



EASTER BRUNCH

Sunday, April 8th
9 AM – 2 PM

BEGINNINGS

MIXED BERRY SMOOTHIE

Coconut Cream, Banana, Apple Cider

GRANOLA PARFAIT

Greek Yogurt, Fresh Berries, Local Honey, Cocoa Nibs

SPINACH BLUEBERRY SALAD

Chevre, Toasted Almond, Lemon-Poppyseed Dressing

MAINS

CROQUE MADAME

Brioche Toast, Gruyere, Black Forest Ham, Béchamel, Sunny-Side Egg, Breakfast Potato

BRUNCH BURGER

¼ Lb. Local Wagyu, English Muffin, Applewood Smoked Bacon, Sunny-Side Egg
Muenster, Horseradish Mayo, Powder Cache Fries

AVOCADO TOAST

Smashed Avocado, Lemon, Frisée Salad, Roasted Tomato, Poached Egg, 460 Multi-Grain Bread

SHRIMP & GRITS

White Cheddar, Gulf Prawns, Roasted Poblano, Poached Egg

MEDITERRANEAN VEGETABLE HASH

Sweet Potato, Butternut Squash, Bell Peppers, Red Onion, Roasted Tomato, Artichoke Heart
Yukon Gold Potato, Poached Eggs, Hollandaise

FRENCH TOAST

460 Cinnamon Raisin Bread, Brandy Batter, Pure Maple Syrup
Chantilly Cream, Apple Wood Bacon

EGGS BENEDICT

Black Forest Ham Or Smoked Salmon, English Muffin, Hollandaise, Poached Egg, Breakfast Potato

BRAISED LAMB PANCAKE

Rocky Mt. Lamb Shoulder, Savory Shallot Pancake, Mint Crema, Fried Leeks

SWEETS

PASTRY TRIO

Assorted Mini Danishes

STRAWBERRY SHORTCAKE

Sugar Drop Biscuits, Fresh Strawberry Sauce, Chantilly Cream

REEDS ICE CREAM

Ask Your Server About Today's Seasonal Flavors

\$39 PRIX FIXE

Menu Available for Children Under 12

Reservations Recommended 307-353-2300 x 1368

Executive Chef Mr. Kevin

Sous Chef Beth Deihl

*Parties of 7 or more may be entitled to a 19% service charge.
4 Separate Check Maximum Per Party*

**Menu item maybe order undercooked or may contain raw or undercooked ingredients.
Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*