

LUNCH

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

black bean, wild rice, mushroom, and mixed nuts patty
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

FULL HOUSE REUBEN \$14.00

brisket corned beef, swiss cheese, 1000 island dressing,
sauerkraut, pumpernickel. sub turkey breast for a Rachel

CUBANO CENTRAL \$13.50

smoked pulled pork, pit ham, provolone, onions, pickled
chiles, spicy pickles, spicy mustard, pressed ciabatta roll

PILED HIGH CLUB \$13.00

turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato,
onion, toasted caraway rye

JERK CHICKEN \$13.00

seasoned chicken breast, jerk sauce, spicy spinach rub,
lettuce, tomato, onion, toasted egg bun

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

house vinaigrette

HOT 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 chèvre potatoes
choice of mushroom or sausage gravy or both

TUNISIAN RICE BOWL \$10.50

spinach, feta, fried egg, harissa, garlic-mint yogurt
add cajun shrimp 3, grilled chicken 4, steak 4oz/.8oz 4/8

MAC & CHEESE \$8.50

cheddar fondue, croutons, parmesan.
add truffle oil 1.00, bacon 2.50

A LA CARTE

TRUFFLE FRIES \$6.50

parmesan, truffle oil, chipotle aioli

CHEESE CURDS \$7.50

beer battered, beet & beef ketchup

BACON (3 pieces) \$4.00

SAUSAGE (4 pieces) \$4.00

ONE EGG/TWO EGGS \$1.50/3.00

TOAST OR ENGLISH MUFFIN \$2.00

PANCAKES (one/two) \$6.00/10.00

cinnamon, wild rice, fruit, granola (with nuts), real maple syrup



MON-THURS 11AM-4PM

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 \$23.00

Bottle of Mas Fi brut cava, OJ, GF, peach, creme de cassis

BLOODY MARY

House mix, spicy pickle, olive, lager back

glass/pitcher

\$7.50/\$23.00

Sobieski vodka

Seagram's gin

Sauza Blue tequila

glass/pitcher

\$9.00/\$30.00

Absolut Peppar vodka

Gamle Ode dill aquavit

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