

# Brunch Menu

**\$5** Fresh Orange Juice Mimosa & Bloody Mary

*\* denotes that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

## Starters

Fried Green Tomato and Queso 'Caprice' Corn Meal Coated Fried Green Tomatoes with Grilled Panela Cheese Topped with Ancho Mayo, Cilantro Pepita Pesto and Pickled Red Onions	\$11.50	Zeppoles Ricotta Italian Donuts with Vanilla Pastry Cream And our House Wild Berry Jam	\$8.50
Baklava Baked Brie Phyllo Wrapped Brie with Pistachios and Orange Cardamom Honey	\$9.75	Anaheim Corn Meal Dusted Calamari Buttermilk Soaked and Corn Meal Coated Served with Sweet Chili and Spicy Remoulade Sauce	\$12.50
Southwestern Hummus Serrano Green Chili Hummus Topped with Roasted Pico De Gallo Served with Fresh Tortilla Chips	\$9.75		

## Omelets

*Sub Egg Whites No Extra Charge*

Provençal Herb Whipped Goat Cheese, Spinach and Tomato Confit	\$12.50	Mexican House Made Chorizo, Potato, Cheddar Cheese and Roasted Pico De Gallo	\$12.25
Denver Ham, Roasted Peppers, Onion and Cheddar	\$12.25	Meat Lovers Ham, Chorizo, and Bacon with Tillamook Cheddar Cheese	\$12.75
Smoked Salmon Red Onions, Capers, Spinach and Herb Whipped Goat Cheese	\$13.25	Veggie Spinach, Artichoke, Roasted Peppers, Red Onion, Tomato Confit	\$11.75

## Eggs Benedict

*All Served with Ranch Potatoes and Fresh Fruit Salad*

Josephine's Freshly Baked Biscuit Topped with House Smoked Pork Loin, Two Poached Eggs and House Made Hollandaise	\$12.75	Petite Filet Biscuit Topped with Petite Filet Mignon, Poached Eggs and Hollandaise	\$14.25
Huevos Benedict Biscuit with Two Poached Eggs and Avocado Topped with Roasted Pico De Gallo	\$12.50	Smoked Salmon Savory Potato Pancakes topped with Two Poached Eggs, Smoked Salmon and Hollandaise	\$13.75
SW Crab Cake Our Crab Cakes topped with Two Poached Eggs Real Hollandaise	\$14.25		

## Soup and Salads

*Add to Salad: Grilled Chicken Breast \$3.75 | Seared Scallops \$5.50*

Champagne Salad Organic Greens Tossed in Champagne Vinaigrette Goat Cheese, Candied Arizona Pecans, Avocado and Grapefruit	\$13.50	Southwestern Crab Cake Salad Roasted Corn Vinaigrette, Cherry Tomatoes and Jicama Slaw	\$14.75
Caesar Sala Artisan Organic Romaine with Caesar Dressing, Shaved Parmesan, Lemon Wheel, Oven Roasted Tomato, and Croutons	\$13.25	Bowl of Soup	\$7.50
Cup of Soup	\$6.25	Cup of Soup with Small Caesar or Dinner Salad	\$10.50

## Pancakes and French Toast

*Bacon, Ham or Smoked Pork Loin Add \$3.50*

Pancakes With Warm Maple Syrup	\$9.50	Add-Ons Sliced Strawberries, Blueberries, or Chocolate Chips	\$1.50
Village Baker Brioche French Toast With Warm Maple Syrup	\$9.50	Banana Foster French Toast Rum Flambéed Bananas and Topped with Candied Pecans	\$11.50

## More Breakfast

Mountain Breakfast Plate Two Eggs Any Style (Choice of Meat; Bacon, Ham or House Smoked Pork Loin) and Ranch Potatoes (Choice of Village Baker Bread; Whole Grain, Sourdough, Brioche or House Biscuit)	\$11.50	Egg Sandwich On Toasted Sourdough, Tillamook Cheddar Cheese and Applewood Smoked Bacon Served with Ranch Potatoes	\$10.50
Flagstaff Steak Potato Hash Grilled Tenderloin Tips, Red Onions, Roasted Sweet Pepper Topped and Tillamook Cheddar with Two Eggs Any Style Served with a side of Fresh Fruit	\$14.50	Scratch Biscuits and Chorizo Gravy With Roasted Pico De Gallo and Two Eggs Any Style	\$10.50
House Hickory Smoked Scottish Salmon Plate With Savory Potato Pancakes, Herb Goat Cheese, Sliced Tomato, Red Onion, Capers and Baby Greens	\$14.50	McCann's Steel Cut Irish Oatmeal Slow Cooked with Cinnamon Served with Fresh Fruit and Real Maple Syrup	\$9.75

## More Like Lunch

*Sides; Jicama Slaw, Sweet Potato Fries, Fruit Salad, Cup of Soup or Side Salad*

Tillamook Cheddar Cheese Burger* Charbroiled 100% Ground Chuck with Caramelized Onion, Mustard Sauce and Shredded Lettuce on Village Baker Brioche Bun	\$13.50	The Flagstaff Burger* Roasted Peppers, Caramelized Onion, Smoked Gouda Cheese, Ancho Mayonnaise, Shredded Lettuce and Smoked Bacon on VB Brioche Bun	\$13.75
Southwestern Bean Quinoa Garden Burger Our House Garden Burger with Avocado, Pickled Red Onions, Manchego Cheese Sweet Ancho Mayo, and Radish Sprouts on VB Sourdough	\$12.50	Po-Boy Crab-Cake Sandwich Our Southwestern Crab Cakes with Spicy Remoulade, Shredded Lettuce and Tomato on Village Baker Brioche Bun	\$14.50
Cubano Roasted Pork Sandwich With Cuban Marinated Roasted Pork, Ham, Swiss, Yellow Mustard and Pickle on Toasted Hoagie	\$13.50	Spicy Buttermilk Fried Chicken Sandwich Crispy Fried Chicken Breast (Never Antibiotics or Hormones) With Jicama Slaw, Ancho Mayo and Sweet Pickles On Brioche Bun	\$13.50

## Sides

1 Pancake	\$3.50	Bacon, House Smoked Pork or Ham	\$4.25
Maple Syrup	\$2.00	One Egg	\$2.00
Two Eggs	\$3.00	Scrambled Egg Whites	\$3.00
House Made Jam Togo 8 oz. <b>\$4.50</b>   16 oz. <b>\$8.50</b>		Toast or Biscuit	\$1.75
Ranch Potatoes	\$3.00	Salsa	\$1.50
Fruit Salad	\$3.50	Avocado	\$1.75

## Brunch Cocktail Specials

Fresh Orange Juice Mimosa	\$5.00	Bloody Mary	\$5.00
Hibiscus Bellini	\$7.50		

## Beverages

Fire Creek Coffee	\$2.75	Soda (Pepsi Products)	\$2.50
Lemonade	\$2.50	Iced Tea	\$2.50
Hot Tea	\$2.50	Hot Chocolate	\$2.75
Sparkling Water (500ml)	\$3.50	Still Water	\$3.50
Milk	\$3.00	Fresh Juice	\$3.50

## Beer

*Be Sure to Inquire About our Seasonal Draft Beer Selections*

Tap	\$6.00	Import and Premium	\$4.75
Domestic	\$3.75		