

BRUNCH COCKTAILS | 10

- | **am smash** bourbon, apricot, mint, fresh lemon, sparkling rose
- | **bloody mary** vodka, bloody mary mix, pickle juice, worcestershire, hot sauce, chili lime salt
- | **sangria** smoked pineapple, white wine, vanilla, melon, citrus blend, cava
- | **mimosa** cava, choice of orange, pineapple, grapefruit, or cranberry



BRUNCH

- croissant trio** almond pastry cream, chocolate cinnamon, garlic parmesan with tomato bacon jam 16
- avocado toast** citrus avocado smash, salsa macha, queso fresco, radish, olive oil 12
- hummus toast** roasted garlic, dried tomato, crispy kale, olive oil, lemon VEGAN 12
- whipped boursin toast** local AF boursin cheese, herb salad, seasonal fruit 12
- kale** ginger cured sweet potato, pomegranate, toasted chia, chickpeas, blueberry balsamic, olive oil VEGAN 14
- miso caesar** napa cabbage, dried tomato, parm frica, focaccia croutons 14
- local AF lox** gin cured salmon, hearty local toast, fried caper cream cheese, pickled shallot, everything bagel spice, crispy smashed fingerlings 17
- carrot cake french toast** ginger cardamom cake, rum anglaise, maple cream cheese, candied carrot 12
- * **shrimp and "grits"** gulf shrimp, red pepper polenta, chili lime butter sauce, local egg 18
- * **smashburger** Black Hawk wagyu patties, local bun, American cheese, melted onion, house pickle, CG sauce, crispy smashed fingerlings 17 breakfast style 3
- stacked frittata** baked egg, dried tomato, queso fresco, bacon, charred tomato vinaigrette, herb salad 16
- egg sandwich** toasted focaccia, local AF sausage, scrambled egg, America fingerlings 14
- * **short rib** braised Black Hawk beef, potato rosti, local eggs 19

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

** A 20% gratuity will be applied to all parties of 7 or more.