

BRUNCH

~ served until 2pm ~

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

FORK BLOODY MARY 9.5

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 33

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 12.5

Local poached eggs, Northwest ham, Gaston's English muffin, Chef's Hollandaise & herbed potatoes

OG Breakfast 12.75

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

Sub bacon for (*chorizo sausage +2 or grilled King salmon +5*)

BAM Omelet **gfo** 13.95

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

F Northwest Scramble 11.95

House-made beef chorizo, local eggs, spinach, Ballard Family feta cheese, balsamic tomatoes, on bed of herbed crispy potatoes

Bibimbap Breakfast Bowl 12.75

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

Fried Chicken & Ballard Family Farms White Cheddar Waffle 'Sliders' (2) 8.95
Local Ahaus honey-orange butter & balsamic infused maple syrup

Jumbo House Baked Cinnamon Roll **v** 8.5

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

F Cast Iron French 'Toast' Bake **v** 8.95

Bigwood Bakery's brioche, candied-spice pecans, house-made wild berry syrup, vanilla whipped cream & fresh berries

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