

BRUNCH BEVVIES



sparkling, refreshing, eye-opening



ROYALS

Layback Bellini 12

[your day is done. claim your awesomeness]
fruit puree with Domanda sparkling wine

Party Wave 50

[sharing is caring and you care about partying]
fresh orange juice and a frickin' bottle of Domanda

Perfect Right 11

[when everything lines up for the perfect Mimosa]
Domanda Prosecco, orange juice

14er at 5AM 11

[for those that have done it, it's a little sweet,
a little bitter...just right]
Aperol, Amaro Montenegro, orange juice

Collegiate Sunrise 10

[you missed it this morning, make up for it]
Suerte Blanco Tequila, fresh orange juice, pomegranate

The Wizard Trick 10

[like a Spritz on a magical river trip]
Monvin Sparkling Rosè, Aperol, grapefruit

BLOODYS

Bacon Bloody 12

[correct, a bacon bloody]
bacon-washed Old Grand-Dad paired
with Chateau Bloody Mix

It's Firing 10

[if you go out have one, if you
don't go out have one]
jalapeño-infused Suerte Blanco Tequila
with Chateau Bloody Mix



INDULGENCES



Signature Surf Toast 12

[our favorite French Toast, similar to a soufflé]
house-made baguette,
extra rich with a hint of orange, whipped butter,
warm maple syrup, fruit



Beignets 6

French Quarter-style donuts dusted
with powdered sugar

BENEDICTS



- made with W&R sourdough English muffin -

Canadian Bacon* 15

[a true classic]
2 organic poached eggs, hollandaise

Jumbo Lump Crab*

Full 16 | Half 11
avocado, cherry tomatoes,
2 organic poached eggs, hollandaise

Heirloom Tomato* 15

spinach, mozzarella,
2 organic poached eggs, hollandaise

MAINS



house-made organic bread, beignets, biscuits, english muffins, and organic eggs

Two Organic Eggs* 12

served to order with crispy hash browns or cheesy grits, toast
choice of bacon, country ham, elk chorizo, or avocado

Vegan Breakfast Bowl 12 gf,vegan

gluten-free ancient grains and rice,
borracha beans, green chili sauce,
pico de gallo, cashew sour cream,
avocado, spiced pepitas
- add 2 eggs to order* 4 -

Huevos Rancheros* 12

two organic eggs any style,
borracha beans, green chili sauce,
avocado, pico de gallo,
sour cream
- served on two crispy fried corn tortillas -

Surf Shrimp & Grits 14

jumbo shrimp, herb grits,
Andouille sausage, fried okra,
house-made creole sauce

Frittata 12 gf

fresh avocado, heirloom tomato,
Jumpin' Good Goat feta,
baby arugula

Fried Organic Egg Sandwich* 9

served on a W&R English muffin with aged cheddar

- add fresh avocado 2 -

- applewood bacon or country ham 4 -

Biscuits & Gravy 10

buttermilk biscuits and creamy sausage gravy

LITE SIDE

Fruit & Yogurt Bowl 9 gf

fresh berries, yogurt, granola,
local varietal honey

SIDES

W&R English Muffin or Buttermilk Biscuit 3 | Two Organic Eggs Any Style* 4

Housemade Elk Chorizo Patties 4 | Applewood Bacon 4 | Country Ham 4

Hash Browns 4 | Cheesy Grits 4 | Fries 5

Avocado 3 | Fresh Fruit 7

LUNCH

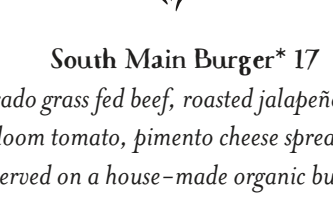


South Main Burger* 17

Colorado grass fed beef, roasted jalapeño, baby
lettuce, heirloom tomato, pimento cheese spread, manchego
- served on a house-made organic bun -
- sub a GF bun 2 -

Citrus & Goat Cheese gf

Full 12 | Half 7
organic mixed greens, grapefruit supremes,
dried strawberries, Marcona almonds,
goat cheese, burnt orange vinaigrette



* These items may be served raw or undercooked based on
your specifications, or may contain raw or undercooked ingredients.
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.

Thank you, for visiting 