Brunch

To Start

From the Kettle—$5
- Red Pepper Broccoli Soup  - Green Chile  - Soup of the Day
- Brunch Pastry of the Day  Ask Your Server for Today's Selection  $4
- Cast Iron Bread Smoked Creamed Butter, Seasonal Preserves [V]  $7
- House Smoked Chicken Wings Spicy Honey Garlic Buffalo OR Traditional Buffalo, Bleu Cheese, Celery  $10

Meat and Cheese  Local Cheese, Handcrafted Meats, Preserves, Sharp Agave Mustard and Warm Bread  [V]  $2  $18

Gardens & Fields  IT IS OUR PLEASURE TO SUBSTITUTE ANY DRESSING
- Nice Little Farm Salad  Greens, Marinated Vine-Ripened Cucumber, Chef's Veggies, Cheese, Buttermilk Ranch Dressing [V] [GF]  $8
- Simply Caesar  Romaine Hearts, Aged Pecorino and Croutons  $8
- Ruby Red Trout Salad  Skin-On Sez Ruby Red Trout, Organic Arugula, Almonds, Heirloom Tomato, Roasted Red Pepper, Barley, Red Onion, Breckenridge Brewery Hop Peak Vinaigrette  $17
- Chicken Fried Chicken Salad  Buttermilk Fried Chicken Breast, Arcadian Greens, Heirloom Tomato, Smoked Cheddar, Red Onion, Bacon, Ranch Dressing  $13

Power Bowl  Organic Kale, Organic Arugula, Quinoa, Pistachios, Cucumber, Crispy Garbanzos, Dried Cranberry, Green Goddess Dressing [GF] [V]  $13

ADD TO ANY SALAD OR SANDWICH:  GRILLED CHICKEN 6  -  TENDER STEAK  8  -  GRILLED SALMON  6  -  (3) GRILLED SHRIMP  6  -  PAN SEARED SKIN-ON TROUT  7

Sandwich Counter  SERVED WITH CHIPS // SUB FRIES FOR $5.50  SUBSTITUTE GLUTEN-FREE BREAD ON ANY SANDWICH FOR $1
- Brewer's BLAT  Applewood Smoked Bacon, Baby Lettuces, Vine-Ripe Tomato, Avocado, Creamy Mustard, Sourdough  $11
- Low & Slow Pulled Pork  Old Home 471 Barbecue, Brussels Sprout Slaw, Potato Roll  $12
- Colorado Elk Burger  Smoked Cheddar, Crispy Fried Onions, Farm House Roll. Chef's Lettuce, Tomato, Red Onion, & Farm House Pickles On Side  $14
- Southwest Cheesesteak Wrap  Shaved Ribeye, Peppers & Onions, Crimini Mushrooms, Pepperjack Fondue  $16

Chick Salad Sandwich  Roasted Chicken, Mayo, Cranberry, Almond, Apples, Agave Wheat Mustard, Lettuce, Tomato, Onion, Wheat Pullman  $12

MAKE YOUR SANDWICH VEGETARIAN WITH A BEYOND FOODS BURGER PATTY  $2

Breakfast

Brunchwich  Seared Donut, Sausage & Beef Beer Battered Chicken Fried Steak, Fried Egg, Mashed Potatoes, Andouille Gravy, Smoked Cheddar, Breakfast Potatoes  $13
- Smoked Salmon Bagel  Sesame Seed Bagel, Garlic Caper Cream Cheese, Tomato, Fried Bar39 Egg, Sweet Lemon Arugula, Breakfast Potatoes  $13
- Stuffed French Toast  Challah, Sweet Cinnamon Cream Cheese, Cinnamon Nutmeg Batter, Candied Walnuts [V]  $12
- Biscuits & Gravy  Polidori Andouille Gravy, 2 Jumbo Biscuits, 2 Bar39 Farm Fresh Eggs Over Easy  $12
- Farm House Breakfast  2 Bar39 Farm Fresh Eggs Any Style EXCEPT Poached, Bacon, Breakfast Potatoes. Thick Cut Toast  $10
- Shrimp Nuesvos Rancheros  Shrimp, Smoked Black Beans, Chile Rojo Sauce, Lobster Poblano Crème, Over Easy Eggs, Cotija, Spent Grain Tortilla Chips  $14
- Artichoke Scramble  3 Egg Scramble, Artichoke, Davina Tomato, Red Onion, Parmesan Cheese, Rocket Basil Pesto, Breakfast Potatoes [V]  $13
- Chorizo Benedict  English Muffin, Chorizo Patties, Over Easy Eggs, Chipotle Hollandaise, Cotija Cheese, Mountain Man Micro Cilantro  $13

Breakfast Sides
- Colorado Local Polidori Andouille Sausage  $3  //  Bacon  $3
- Breakfast Potatoes  $3
- Thick Cut Toast  White Brioche Pullman, Wheat  $2
- Seasonal Fruit  $3
- Toasted Sesame Bagel with Cinnamon Honey Cream Cheese  $4

Large Plates

Farm House Beef & Bacon Meatloaf  Whipped Yukon Potatoes, Crispy Brussels Sprouts, Creamy Mushroom Demi-Glace, Tobacco Onions  $15
- Breck Lager Beer-Battered Fish & Chips  Pacific Cod, Smoky Brussels Sprout Slaw, Malt Vinegar Tartar Sauce  $16
- Shrimp & Grits  4 Jumbo Shrimp, Lemon Butter Pan Sauce, Smoked Gouda Grits, Crispy Prosciutto  $17

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