

# COWBOY BRUNCH MENU

## THE STANDARD

A Hearty Cowboy Brunch Featuring Scrambled Farm Eggs, Jalapeño Cheddar Biscuits, Root Cellar Hash & Bison Sausage Gravy. \$20

## CHAPPA FRENCH TOAST

Thick Cut Challa Bread Cooked Over The Open Fire w/ Bacon & Smothered w/ Organic Maple Syrup, Strawberry Compote & Homemade Whipped Cream. \$25

### Gluten or Dairy Free?

No Problem, We Can Cook Some Eggs In Oil (vs butter), Replace The Biscuit With GF Toast, &/OR Swap the Gravy With Bacon

## KIDS PLATE

A Smaller Brunch Serving For \$12

## DESSERT

### CLASSIC S'MORES BOARD

Marshmallows, Graham Crackers & Hershey's Chocolate.  
\$4 Per Person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Parties of 6 or more will incur a 20% gratuity.