



BISTRO BRUNCH MENU

Sunday, 4/6 – Regular menu will also be available.

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| BISTRO BLACKBERRY FRENCH TOAST (V) | 13 |
| our house baguette dipped in egg, cream, and spices fried to perfection and topped with fresh blackberries, nut crumble, Wollersheim Bourbon Barrel-Aged maple syrup and whipped Blackberry Brandy crème fraiche | |
| CRAWFISH AND SHRIMP ÉTOUFFÉE | 16 |
| a creole take on biscuits and gravy! A savory gravy of crawfish, shrimp, andouille sausage, onion, celery, and sweet peppers served over a smoked jalapeño cornbread muffin | |
| BISTRO BREAKFAST FLATBREAD | 14 |
| Willow Creek Maple Bacon, country-style gravy, scrambled egg, crispy hashbrowns, cheddar cheese, fresh scallion, chipotle tabasco honey drizzle | |
| MUSHROOM AND SPINACH QUICHE (V) | 11 |
| Indian Farm shiitake, sautéed spinach, onion, egg, and cheese, served hot with a small side salad | |
| DENVER FRITTATA (GF) | 11 |
| Willow Creek Smoked Ham, fried potato, Carr Valley cheddar, fried onion, green pepper, egg, served hot with a small side salad | |
| FRESH FRUIT CUP (V,GF) | 4 |
| a blend of fresh fruit | |
| BISTRO BREAKFAST PASTRY (V) | 6 |
| served warm | |
| DRINKS | |
| coffee, milk, orange juice, wine, brunch cocktails | |

Brunches are Sundays, 4/6, 6/1, 7/6, 8/3, 9/7, 10/5, & 11/2 - Regular menu will also be available.

Please let us know of any allergies or dietary restrictions, thank you.

(V) – Vegetarian (GF) – Gluten Free (trace amounts possible) (DF) – Dairy Free*

Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness.