



BREAKFAST

GOOD S'MORNING \$13

greek yogurt, vanilla granola, banana, toasted graham cracker, shaved chocolate, honey

CLASSIC BREAKFAST SANDWICH \$15

bacon, fried egg, cheddar, arugula, roasted garlic mayo, tomato, brioche bun, and breakfast potatoes

AVOCADO SMASH \$12

bagel, avocado, pickled red onion, capers, lime crema, parsley

+smoked salmon \$7 +bacon \$5 +sausage \$6 +spiced chickpeas \$5

OATS \$12

steel cut oats, banana, spiced pepitas, fresh berries

VEGAN SCRAMBLE \$16

plant based eggs, avocado dressing, chickpeas, mushroom, pepper, potato, garlic, green onion, greens, toast

BREAKFAST TACOS \$17

maple sausage, scrambled eggs, peppers, pepperjack cheese, salsa

*MORNING BY THE FIRE \$19

smoked pork shoulder, over medium eggs, veggies, potatoes, avocado, arugula, salsa

CINNAMON ROLLS \$9

two warm cinnamon rolls, cream cheese frosting, huckleberry compote

BAGEL & CREAM CHEESE \$5

plain or everything bagel

BREAKFAST SIDES

BREAKFAST POTATOES \$5

COLD SMOKED BACON \$5

HOUSEMADE SAUSAGE PATTIES \$6

*2 EGGS \$6

SEASONAL FRESH FRUIT BOWL \$9

MORNING REFRESHMENTS

HYPERONI \$14

coffee infused sweet vermouth, gin, campari

MIMOSA \$11

huckleberry, grapefruit, pineapple, or orange

ICED CHAI TEA LATTE \$6

smith teamaker chai blend, milk, over ice

FRESH JUICE \$4

orange, apple, cranberry, or grapefruit

HOT TEA FROM SMITH TEAS \$4

fez green, british brunch, meadow herbal blend

BREWED COFFEE \$4

Alcohol service available after 8am.

Gluten-free options and plant-based egg substitute available. Please inquire with staff.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to shared cooking surfaces our food may contain dairy, eggs, peanuts, tree nuts, shellfish, fish, soybeans, and wheat.*