



BRUNCH – SUMMER 2025

Deviled duck egg flight \$14

Fried Green Tomatoes, wild caught shrimp, corn relish, chipotle aioli **\$16**

Bleu Cheese Wedge, chopped duck egg, crispy duck bacon, tomato, pickled red onion **\$16**

Berry and Burrata, mixed greens, strawberry, blackberry, blueberry, pickled onion, sunflower seeds,
strawberry vinaigrette **\$17**

[Additions]

Sliced Elk Filet **\$12**

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Wild Caught Shrimp **\$8**

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Seared Salmon **\$10**

Traditional Pancake Breakfast, two pancakes with maple syrup, two eggs scrambled,
bacon, roasted potato hash. **\$16**

Breakfast Hash Bowl potatoes, scrambled eggs, wild game sausage, pico de gallo,
onion, peppers, cheddar cheese **\$16**

Frog Legs and Waffles, deep fried frog legs, Belgian waffle, sriracha maple syrup **\$15**

All American Beast Burger ½ pound blend of bison, venison, and elk. Topped with duck bacon, sharp cheddar, lettuce, tomato,
and onion. Served on a brioche bun with tri fries **\$26** [Add duck egg **+\$3**]

8 oz Elk Filet with two sunny side up duck eggs, roasted potato hash **\$44**

28 oz. Bison Tomahawk \$130

Served with scrambled eggs, roasted potato hash, bacon, Chef's signature steak sauce.

BREAKFAST TOWER \$38

[SHAREABLE FOR TWO]

First tier – Scrambled eggs, pancakes with maple syrup, bacon, roasted potato hash

Second tier – Deviled duck eggs, fried green tomato with corn relish, fresh fruit

Third tier – Olive oil tea cakes, petite cinnamon rolls

BRUNCH COCKTAILS

SIDES

Garden Martini ~ Cucumber infused gin, Dolin Blanc vermouth,
thyme simple syrup **\$14**

The Hollow Bone Marrow infused Bourbon, sage simple syrup,
orange-lemon sour, & egg white **\$16**

Potato Hash +\$4

Two Eggs +\$2.5

Bacon +\$6

Game Sausage +\$5

Mini Cinnamon Rolls (4) +\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.