

# COWBOY BRUNCH MENU

## THE STANDARD

A Hearty Cowboy Brunch Featuring Scrambled Farm Eggs, Biscuits, Root Cellar Hash & Bison Sausage Gravy. \$22

## CHAPPA FRENCH TOAST

Thick Cut Challa Bread Cooked Over The Open Fire w/ Bacon & Smothered w/ Organic Maple Syrup, Fresh Strawberries & Homemade Whipped Cream. \$20

## 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 Half Price

## DESSERT

### BODHI S'MORES

Marshmallows, Graham Crackers, Hershey's Chocolate, Roasting Sticks. \$3 per s'more

## SPECIALTY BRUNCH COCKTAILS

Please see our full bar menu for non-alcoholic drinks, beer, wine & cocktails.

MIMOSA \$12

The Classic OJ & Bubbles!

FARM BLOODY MARY \$14

Our House Specialty with WildRye Vodka, Farm Pickled Veggies & a Slice of Bacon.

BOURBON CREAM COFFEE \$9

Smooth, warm and cozy. Coffee, Orphan Girl Bourbon Cream Liqueur.