



GRILL HOUSE & COCKTAIL BAR

BRUNCH MENU | Saturdays & Sundays until 2PM

Bottomless Mimosas | \$25/person

Available from 11AM – 2PM

BREAKFAST CLASSICS

<b>Traditional American Breakfast</b>	<b>21</b>
<i>two cage-free eggs any style, Yukon gold potatoes, choice of smoked crate-free bacon, chicken or pork sausage, choice of toast</i>	
<b>Eggs Benedict</b>	<b>18</b>
<i>English muffin, ham, poached cage-free eggs, hollandaise sauce, Yukon gold potatoes</i>	
<i>Sub smoked salmon +2</i>	
<b>Build Your Own Omelet</b>	<b>18</b>
<i>Choose 3 ingredients:</i>	
<i>Choice of cheese: American, cheddar, mozzarella, goat cheese</i>	
<i>Choice of meat: chicken or pork sausage, crate-free bacon, ham</i>	
<i>Choice of veggie: spinach, tomato, onion, mushroom, peppers</i>	
<i>Sub egg whites +2</i>	
<b>FireLake Steak &amp; Eggs</b>	<b>32</b>
<i>8oz flat iron steak, Yukon gold potatoes, two cage-free eggs any style</i>	
<b>Ham &amp; Cheese Croissant</b>	<b>18</b>
<i>ham, Swiss cheese, mornay sauce, Yukon gold potatoes</i>	
<b>Pancakes</b>	<b>12</b>
<i>maple syrup, whipped butter</i>	
<i>Add berries +5</i>	
<b>Vanilla Waffle</b>	<b>12</b>
<i>orange Chantilly, nougat candied nuts</i>	
<b>Buttermilk Biscuit Sandwich</b>	<b>16</b>
<i>house made biscuit, cage-free egg any style, sausage patty, cheddar cheese, avocado, arugula, Yukon gold potatoes</i>	
<b>Prime Rib Chilaquiles</b>	<b>21</b>
<i>scrambled cage-free eggs, house made tortilla chips, guajillo sauce, queso fresco, cilantro, avocado</i>	
<b>Avocado Toast Variation</b>	<b>18</b>
<i>avocado, sourdough bread</i>	
<i>choice of two:</i>	
<i>-goat cheese, chives</i>	
<i>-scrambled eggs, bacon</i>	
<i>-smoked salmon, red onion</i>	

LUNCH FAVORITES

<b>FireLake Burger</b>	<b>18</b>
<i>prime beef, American cheese, chipotle sauce, dill pickle, white onion, lettuce, brioche bun</i>	
<i>Add egg +2</i>	
<i>Add bacon +2</i>	
<b>Field Burger</b>	<b>18</b>
<i>black bean, sweet corn, and chickpea burger, fried onions, roasted mushrooms, lettuce, tomato, pickled vegetables, ginger-avocado mayo, multi-grain bun</i>	
<b>Chicken Club</b>	<b>18</b>
<i>grilled chicken breast, bacon, avocado, jack cheese, roasted red pepper, red onion, honey mustard, brioche bun</i>	
<b>Rotisserie Chicken Flatbread</b>	<b>19</b>
<i>barbeque rotisserie chicken, green onion</i>	
<b>Margherita Flatbread</b>	<b>18</b>
<i>heirloom tomato, mozzarella di bufala, basil</i>	
<b>Fennel Sausage Flatbread</b>	<b>19</b>
<i>aged mozzarella, spicy tomato sauce</i>	
<b>SIMMERED &amp; TOSSED</b>	
<b>Caesar Salad</b>	<b>17</b>
<i>romaine, house-made croutons, parmesan</i>	
<b>Roasted Corn Salad</b>	<b>17</b>
<i>organic greens, pico de gallo, queso fresco, cucumber, avocado, fire-roasted corn, tortilla chips, chipotle ranch dressing</i>	
<b>Watermelon Salad</b>	<b>19</b>
<i>goat cheese, pickled onions, oranges, roasted pistachios, fresh mint, lime oil</i>	
<b>add to any salad</b>	
<b>Grilled Chicken</b>	<b>7</b>
<b>Shrimp (4)</b>	<b>10</b>
<b>Salmon*</b>	<b>10</b>
<b>Steak*</b>	<b>12</b>

TO SHARE OR NOT

<b>Cheese &amp; Charcuterie Board</b>	<b>24</b>
<i>local honeycomb, grilled sourdough, dried fruits</i>	
<b>Mega Pretzel</b>	<b>22</b>
<i>2 lb. warm pretzel, beer cheese, honey mustard</i>	
<b>Eichten's Cheese Curds</b>	<b>14</b>
<i>spicy ranch, smoked ketchup</i>	
<b>Chicken Wings</b>	<b>17</b>
<i>chicken fat braised, pepperoncini, Calabrian chili barbeque sauce</i>	
<b>Beef Barbacoa Loaded Fries</b>	<b>14</b>
<i>chili braised beef, beer cheese, pico de gallo</i>	

IN ADDITION...

<b>Morning Pastries</b>	<b>9</b>
<i>butter croissant and chocolate croissant</i>	
<b>Yogurt &amp; Granola Bowl</b>	<b>9</b>
<i>add berries +5</i>	
<b>Fresh Fruit Plate</b>	<b>7</b>
<i>seasonal fruits, honey yogurt dip</i>	
<b>Onion Rings</b>	<b>9</b>
<b>Sweet Potato Fries</b>	<b>6</b>
<b>French Fries</b>	<b>6</b>
<i>truffle parmesan or garlic-herbs +3</i>	

CHEF'S FEATURES

Shakshuka 18

*sunny side eggs, tomato, pepper, onion, coriander, paprika, garlic, toasted pita*

Chicken & Bacon Waffle 16

*breaded chicken tenders, Mike's Hot Honey*

We are happy to split plates upon request for an additional \$3. Substitutions are subject to additional charges. Parties of 6 or more are subject to a 20% gratuity. To maintain speed and quality of service, we are unable to split checks for parties of 6 or more. We will accept up to 3 forms of payment per table.

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