# TIMBER WOODFIRE

## BREAKFAST MENU
## WOOD-FIRED FROM SCRATCH

## MAINS

**BENEDICTS** 13

**CHICKEN AND WAFFLE**
CRISP CHICKEN, SUNNY SIDE UP EGG, POMEGRANATE SYRUP, AL PASTOR HOLLANDAISE

**THE TOMATO***
HOUSE ENGLISH MUFFIN, SAUTEED SPINACH AND WOOD ROASTED VINE RIPENED TOMATO, PESTO, AL PASTOR HOLLANDAISE POACHED EGGS, POTATO ROSTI

### SIGNATURE AND BAKED

**HOUSE-MADE MONKEY BREAD** 10
CINNAMON, BROWN SUGAR, APRICOT MARMALADE, HOUSE CARAMEL

**ULITMATE BREAKFAST SANDWICH*** 15
TOASTED BRIOCHE, 6 SLICES BACON, WARM RICOTTA, RAW LOCAL HONEY, EGGS, HOUSE MADE BACON SAUSAGE, RASPBERRY JALAPENO JAM

**GRILLED STEAK AND EGGS*** 16
5 OZ NEW YORK STRIP, AL PASTOR, MOLCAJETE SALSA, POTATO ROSTI, 2 SUNNY SIDE UP EGGS

**BRIOCHE FRENCH TOAST** 9
LEMON CURD, MIXED BERRY COMPOTE, ORANGE ZEST, PEANUT BUTTER POWDER

**TINGA AND EGG TOSTADAS** 12
CRISPY CORN TORTILLA CHIPS, CHIPOTLE BRAISED CHICKEN, CHIVE CREAM, CHARRED GUACAMOLE, MOCLAJETE SALSA

**KIDS BREAKFAST* (12 AND UNDER)** 7
CHOICE OF; EGGS, FRENCH TOAST, MINI RICOTTA OR WAFFLE, SERVED WITH BACON AND FRUIT

**SENIOR VIP (55 AND OLDER)** 12
CHOOSE 3 ITEMS FROM THE A LA CARTE MENU INCLUDES COFFEE, SODA OR TEA

**WOOD BAKED RICOTTA PANCAKE** 12
MIXED BERRY COMPOTE, CHANTILLY CREAM, CANDIED WALNUT

**CAST IRON BISCUIT** 13
RED EYE GRAVY, BACON SAUSAGE, 2 SUNNY SIDE UP EGGS, POTATO ROSTI

**VEGETARIAN EGG IN COCOTTE** 12
WOOD ROASTED VEGETABLES, WHIPPED HERBED GOAT CHEESE, MOLCAJETE SALSA, FARM GREEN SALAD

**HUNTERS EGG IN COCOTTE** 13
SMOKED HAM, SLAB BACON, BIG FORK BACON SAUSAGE, HAVARTI, RED EYE GRAVY, POTATO ROSTI

**CROQUE** 14
TOASTED BRIOCHE, HERB BECHAMEL, COBB SMOKED HAM, CARAMELIZED ONIONS, GRUYERE MIXED CHEESE, 2 SUNNYSIDE UP EGGS, HOLLANDAISE

## AL A CARTE

**SCRAMBLED EGGS** 5

**JALAPENO BACON** 5
(4 slices)

**MINI RICOTTA PANCAKE** 4

**BELGIAN WAFFLE** 4

**BISCUIT AND GRAVY** 5

**SLAB COBB BACON** 5
(4 slices)

## STARTERS

**FOCACCIA** 4
WOOD STONE BAKED, HOUSE-MADE, WARM HOUSE RICOTTA, LOCAL RAW HONEY

**SHRIMP AND CRAB CAKES** 13
BLUE CRAB, ROASTED PEPPER, CELERY, GREEN ONION, JALAPEÑO, SMOKED PAPRIKA REMOULADE

**RED BIRD WINGS** 13
WOOD-FIRED 1 LB. ALL-NATURAL, ANTIBIOTIC FREE CHICKEN, SHAVED CELERY AND CARROTS

**MILENESE MEATBALLS** 13
CRISPY, SPICY ITALIAN MEATBALLS, HOUSE-MADE MOZZARELLA, ORGANIC TOMATO SAUCE, CALABRIAN PESTO, GRANA PADANO

**JALAPEÑO BACON SHRIMP SKEWER** 13
LOCAL APPLE BUTTER, BOURBON MOLASSES, GUACAMOLE

GF can be modified to be gluten free, please ask your server

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.

## WOODFIRED PIZZA

**MARGHERITA** 16
HEIRLOOM TOMATO, HOUSEMADE MOZZARELLA AND FRESH BASIL, ROASTED GARLIC OIL, SHAVED PARMESAN

**BBQ ROASTED CHICKEN** 17
CARAMELIZED ONION, MUSTARD MOLASSES BBQ, AGED CHEDDAR, COBB BACON

**VEGGIE** 16
ROASTED SEASONAL VEGETABLES, ORGANIC TOMATO, GOAT CHEESE, PESTO

**TIMBER PEPPE** 17
ORGANIC TOMATO, HOUSE NDUJA, HOUSE PULLED MOZZARELLA, PEPPERONI, CALABRIAN CHILE PESTO

**QUATRO FORMAGGIO** 17
ROASTED GARLIC OIL, SMOKED SCAMORZA, HOUSEMADE RICOTTA, HOUSEMADE MOZZARELLA, ROMANO, CHOPPED FRESH HERBS, RAW LOCAL HONEY, TRUFFLE OIL

## BETWEEN BREAD AND GREENS

**TIMBURGER*** 15
1/2 LB GROUND, LOCAL SHORT RIB WAGYU, PICKLE, TOMATO, BURGER SAUCE, PORT ONION, JALAPEÑO BACON, WIDMER CHEDDAR, HOUSE CUT FRIES

**VEGGIE BURGER** 13
BEYOND BURGER, HERB GOAT CHEESE, PORT ONION, HOUSE GUACAMOLE, GARLIC AIOLI, TOMATO, HOUSE CUT FRIES

**BISTRO CHOPPED** 17
DICED AMISH CHICKEN, HERITAGE GREENS, ICEBERG LETTUCE, BACON, TOMATO, CUCUMBER, ARTICHOKE, OLIVES, RED ONION, FETA CHEESE, CREAMY BISTRO DRESSING

## BRUNCH DRINKS

**MIMOSA // SINGLE 7 / BOTTOMLESS 13**
CLASSIC
MANGO
FRESH PINEAPPLE

**TIMBER BLOODY'S // SINGLE 7 / BOTTOMLESS 13**
TIMBER CLASSIC | CELERY| CARROT |PICKLE | SALAMI WHIP
VEGGIE VODKA | JALAPENO OLIVE | PICKLED OKRA | CELERY

**BRUNCH COCKTAILS // SINGLE 7/ BOTTOMLESS 13**

**STRAWBERRY LEMON SPRITZER**
HOUSE ROSE, CITRUS VODKA, MUDDLED STRAWBERRY, FRESH LEMON

**SPARKLING GRAPEFRUIT MARGARITA**
EL JIMADOR TEQUILA, FRESH SQUEEZED GRAPEFRUIT JUICE, HOUSE SOUR, ORANGE LIQUEUR

**PINEAPPLE TUMBLER**
COLD PRESSED PINEAPPLE JUICE, FRESH ORANGE JUICE, FRESH STRAWBERRY, REISLING, CITRUS INFUSED VODKA

**COFFEE REGULAR OF DECAF 3**
ANTIGUA GUATAMALAN

**TWO LEAVES AND BUD HOT TEA 3**
ASK YOUR SERVER FOR OUR SELECTION

**ESPRESSO 3**
BLUE BOTTLE,

**CAPPUCCINO 4**
BLUE BOTTLE,

## BEVERAGES

**STELLA ARTOIS ABV. 5.2%**
GLASS 5 MUG 7.5

**BRICKWAY VANILLA STOUT ABV. 5.2%**
NITRO, OMAHA GLASS 5.5 MUG 7.5

**BOULEVARD, TANK 7, FARMHOUSE ABV. 8.5%**
AMERICAN FARMHOUSE, KANSAS CITY TULIP 7 MUG 12

**ANCHOR, STEAM BEER ABV. 4.8%**
LAGER, CALIFORNIA GLASS 5.5 MUG 7.5

**KROS STRAIN FAIRY NECTAR ABV. 6.2%**
IPA, OMAHA GLASS 6.5 MUG 8.5

**HOEGAARDEN, WHITE ABV. 4.9%**
WHEAT, BELGIAN GLASS 5.5 MUG 7.5

**SHILLING, LONDON DRY ABV. 6.5%**
DRY CIDER, OREGON GLASS 5 MUG 7

**SURLY, ONE MAN MOSH PIT ABV. 7.2%**
NEW ENGLAND IPA GLASS 7 MUG 10

## BOTTLED BEER

| | |
|---|---|
| BITBURGER NA | 4.5 |
| BUD LIGHT | 4 |
| BUDWIESER | 4 |
| MICHELOB ULTRA | 4 |
| CORONA | 4 |
| COORS BANQUET | 4 |
| COORS LIGHT | 4 |
| MILLER LITE | 4 |
| NEBRASKA BREWING BRUNETTE | 4.5 |

## COCKTAILS

**10 YEAR EAGLE RARE SINGLE BARREL OLD FASHIONED** 11
TIMBER HAND SELECTED BOURBON, BRANDIED CHERRY, WALNUT LIQUEUR, ALL SPICE DRAM, ORANGE BITTER, CITRUS

**THE DERBY** 11
WOODFORD RYE, TART CHERRY GRENADINE, CANDIED LEMON PEEL, SWEET VERMOUTH, ORANGE BITTERS

**METAL ROOSTER** 11
EL JIMADOR SILVER TEQUILA, CHARRED GRAPEFRUIT TONIC, BULLS BAY SEA SALT, FRESH STRAWBERRY

**LE GRANDE PARIS** 11
CITRUS INFUSED VODKA, POMEGRANATE JUICE, FRESH GRAPEFRUIT, SWEET VERMOUTH

**RABBIT PUNCH** 11
PROSECCO, FRESH PINEAPPLE JUICE, AGED RUM, HOUSE SOUR, CITRUS

**FRENCH GRAPEFRUIT** 11
WHEATLEY VODKA, FRESH GRAPEFRUIT JUICE, ROSE SYRUP, PROSECCO

**PAPER-PLANE** 11
DARK CHERRY INFUSED WOODFORD RESERVE, APEROL, FRESH LEMON, AMARO, LEMON PEEL