



BRUNCH APPETIZERS

DAILY SOUP	8
SPINACH SALAD	11
crisp prosciutto, oven cured tomato, fresh padano slivers, lemon dressing	
FIELD GREENS	10
roasted apple & shallot vinaigrette, candied walnuts, red onion, caramelized apple, Sylvan Star gouda	
VALLEY VIEW PARFAIT	10
all natural Bles-Wold Farm French vanilla yogurt, mixed berries, organic granola & fresh Highwood Crossing Farm baked muffin of the day	
BLUE CRAB CAKES 	14
cornmeal crusted, smoked tomato chutney, basil aioli, pea shoots	
TUNA NICOISE 	15
green beans, boiled egg, kalamata olive, organic agria potato, balsamic drizzle, artichoke puree and white truffle oil	
ROCKY MOUNTAIN CHARCUTERIE	26
For two: elk pastrami, duck rilette & candied salmon, artichokes, kalamata olives, chutney, pickle, assorted cheeses & grilled flatbread. ½ portion available \$18	

BRUNCH MAINS

EGGS BENEDICT 	15
two poached eggs, back bacon, hollandaise, home fried potato smoked salmon	18
THE MOUNTAINEER	14
two eggs any style, bacon or sausage, home fried potatoes, multi-grain toast	
6 oz. Steak Frites	16
house cut & seasoned fries, homemade jus	
ARCTIC CHAR	16
pan seared, warm agria potato salad, poached egg, hollandaise	
FETTUCCINI	14
Roasted garlic, grape tomato, balsamic, goat's cheese, white wine	
CLUB SANDWICH	13
grilled chicken breast, chipotle mayo, aged Canadian cheddar, bacon & toasted whole wheat, frites or sweet potato fries	
CHUCK BURGER	15
Canadian smoked sylvan star gouda, caramelized onion, pesto aioli, frites or sweet potato fries	