

**Classic Breakfast (till 2pm) — 14**

2 eggs any style, 3 pieces bacon, hash browns, and toast

**Green Salad — 8 sm / 12 lg**

Local greens, radish, cucumber, tomato, candied beets, and carrots

**Caesar Salad — 8 sm / 12 lg**

Local romaine lettuce, house dressing, homemade croutons, and parmesan lace (**add chicken — 5**)

**Smoked Chicken and Apple Salad — 14**

Smoked chicken, poached apple, lettuce, berries, nuts, chèvre, and sour cherry dressing

**Rice Noodle Salad — 14**

Rice noodles, spicy peanuts, carrots, sprouts, cucumbers, grilled chicken, and red pepper dressing

**Corn Chowder — 10 / 8 side**

Made daily in house

---

**Denver on Brown — 16**

Berkshire Pork Belly, local peppers, farm eggs, shaved pecorino, chives, mayo

**Fish and Chips — 20**

Beer battered pike filets, fries, and tartar sauce

**Steak Sandwich — 25**

8oz 30-day dry aged NY steak, sautéed mushrooms and bourbon onions, served on garlic bread

**Caprese BLT — 15**

Fresh mozza, tomato, basil, house smoked bacon, baguette

**Tempura Chicken Sandwich — 20**

Tempura battered chicken, house pickle, pickled red onion, basil mayo, lettuce, tomato

All come with your choice of a Salad, Soup, or Fries

**Wings — 18**

**Bone-In Dry Ribs — 18**

**Housemade Chicken Fingers — 18**

All tossed in your choice of BBQ, lemon pepper, buffalo ranch, hot, mild, or sweet and sour sauce, with fries

**Tableside Guacamole — 14**

Fresh guacamole made tableside with homemade chips

**Nachos — 20**

Fresh corn tortilla chips with 3 cheese blend, spicy beef, jalapeno, chives, and tomato; served with salsa and sour cream

**Platter — 45**

Nachos, dry ribs, wings, and fingers

---

**Bacon Cheddar Burger — 20**

8oz handmade chuck/prime rib patty, house smoked bacon, aged cheddar, house pickle, onion, lettuce, tomato, mayo

**Cheeseburger — 18**

8oz handmade patty, aged cheddar, mayo

**Veggie Burger — 16**

Chopped raw cauliflower, broccoli, carrots, fresh dill mayo, puff pastry

**Poached Eggs and Avocado — 18**

Smashed avocado, 2 soft poached eggs, shaved pecorino, dressed local greens, and French bread

**The Club — 20**

Seared chicken breast, house smoked bacon, aged cheddar, lettuce, tomato, avocado, mayo

All come with your choice of a Salad, Soup, or Fries

ALL PRICES SUBJECT TO TAX

WINE LIST

**Reds**

Iniskillin Pinot Noir  
Mission Hill Shiraz  
Vintage Ink Rebel Red  
Angels Gate Cabernet Merlot

**Whites**

Sandhill Chardonnay  
Kim Crawford Sauvignon Blanc  
Henry of Pelham Pinot Grigio  
Angels Gate Riesling

6oz Glasses — 7.5  
9oz Glasses — 10.75  
The Bottle — 35

---

**Cocktails — 7.25**

Classic or Dill Pickle Caesar  
Raspberry or Lime Mojito  
Captains Passion Punch  
Old Fashioned  
Paloma  
Gin Cucumber Cooler  
Shaken Margarita  
Black Fox Sour Cherry Lemonade

---

**House Highballs — 6.25**