

BRUNCH





SMALL PLATES

Yeast Risen Beignets, Café du Monde Butter, Cinnamon and Sugar	5
Assorted Seasonal Fruit Plate	5
Kennebec Potato Hash	4
Brunch Meats with Colorado Sausage, Bacon and Ham	9

BREAKFAST ITEMS

Classic French Toast with Whipped Cream and Berries, Warm Maple Syrup	13
Sourdough Pancakes with 10 th Mountain Bourbon Anglaise, Housemade Blackberry Preserves and Maple Drizzle	14
**All American Breakfast, Two Eggs, Bacon, Ham or Sausage, Hash Potatoes, Choice of Toast	13
**Classic Eggs Benedict with Canadian Bacon, Poached Cage Free Eggs and Warm Hollandaise	13
**“Benedict Chesapeake” with Toasted English Muffin, Hickory Bacon, Poached Eggs and Petite Maryland Style Crabcakes, Finished with Warm Hollandaise and Bay Spice	19
Skillet Frittata with Black Forest Ham, Asparagus, Roasted Portobello Mushroom and Raclette Cheese Finished with Roasted Garlic Aioli and White Truffle Oil	14
**Huevos Rancheros with Two Eggs, Corn Tortillas, Chorizo and Warm Salsa Ranchero, Finished with Cotija Cheese and House Guacamole	13
**“Ultimate Brunch Sammy” with Hickory Bacon, Two Eggs Over Medium, Local Watercress and Black Forest Ham Finished with Cheddar and Dijonnaise on a Soft Roll	15

LUNCH ITEMS

Frost Creek Cobb Salad with Tomato, Avocado, Crisp Bacon and Screened Egg in Creamy Bleu Cheese Dressing 	9
Summer Mixed Berries with Mixed Greens, Toasted Pecans, Shaved Red Onion, Colorado Goat Cheese in Honey Balsamic Vinaigrette 	10
Power “Anti Salad” of Smoked Chicken, Screened Farm Egg, Chickpea-Quinoa Salad, Avocado and Feta Cheese in Frost Creek Wild Crabapple Vinaigrette	10
Grilled Colorado Redbird Chicken “Brie-L-T” with Balsamic Jam, Roasted Garlic Aioli and Melted Brie, Lettuce, Tomato on Soft Roll	15
Frost Creek Club with Shaved Turkey and Ham, Hickory Smoked Bacon, Butter Lettuce and Tomato on Organic White with Mayo	12
**7 oz. Colorado, All Natural, Hormone Free, Gold Canyon Burger, with Butter Lettuce, Tomato, Onion, Choice of Cheese, Cheddar, Swiss, Pepperjack,	15
Add: Bacon, Hatch Green Chilis, Avocado, Grilled Onion, Fried Egg, Jalapenos, Roasted Portobello Mushrooms Brie or Bleu Crumbles, Chili	2

All Sandwiches Include Side: French Fries, House Cut Kennebec Chips, Fruit, Side Salad, Hatch Green Chili Slaw or Onion Rings



Aquaponically grown and locally sourced greens from Buttercrunch Farms in Eagle.CO.


**Consuming raw or under cooked meats, poultry, seafood or fresh shell eggs may increase the risk of food borne illness.

LUNCH


SOUP & SALADS


Soup Du Jour-Ask your server for today's Selection 7/9

Classic Caesar Salad with Baby Romaine, Rosemary Garlic Croutons, Grated Pecorino-Romano and Lemon in our House Made Dressing 9

Summer Mixed Berries with Mixed Local Greens, Candied Pecans, Shaved Bermuda Onion and Colorado Goat Cheese in Honey Balsamic Vinaigrette  10

Santa Fe Salad with Mixed Local Greens, Avocado, Pico de Gallo and Colby-Jack Cheese Topped with Crisp Bacon and Tortilla Strips in a Spicy Chipotle Ranch Dressing  10

Frost Creek Cobb Salad with Baby Tomatoes, Avocado, Crisp Bacon and Screened Egg in Creamy Bleu Cheese Dressing  9

Fresh House Made Chicken or Tuna Salad Available as a Plate with Organic Greens and Fresh Fruit or as a Sandwich with Lettuce, Tomato and Choice of Bread  12

Add to Any Salad: Grilled or Blackened Chicken, Shrimp, **Steak or **Salmon 5
Make It a Wrap 2

Power "Anti-Salad" of Smoked Chicken, Screened Farm Egg, Chickpea-Quinoa Salad, Avocado, Feta Cheese and Frost Creek Wild Crabapple Dressing 10
Make It a Wrap 2

ENTREES & SANDWICHES

¼ lb. Hebrew National All Beef Hot Dog Served on a Soft Roll with your Choice of Toppings. All Natural, Hormone and Additive Free 9

"Signature" Toppings

"New York Style"- Onion Relish, Spicy Mustard 2


"Colorado Style" Pepperjack, Hatch Chilis, Bacon 2

"Chicago Style"- Sport Peppers, Relish, Tomato, Pickle Spear, Onion, Mustard 2

**7 oz Colorado, All Natural, Hormone Free Black Angus Burger with Butter Lettuce, Tomato, Onion on a Toasted Roll with your choice of Cheddar, Swiss or Pepperjack 15

100% Vegan "Beyond" Burger with All Natural Plant Based Protein, Cooked to your preferred temperature 15

Add Ons: Bacon, Hatch Green Chilis, Avocado, Grilled Onion, Fried Egg, Jalapenos, Bleu Crumbles, Brie, Roasted Portobello Mushroom 2

Grilled Portobello Mushroom Banh Mi on a French Roll with Sriracha Mayo, Pickled Cucumber, Shaved Onion and Soy Spiked Hazelnut Spread Finished with Radish Sprouts  13

Corned Beef or Turkey Reuben with Sauerkraut, Swiss and Russian Dressing on Marbled Rye 12

Frost Creek Club with Shaved Turkey and Ham, Hickory Smoked Bacon, Butter Lettuce and Tomato on Organic White with Mayo 12

Frost Creek French Dip with Shaved Roast Beef, Melted Swiss, Sautéed Onions and Mushrooms Finished with Horseradish Spread 15

Grilled Colorado Redbird Chicken "Brie-L-T" with Balsamic Onion Jam, Roasted Garlic Aioli and Melted Brie, Bacon, Lettuce and Tomato on a Soft Roll 15

Spicy Italian Sandwich with Shaved Salami, Spicy Capicola, Pepperoni and Smoked Provolone with Pickled Pepper Relish, Lettuce, Tomato and Onion in Italian Vinaigrette 14

Baja Striped Bass Asado Tacos Served on Grilled Flour Tortillas with Avocado, Pico de Gallo, Salsa Roja and Chimichurri 14

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DINNER

SOUPS & SALADS

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Classic Caesar Salad with Baby Romaine, Rosemary Garlic Croutons, Grated Pecorino-Romano and Lemon in our House Made Dressing **9**

Summer Mixed Berries with Mixed Local Greens, Toasted Pecans, Shaved Red Onion and Colorado Goat Cheese in Honey Balsamic Vinaigrette  **10**

Garden Beet and Local Green Bean Salad with Colorado Goat Cheese Mousseline, Crispy Yellow Beets and Hickory Bacon Vinaigrette **10**

STARTERS

Flash Grilled Shishito Peppers with Fresh Burratina, Garlic-Benne Seed Crumble and Toasted Benne Oil **12**

Tempura Fried Wild "Firecracker" Shrimp with Pickled Cucumbers, Sesame Oil and Toasted Sesame **15**

Aged Cheddar Pimiento Cheese Dip with Hatch Green Chili, Sour Cornichons, Grilled Bread and Sliced Green Onion **12**

"Melting" Maryland Style Crabcake with Buffalo Mozzarella, Quick Pickled Celery with Fresh Dill, Caper Remoulade and Confit Tomato **19**



ENTRÉES

“18 Hour” Duck Leg Confit with Slow Braised White Beans, Soffrito Brodo, Dry Cured Chorizo and Local Greens	30
Herb Crusted Striped Bass with Saffron Pearl Pasta, Chardonnay Butter and Summer Tomato and Corn Relish	31
**Grilled House Cut Ribeye “Delmonico” with Pommes Boulangere, Grilled Broccolini, Gorgonzola Butter and Smoked Onion Bordelaise	35
Herb Grilled Irish Salmon with Creamed Olathe Corn, Garlic Fava Beans, Piquillo Butter and Lime Citronette	29
Prosciutto Wrapped Dayboat Scallops with English Pea Griddle Cakes, Carrot Puree, Marinated Baby Tomatoes and Fresh Mint	30
Bourbon-Honey Brined Center Cut Pork Chop with Whipped Potatoes, Pickled Fresno Chilis, Baby Arugula and Apple Butter Finished with Chimichurri	29
Potato-Fava Bean Samosa Wrapped in Brick Leaf Pastry with Cucumber-Chili Salad and Tzatziki Sauce	22



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HAPPY HOUR MENU


**Grilled Black Angus Sliders with Pepperjack and
Roasted Garlic **3 Each**

Wings- Buffalo, BBQ or Plain **1 Each**

Frost Creek Nachos with Pico de Gallo, House Guacamole and Beer
Cheddar Queso **9**

**7 oz Colorado, All Natural, Hormone Free Black Angus Burger
with Butter Lettuce, Tomato, Onion on a Toasted Roll with your
choice of Cheddar, Swiss or Pepperjack **15**

Frost Creek Cobb Salad with Baby Tomatoes, Avocado, Crisp
Bacon and Screened Egg in Creamy Bleu Cheese Dressing  **9**

Frost Creek Club with Shaved Turkey and Ham, Hickory Smoked
Bacon, Butter Lettuce and Tomato on Organic White
with Mayo  **12**

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