

RED STAR BREAKFAST

House Made Granola 7.
fresh fruit / vanilla yogurt

Bob's Red Mill Steel Cut Oatmeal 6.
toasted nuts / brown sugar / dried fruit

Granola or Cereal 6.

House Cured Salmon Lox 11.
bagel / cream cheese / red onion / capers / tomatoes

Cinnamon Bun French Toast 11.
maple syrup / whipped butter

Buttermilk Waffle 11.
blueberry preserves / whipped cream / maple syrup

JB's Pancakes 11.
maple syrup / whipped butter

Egg Sandwich 10.
country ham / oregon cheddar / sesame brioche / rosemary potatoes

Two Eggs Any Style 11.
rosemary potatoes / choice of bacon, sausage, or country ham / toast

Denver Omelet 11.
country ham / sweet peppers / onion / rosemary potatoes / toast

Egg White Omelet 11.
wild mushrooms / leeks / thyme / potatoes / toast

House Made Chorizo Hash 11.
yukon gold potatoes / peppers / kale / two eggs any style / toast

Braised Short Rib Hash 12.
sweet peppers / cheddar / yukon gold potatoes / two eggs any style / toast

Smoked Salmon Hash 14.
fennel / red onion / yukon gold potatoes / crème fraiche / two eggs any style / toast

Red Star Benedict 13.
english muffin / house made canadian bacon / hollandaise / potatoes

Tavern Steak and Eggs 19.
grilled flat iron / spinach / worcestershire / potatoes / two eggs any style / toast

MEATS

One Egg 2.
Apple Smoked Bacon 5.
Country Ham 5.
Maple Sausage 5.

OTHER SIDES

House Made Pastry 5.
Fresh Fruit 6.
Rosemary Potatoes 5.
House Baked Muffin 4.

Caffé Vita Organic Espresso

Cappuccino 4. Latte 4. Mocha 4. Espresso 3.
Add Vanilla, Hazelnut or Almond Syrup .50

Traditional Coffee

Caffé Vita Organic Fair Trade or Mountain Water Processed Decaf
3.

Chef de Cuisine: Kyle Rourke

Sous Chef: Jake Mickelson

Large parties are always welcome

a service charge of 18% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness