

Brunch

Saturdays and Sundays from 9am –2pm

Brunch Bevs and Cures

Mimosa 6 Red Beer 3.50
Bloody Mary 6.50
Nelson's Blood 8

Light

Fruit Bowl w/ natural yogurt 7
Grilled Bread w/ colorado jam 3.75
Croissant w/ colorado jam 3.95
Chocolate Croissant 3.95
Fiona's Granola
w/ natural yogurt 7

Salads and Soup

The Kitchen's Tomato Soup 6
Curry Chicken Salad w/hazelnuts 12
Caesar w/ grilled chicken 13
Roasted Beet Salad
w/ chèvre & hazelnuts 11

Entrees

Toffee French Toast w/ pecan toffee sauce 9.75
Almond-Buttermilk Waffles w/ fruit compote 10
Goat Gouda Omelet w/ house potatoes 10
Dutch Pancake w/ ham & gruyere cheese 10.50 [add egg 2]
Long Farm Ham w/ poached eggs, hollandaise & potatoes 13
Full English – two eggs, house sausage, bacon, tomato,
mushrooms & fried bread 15
The Kitchen Sausage Strata w/ greens 12
Hazel Dell Mushrooms w/ haystack chèvre polenta 12
Braised Chickpeas w/ cilantro, tomato, cumin & fried egg 13
Kedgeree – curried rice w/ smoked trout & parsley 14
Smoked Salmon w/ scrambled eggs & chive cream cheese 14
Preserved Tuna Salad Sandwich w/ green bean salad 11.50
Slow Roasted Long Farm Pork Sandwich w/salsa verde 12.50
Fox Fire Lamb Burger w/ red pepper relish & french fries 14

The Kitchen is proud to support our local farmers and ranchers.
All our ingredients are organic, natural and free-range wherever possible.

