

BRUNCH

~ served until 2pm ~

- gf** Can be prepared gluten free
- v** Vegetarian menu item
- F** New menu item

FORK BLOODY MARY 8.95

Choose from Idaho's Koenig Potato Vodka, Boise's Revolution Vodka, Bakon Vodka or Glacier 45 Distillery Pepper Vodka & choice of bacon or regular salt rim...

BUILD-YOUR-OWN MIMOSA 32

Prosecco bottle with orange, cranberry & grapefruit carafes, served at your table

FROSE 11

Prosecco poured over fresh fruit infused local rosé ice cube



Chef Cody Bielen features fresh picked local ingredients from local growers and the Boise Saturday Markets.

FARM FRESH EGGS & MUST HAVES

Chef's Benny 11.95

Northwest ham, Gaston's English muffin, Chef's Hollandaise & country potatoes

Add sliced avocado 2

OG Breakfast 12.25

Two eggs your way, country potatoes, Zeppole sourdough toast with Dorothy's jam & spiced bacon

Sub your protein choice (grilled 4oz sirloin steak +6, or chorizo sausage +2)

BAM Omelet **gf** 13.75

Three local eggs with applewood smoked maple-spiced bacon, avocado, mozzarella, pesto & tomato. Country potatoes & Zeppole sourdough toast

Northwest Scramble 11.95

Chorizo sausage, mushrooms, Ballard Farms white cheddar, crispy country potatoes with peppers, onions & topped with Chef's salsa

Boise Bibimbap Breakfast Bowl 12.5

Farro, gochujang glazed crispy chicken, two over-easy local eggs, house-pickled veggies, avocado, sesame seeds & scallions

Fried Chicken & Ballard Family Farms White Cheddar Waffle 'Sliders' (2) 7.95

Local Ahaus honey-orange butter & balsamic infused maple syrup...

Jumbo House Baked Cinnamon Roll **v** 8

Warm butterscotch sauce and cream cheese frosting...until they are gone.

Vanilla Custard French Toast **v** 8.5

Gaston's brioche, house-made wild berry syrup & vanilla whipped cream

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Fried Chicken & Ballard Family Farms White Cheddar Waffle 'Sliders' (2) 7.95

Local Ahaus honey-orange butter & balsamic infused maple syrup...

Jumbo House Baked Cinnamon Roll **v** 8

Warm salted caramel sauce and cream cheese frosting...until they are gone.

Vanilla Custard French Toast **v** 8.5

Gaston's brioche, house-made wild berry syrup & vanilla whipped cream