2.50

SILVER SCREEN | 6

Sparkling Wine | 6oz

MAKE IT MOSA. ADD ORANGE, GRAPEFRUIT, CRANBERRY, OR PINEAPPLE +1.50

PEACH NECTAR +2.50

MIMOSA FLIGHT | 16

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

SALTY DOG | 8

Bl Rckt Vodka, grapefruit, salted rim

FWB N/A

COFFEE/HOT TEA | 2.50

JUICE | 12oz 4

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

