

RED STAR BREAKFAST

House Made Granola 7.
seasonal fruit / vanilla yogurt

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

House Made Granola or Cereal 6.
seasonal fresh fruit

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

Cinnamon Bun French Toast 11.
bananas / bourbon caramel / pecan streusel

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

Fried Egg Sandwich 10.
country ham / oregon cheddar / bagel / rosemary potatoes

Two Eggs Any Style 11.
rosemary potatoes / choice of meat / toast

Denver Omelet 10.
country ham / sweet peppers / onion

Veggie Frittata 10.
wild mushrooms / leeks / provolone / salsa verde

House Made Chorizo Hash 11.
yams / kale / baked eggs

Tavern Benedict 13.
english muffin / maple sausage / hollandaise / potatoes

Tavern Steak and Eggs 22.
hanger steak / spinach / worcestershire / potatoes

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.

Executive Chef: Tom Dunklin

Sous Chefs: Kyle Rourke / 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