

Appetizers

Sweet Corn Fritters	\$6.75
Beer Battered Zucchini	\$6.75
Brussel Sprouts Bacon Swiss Fondue	\$7.75
Fried Green Tomatoes	\$7.25
Artichoke Dip	\$7
Hummus Plate	\$6.75

Salads & Soups

Soup du Jour	cup/\$4.25	bowl/\$5.25
Homemade Clam Chowder	cup/\$4.25	bowl/\$5.25
French Onion Soup	\$5.50	
Greek Salad	\$11.50	
greens, hummus, olives, feta, red onion, cucumber, pita artichoke hearts, red wine vinaigrette. Chicken or Tofu.		
Asian Cashew Chicken Salad	\$11.50	
Szechuan chicken, cashews, romaine, carrots, napa cabbage, red pepper, jicama, fried rice noodles, ginger soy vinaigrette.		
Santa Fe Chopped Salad	\$11.50	
romaine, corn, roasted poblano, red onion, avocado, chipotle ranch dressing. Chicken or Tofu.		
Grilled Salmon Nicoise	\$14.00	
greens, olives, capers, egg, onion, shoestring potatoes, buttermilk dill dressing.		

Sandwiches

served with fries, potato salad, or cole slaw.
Sweet potato fries available for additional \$1.50

Meatloaf Sandwich	\$11.00
open face, spicy ketchup, mushroom gravy, sourdough	
Monte Cristo	\$10.25
ham, turkey, Swiss, Dijon, huckleberry berry sauce, brioche	
Griddle Poblano	\$9.95
poblano pepper, corn, zucchini, pepperjack cheese, tomato jam, sourdough add chicken \$2	
Cuban Sandwich	\$10.25
pulled pork, shaved ham, swiss cheese, pickles Dijon, griddle baguette	
Reuben	\$10.25
corned beef, rye, swiss, sauerkraut, 1000 island.	
Garden Wrap	\$9.50
hummus, carrot, spinach, sprouts, tomato, cucumber, pepper jack, buttermilk dill, spinach tortilla	
Mango BBQ Pulled Pork	\$9.75
topped with slaw, housemade bun	
Crispy Chicken Caesar	\$9.75
housemade baguette, romaine, tomato.	
French Dip	\$9.95
roast beef, Swiss, pickled jalapenos, horseradish, au jus, housemade hoagie.	
Blackened Chicken Wrap	\$9.75
spinach tortilla, avocado, lettuce, tomato, red onion, corn salsa, chipotle mayo.	
BLFGT	\$9.25
bacon, lettuce, fried green tomato, remoulade whole wheat toast.	

Entrees

Fish and Chips	\$12.00
beer battered cod, tartar sauce, vinegar.	
Homemade Chicken Pot Pie	\$11.50
carrots, peas, onions, homemade crust.	
Mac 'n Cheese	\$10.50
add chicken \$12 sharp cheddar, red pepper flakes, herb bread crust.	
Butternut Rigatoni	\$11.75
butternut cream sauce, roasted chicken, toasted walnuts, pears - vegetarian available	
Baked Enchilada Pie	\$11.50
corn, zucchini, pepperjack cheese, poblano crema, Spanish rice, black beans	

1/2 Pound Burgers

all available vegetarian or chicken breast
served with lettuce, tomato and onion
with choice of fries, potato salad, or cole slaw,
Sweet potato fries available for additional \$1.50

Border Burger *	\$10.25
avocado, pepper jack, cilantro, chipotle aioli.	
Bistro Burger*	\$10.50
tomato jam, bacon, brie cream, arugula	
Black and Blue Burger *	\$10.25
spices, caramelized onions, bleu cheese.	
Straight Up Burger *	\$9.75
with all the fixin's. <i>with cheese \$10.25</i>	
Vegetarian Burger	\$9.95
housemade mushroom, veggie, nuts, seeds, avocado, swiss.	

* These items may be served raw or undercooked based on your specification. or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Breakfast Menu

served until 3pm

Mexican Scramlette

Jalapenos, onions, tomatoes, black beans, tortillas, and pepper jack cheese, served with biscuit and potatoes. \$9.25 with chorizo \$9.50

Garden Scramlette

Tomatoes, peppers, mushrooms, spinach, broccoli, onions, and cheddar cheese, served with biscuit and potatoes. \$9.25

Farmer's Scramlette

Ham, broccoli, cheddar cheese and potatoes, served with biscuit and fruit. \$9.25

Spinach Herb Scramlette

Fresh leaf spinach, herbs and cream cheese, served with a biscuit and potatoes. \$9.25

Scramlette Lorraine

Bacon, Swiss cheese, and scallions, served with biscuit and potatoes. \$9.25

Italian Scramlette

Sausage, basil, roasted garlic, fresh mozzarella and tomatoes, served with biscuit and potatoes. \$9.25

Salmon Scramlette

Salmon, red onion, spinach, sundried tomatoes, and herb cream cheese, served with biscuit and potatoes. \$9.95

Scramlettes

All ingredients are not listed on the menu.
Please inform your server of any dietary restrictions.
Split Plate Charge \$2.00 18% gratuity added to parties of 6 or more.

Entrees

Country Breakfast

2 eggs, potatoes, and biscuit, with choice of bacon, chicken green chili sausage, pork sausage, or grilled ham. \$8.50 without meat \$7.25

Wild Blueberry Flapjacks

Stack of cakes served with fruit. \$7.75
with eggs and choice of meat. \$9.75

Breakfast Burrito

black beans, scrambled eggs, potatoes, pepper jack cheese, and green chili. \$9.50 with chorizo \$9.95

Mixed Berry Crepe

mascarpone cheese, cream cheese, and vanilla topped with a mixed berry sauce, served with eggs and a choice of meat. \$9.25

Old Fashioned Buttermilk Pancakes

Stack of cakes with fruit. \$7.50
with eggs and your choice of meat \$9.50

French Toast

Sour dough bread, cooked in a milk, egg and cinnamon batter, served with fruit. \$7.75 Add meat \$8.75

Potato Latkes

Traditional latkes with homemade apple compote and sour cream, served with two eggs and a biscuit. \$8.75 Add meat \$10.25

Eggs Benedict

Poached eggs, English muffin, grilled Canadian bacon, housemade hollandaise, served with potatoes. \$9.50

Vegetarian Benedict

Poached eggs, English muffin, spinach, tomato, avocado and housemade hollandaise, served with potatoes. \$9.50

Salmon Benedict

Poached eggs, English muffin, salmon, spinach, red onion, and housemade hollandaise, served with potatoes. \$11.00

Crab Cake Benedict

Poached eggs, English muffin, crab cakes, spinach, and housemade hollandaise, served with potatoes. \$11.50

Benedicts

Biscuits and Gravy

Sausage or vegetarian mushroom gravy.
Side only \$5.75 with eggs and potatoes. \$8.25

Granola, Yogurt and Fresh Fruit

Housemade granola, almonds, cranberries, raisins, honey, and yogurt, served with fresh fruit. \$7.50

Chicken Fried Steak

House breaded petite tender steak served with two eggs, potatoes, biscuit and sausage gravy. \$11.95

Corned Beef Hash and Eggs

Tender seared beef with onions, potatoes, eggs any style, served with a biscuit. \$10.95

Huevos Rancheros

Two eggs any style over house green chili, black beans, pico de gallo, pepper jack cheese, rice, cilantro, sour cream, and avocado, with a crispy tortilla. \$9.95

Shrimp and Grits

Blackened shrimp, andouille sausage, green chili, seared greens, poached egg. \$12.25

Grilled Kielbasa and Eggs

Sausage, eggs, potatoes. \$12.50

Homemade Homespun Milkshakes and Malts!
Chocolate, Vanilla, Huckleberry, Strawberry and Milkshake of the Month.
Our delicious milkshakes made to order the old fashioned way using our homemade ice cream! \$4.75

We are open for
Dinner
Monday - Saturday

Beverages

House Chai. One free refill. 3.25
soy .50, almond milk \$1
Coffee 2.50
Juice sm 3.00/ lrg 5.00
Soda 2.50
Espresso Drinks- full range available.
Hot Tea - ask to see our extensive list.

Boylans Root Beer or Birch Beer 2.95
Pelegriano 3.00
Hibiscus Cooler 3.00
Ginger Mango Tea Fizz 3.00
Huckleberry Lemonade 3.00
Rainforest Mate Iced Tea 3.00

Beer 5.25
Upslope Craft Lager, Avery White Rascal,
Avery Ellies Brown Ale, Odell's 90 Shilling,
Great Divide Titan IPA, Buckler NA

Wine - ask to see our list

Cocktails

Bloody Mary 6.00
Pepper Bloody Mary 6.50
Mimosas- oj, grapefruit, or hibiscus 6.00

Spiked Huckleberry Lemonade 6.75
Housemade huckleberry lemonade with vodka

Hibiscus Margarita 6.75
Tequila blanco, triple sec, fresh lime, hibiscus

Starry Manhattan 8.50
Colorado Fireside Bourbon, sweet vermouth,
amaretto, topped off with champagne.

Rum Fashioned 7.75
Captain Morgan Spiced Rum, sugar, bitters,
orange twist

The Bond Martini 8.75
Tanqueray Gin, Amsterdam Vodka, dry
vermouth. Shaken, not stirred.