

BRUNCH

EGGS & STUFF

EQUADORIAN BAKED EGGS	\$13.00
two eggs, spicy adobo black beans, queso fresco, white cheddar, avocado creme, salsa verde, roasted chevre potatoes choice of corn or flour tortillas	
BISCONES & GRAVY	\$13.50
buttermilk biscones, two eggs, roasted chevre potatoes choice of mushroom or sausage gravy or both	
VEGGIE HASH	\$9.50
red potatoes, bell peppers, onions, mushrooms, squash, with baguette (vegan). add hollandaise (non-vegan) add 4oz/8oz steak 4/8, two eggs 2	
EGGS BENEDICT	\$11/12/16 (veg/ham/crab)
choice of roasted chevre potatoes or field greens	
DAILY SCRAMBLE	\$11.00
served with multi-grain toast or english muffin choice of roasted chevre potatoes or field greens	
JOHN'S PLATE	\$8.50
two eggs, toast or english muffin, roasted chevre potatoes add two bacon 2.50, two sausage 2.00, pancake 4.00	
CROQUE MADAM MUFFIN	\$10.00
ham, gruyere, cheddar mornay, fried egg, grilled English muffin choice of roasted chevre potatoes or field greens	
FRENCH TOAST	\$11.00
two slices battered Texas toast, macerated berries, powdered sugar, house whipped cream	
PANCAKES	\$6/10 (one/two)
cinnamon, wild rice, fruit, granola (with nuts), real maple syrup	
A LA CARTE	
TRUFFLE FRIES	\$6.50
parmesan, truffle oil, chipotle aioli	
CHEESE CURDS	\$7.50
beer breading, beet & beef ketchup	
BISCONES	\$6.00
pair of biscones, served with honey butter	
YOGURT WITH GRANOLA	\$5.00
add fresh fruit 1.00	
CUP OF GRAVY	\$4.00
FRESH FRUIT	\$5.00
ROASTED CHEVRE POTATOES	\$6.50
BACON (3 pieces)	\$4.00
SAUSAGE (4 pieces)	\$4.00
ONE EGG/TWO EGGS	\$1.50/3.00
TOAST OR ENGLISH MUFFIN	\$2.00

FRI°SAT°SUN

SANDWICHES

served with a choice of field greens or fries
sub truffle fries \$1. curds or cup of soup \$2

GORGON BURGER	\$13.50
whipped blue cheese, bacon, lettuce, tomato, onion, chives add avocado 1.00, fried egg 1.50, more bacon 2.50	
VEGGIE BURGER	\$12.50
provolone, frico chip, chipotle aioli, lettuce, tomato, onion add avocado 1.00, fried egg 1.50, bacon 2.50 available in frozen 6 packs for \$10	
PILED HIGH CLUB	\$13.00
turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato, onion, toasted caraway rye	
CUBANO CENTRAL	\$13.50
smoked pulled pork, pit ham, provolone, onions, pickled chiles, spicy pickles, spicy mustard, pressed ciabatta roll	
SOUP & SALAD	
BUTTERNUT SQUASH BISQUE	\$4.00/6.50
SOUP DU JOUR	\$4.00/6.50
SACRE BLEU STEAK SALAD	\$12/16 4oz/8oz
frisee, red chard, scarlet kale, cucumber, cherry tomato, red onion, blue cheese crumbles. choice of red wine blue cheese or parmesan peppercorn vinaigrette dressing	
BRIGHT BEET CAPRESE	\$11.00
arugula, queso fresco, red & gold beets, balsamic glaze, pistachios, olive oil powder	
SIDE GREENS	\$4.00



9AM-3PM

EYE OPENERS

HARVEY WALLBANGER	\$7.50
Vodka, fresh-squeezed orange juice, Galliano	
AMARO SPRITZ	\$7.00
Aperol, Angostura amaro, Mas Fi brut cava, soda	
REJUVENATION LIBATION	\$6.00
Red Berry iced tea, Aperol, Fernet, Angostura & Peychaud	
BELLINI	\$7.00
Bellafina prosecco, peach puree	
MIMOSA (glass/pitcher)	\$6.00/22.00
Mas Fi Brut Cava Choice of fresh-squeezed orange juice or grapefruit juice	
BUILD YOUR OWN BUBBLY	\$28.00
Bottle of Mas Fi brut cava, OJ, GF, peach, creme de cassis	
BLOODY MARY	
House mix, spicy pickle, olive, lager back	
glass/pitcher	glass/pitcher
\$7.50/\$23.00	\$9.00/\$30.00
Sobieski vodka	Absolut Peppar vodka
Seagram's gin	Gamle Ode dill aquavit
Sauza Blue tequila	Isle of Skye 8yr scotch Referent horseradish
ALL IRISH COFFEE	\$7.00
House Irish cream, Paddy Irish whiskey	
TIM PRESS	\$7.00
Cold press, house spiced bourbon & house Irish cream	
CAFFEINE	
B&W COFFEE	\$3.50
B&W COLD PRESS	\$5.50
ICED TEA	\$3.50
TEA SOURCE TEA	\$3.50
Loose leaf - English Breakfast, Gunpowder Green, Red Berry, Earl Grey, Chamomile, Mint, or Evening in Missoula	
REFRESHMENTS	
JUICE	\$4.00
Orange, Grapefruit, Apple, Cranberry, Pineapple	
SODA	\$3.00
Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer	
LEMONADE	\$3.50
GOSLING'S GINGER BEER	\$4.00
SAN PELLEGRINO	\$3.00
Regular, Flavored	