

# 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 12

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 46

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

## FROSE 14

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 **gfo** 15.75

Local poached eggs, Northwest ham, Gaston's English muffin, Chef's hollandaise & crispy smashed garlic red potatoes

Add slow-smoked CAB chuck +6  
or house-smoked pork belly +7

### **F** Farmer's Market Quiche **gfo** 13.95

Chef selections in an old-world style egg custard baked golden brown served with side salad of arugula and shaved fennel with champagne vinaigrette

### Bacon & Eggs **gfo** 16.5

House-smoked thick cut pork belly, two poached local eggs, crispy smashed garlic red potatoes & drizzled with hollandaise

### BAM Omelet **gfo** 15.95

Three local eggs with applewood smoked maple-spiced bacon, avocado, mozzarella, pesto & tomato. Potatoes & Zeppole sourdough toast with local Dorothy's jam

### **F** Huevos Rancheros Stack 15.95

Crispy Boise Fresca tortillas, braised carnitas, Ballard cheddar, Chef's green chili sauce, avocado, two local over-easy eggs with salsa, cilantro & cotija

### Fried Chicken & Ballard Family Farms White Cheddar Waffle 'Sliders' (2) 11.95

Local Ahaus honey-orange bmaple syrup

### **F** Brioche French Toast 'Sticks' (6) **v** 13.5

Brown sugar-puffed cereal battered. Served with bourbon-maple syrup, crème anglaise, coffee-sugar dust & side of fresh fruit

### Jumbo House-Baked Cinnamon Roll **v** 11

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

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