

Raw Bar

|                                                                                                                     |        |
|---------------------------------------------------------------------------------------------------------------------|--------|
| OYSTERS *                                                                                                           | 2 EACH |
| served with lemon · cocktail · mignonette<br>horseradish · sourdough cracker<br><i>gluten free option available</i> |        |
| SHRIMP COCKTAIL <sup>GF</sup>                                                                                       | 18     |
| five poached shrimp · cocktail sauce                                                                                |        |

Starters

|                                                                                                                                                 |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| BUTTERMILK CHEDDAR BISCUITS                                                                                                                     | 9      |
| umami butter                                                                                                                                    |        |
| RHODE ISLAND FRIED CALAMARI <sup>GF</sup>                                                                                                       | 24     |
| pickled peppers · lemon · marinara · cajun aioli                                                                                                |        |
| BUTTER LEAF SALAD <sup>GF N</sup>                                                                                                               | 16     |
| sugar snap pea · radish · pistachio brittle · parmesan · citrus-white wine vinaigrette<br><i>nut free option available</i>                      |        |
| SCALLION CRAB CAKE <sup>GF</sup>                                                                                                                | 24     |
| mustard cream · arugula · pickled fennel · calabrian chili                                                                                      |        |
| AVOCADO TOAST                                                                                                                                   | 16     |
| arugula · toasted sourdough · sea salt · spanish olive oil<br>ADD EGG * +3   · ADD HEIRLOOM TOMATO +4<br><i>gluten free option available +3</i> |        |
| AU JUS SLIDERS *                                                                                                                                | 5 EACH |
| beef patty · tomato bacon jam · smoked gouda<br>house b&b pickles · brioche bun                                                                 |        |

Mains

|                                                                                                                                          |    |
|------------------------------------------------------------------------------------------------------------------------------------------|----|
| SMOKED SALMON BAGEL *                                                                                                                    | 24 |
| pickled red onion · cream cheese · capers · heirloom tomato                                                                              |    |
| BAGEL BREAKFAST SANDWICH *                                                                                                               | 19 |
| CHOICE OF: BACON · SMOKED SALMON * · PORK BELLY<br>cheddar cheese · organic eggs · garlic aioli · toasted bagel                          |    |
| SHRIMP & GRITS                                                                                                                           | 28 |
| cheddar grits · grana padano · scallion · crispy bacon · hot sauce · lemon                                                               |    |
| RIBEYE STEAK SANDWICH                                                                                                                    | 42 |
| gruyère · caramelized onion · heirloom tomato<br>arugula · horseradish aioli · local sourdough<br><i>gluten free option available +3</i> |    |
| COUNTRY BOY BREAKFAST *                                                                                                                  | MP |
| CHOICE OF: BACON · PORK BELLY · SALMON * · STEAK *<br>organic eggs · fried potatoes                                                      |    |
| BISCUITS & GRAVY                                                                                                                         | 18 |
| daily's sausage gravy · house-made buttermilk biscuits                                                                                   |    |
| BRIOCHE FRENCH TOAST                                                                                                                     | 24 |
| nutella mousse · chantilly cream · fresh berries                                                                                         |    |
| PORK BELLY EGGS BENEDICT *                                                                                                               | 32 |
| bacon marmalade · arugula · hollandaise · sourdough                                                                                      |    |
| SMOKED SALMON EGGS BENEDICT *                                                                                                            | 32 |
| braised spinach · heirloom tomato · hollandaise · sourdough                                                                              |    |
| CRAB CAKE EGGS BENEDICT *                                                                                                                | 34 |
| scallion crab cake · arugula · hollandaise · sourdough                                                                                   |    |

Sides

|                                    |    |
|------------------------------------|----|
| BABY RED PARM POTATOES             | 12 |
| salsa verde · grana padano · chive |    |
| BACON                              | 8  |
| EGG*                               | 3  |
| HEIRLOOM TOMATO                    | 4  |
| SAUSAGE GRAVY                      | 4  |
| BERRIES                            | 12 |
| SOURDOUGH                          | 9  |

GF GLUTEN FREE | N CONTAINS NUTS

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

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

CHEF DE CUISINE **JOSIAH GORDON** | GENERAL MANAGER **GIOVANNI CATERINO**

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

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| pickled peppers · lemon · marinara · cajun aioli                                                                                             |        |
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Cocktails

|                                                             |    |
|-------------------------------------------------------------|----|
| IN BLOOM * D                                                | 19 |
| pisco · strawberry · vanilla · lemon · red wine · clarified |    |
| 'TIS BUT A SCRATCH                                          | 18 |
| paquera · pimms · strawberry · cucumber fever-tree · lemon  |    |
| FRIAR'S FRENCH FOG                                          | 16 |
| frangelico · cognac · oat milk · espresso                   |    |
| WORLDS COLLIDE                                              | 19 |
| bourbon · coconut · rhubarb · bitters                       |    |
| TIKI SANGRIA                                                | 15 |
| riesling · white rum · pineapple · basil · soda             |    |
| SUMMIT THE TREE LINE BLOODY                                 | 15 |
| breckenridge vodka · tree line bloody mix                   |    |
| MIMOSA                                                      | 10 |
| CHOICE OF: ORANGE JUICE · PINEAPPLE · GUAVA                 |    |
| with prosecco                                               |    |
| substitute watermelon or prickly pear +1                    |    |

Wine  
sparkling

|                                    |         |
|------------------------------------|---------|
| BLANC DE BLANCS                    | GL BTL  |
| moutard · france                   |         |
| 14 • 65                            |         |
| white                              |         |
| ROSÉ                               | 15 • 65 |
| clos fornelli · france             |         |
| SAUVIGNON BLANC                    | 18 • 80 |
| touraine · loire · france          |         |
| CHARDONNAY                         | 20 • 90 |
| lioco · sonoma · california        |         |
| ALBARIÑO                           | 19 • 85 |
| attis 'xion' · rias baixas · spain |         |

red

|                                                    |         |
|----------------------------------------------------|---------|
| PINOT NOIR                                         | 19 • 85 |
| tyler · santa barbara · california                 |         |
| GRENACHE BLEND                                     | 18 • 80 |
| domaine des escaravilles · côtes du rhône · france |         |
| CABERNET SAUVIGNON                                 | 19 • 85 |
| hobo wine co · alexander valley · california       |         |

Beer  
on tap

|                                               |    |
|-----------------------------------------------|----|
| AVERY IPA                                     | 9  |
| avery brewing co · boulder · colorado         |    |
| MOUNTAIN TIME LAGER                           | 7  |
| new belgium brewing · fort collins · colorado |    |
| GUINNESS                                      | 9  |
| dublin · ireland                              |    |
| bottles & cans                                |    |
| MILLER HIGH LIFE                              | 5  |
| "champagne of beers"                          |    |
| COORS LIGHT                                   | 5  |
| coors brewing · golden · colorado             |    |
| DUCHESSE DE BOURGOGNE                         | 15 |
| vichte · belgium                              |    |
| BELGIAN BLONDE                                | 14 |
| brewery ommegang · cooperstown · new york     |    |
| IN THE STEEP IPA                              | 12 |
| outer range brewing · frisco · colorado       |    |
| OCTOROCK SEMI-SWEET CIDER                     | 9  |
| starcut cider · bellaire · michigan           |    |

Zero Proof

|                                                                        |    |
|------------------------------------------------------------------------|----|
| SIMPLER THYME                                                          | 9  |
| lavender thyme syrup · lemon · soda                                    |    |
| N/A-GRONI SPRITS                                                       | 12 |
| giffards aperitif · seedlip "spice" · soda                             |    |
| LIVE AND LET DIE                                                       | 14 |
| seedlip "spice" · three spirit livener · grapefruit · lemon · demerara |    |
| PICK ME UP                                                             | 16 |
| lyer's N/A coffee liqueur · espresso · lemon · demerara                |    |
| JUST A GOOSE                                                           | 16 |
| almave N/A tequila · grapefruit · lime                                 |    |
| SANGRI-N/A                                                             | 16 |
| grüvi red blend · lemon · lime · orange                                |    |

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