



## WINTER BRUNCH MENU

<b>Kauffman Farms Barley Soup-</b> <i>Locally grown barley</i>	5.43/9
<b>W. Wallace French Onion Soup-</b> <i>Baby swiss &amp; crostini</i>	7.43
<b>"House"-</b> <i>Mixed greens, Parmarono, croutons, tomatoes &amp; Champagne vinaigrette</i>	5.43/9
<b>C. Ben Ross Caesar-</b> <i>Romaine, Parmarono, croutons, lemon &amp; anchovies</i>	6.43/10.43
<b>Hawley Ham &amp; Egg Sandwich-</b> <i>Kurobuta ham, Gouda, White Cheddar, fried farm egg, black pepper aioli on sourdough served with hash browns</i>	11.43
<b>Borah Burger-</b> <i>Idaho Kobe beef, mozzarella, basil, tomato, balsamic reduction &amp; roasted garlic aioli on brioche bun</i>	15.43
<b>Turkey Monte Cristo-</b> <i>Turkey breast, black pepper aioli, Brie &amp; apple on brioche, egg battered &amp; pan fried, with house made cabernet-blackberry preserve &amp; hash browns</i>	12
<b>The Capitol-</b> <i>Cheddar-chive biscuit, house Loukaniko sausage patty, fried egg, Ballard Farms pepper cheddar cheese, house chorizo gravy</i>	12
<b>Senator's Prime Rib Hash-</b> <i>Prime rib, onions, bell peppers, parsley, Yukon Gold potatoes, two eggs &amp; toast with house made jam</i>	11.43
<b>Lewis Lamb Sausage Hash-</b> <i>House made Loukaniko sausage, onions, bell peppers, parsley, Yukon Gold potatoes, two eggs &amp; toast with house made jam</i>	11.43
<b>Clark Corned Beef Hash-</b> <i>Idaho raised corned beef brisket, onion, two eggs, Yukon Gold potatoes, parsley &amp; toast with house made jam</i>	10.43
<b>Steel Cut Oats / Rolled Oats-</b> <i>Idaho oats, raisins, brown sugar &amp; milk</i>	5.43
<b>Greek Yogurt-</b> <i>Served with fresh berries &amp; Idaho honey, (plain or vanilla)</i>	6.43
<b>Baldrige Biscuits &amp; Chorizo Gravy-</b> <i>House made biscuits &amp; local chorizo</i>	8
<i>*Add a farm fresh egg 2.43 *Add local granola 2.50 *Add fresh berries 3</i>	

### EGGS

*We proudly use local farm fresh eggs and are happy to prepare them to your liking*

<b>Daily Quiche-</b> <i>Flavor varies with the season's bounty</i>	7.43
<b>Idaho Quiche-</b> <i>Kurobuta ham, local Gouda, potato, sautéed onion &amp; thyme</i>	7.43
<i>*Add a green salad 2.50 *Add fresh berries 3</i>	
<b>Three Eggs-</b> <i>Served with toast, house made jam, your choice of meat &amp; hash browns</i>	11.43
<b>Build Your Own Omelet-</b> <i>Three farm fresh eggs &amp; three ingredients of your choice served with hash browns, toast &amp; house made jam</i>	11.43

#### Additional Ingredients:

**Cheeses .75:** Gouda, White Cheddar, Brie, Mozzarella, Pepper Cheddar & Swiss

**Vegetables .75:** Spinach, Mushrooms, Zucchini, Asparagus, Tomato, Onion, Jalapeno, Bell Pepper, Avocado & Caramelized Onions

**Meats 1.25:** Kurobuta Ham, Loukaniko Sausage, Kurobuta Bacon & Chorizo Sausage

### PASTRIES

<b>Bread (slice)-</b> <i>Dutch Apple or Black Forest Chocolate &amp; Cherry</i>	2.75
<b>Scone-</b> <i>Currant or Hazelnut Chocolate Chip</i>	3
<b>Muffin-</b> <i>Berry Streusel or Banana Nut</i>	3
<b>Gluten Free Option-</b> <i>Available upon request</i>	3.75

### ATTACHES

*Toast with Jam 2.43 Hash Browns 3 Farm Fresh Egg 2.43 Side of Fruit 3.43 Chorizo Gravy 3.43 Granola 3.43 Loukaniko Lamb Sausage 5 Kurobuta Bacon 5 Kurobuta Ham 5 Jam 1*

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses, especially if you have certain medical conditions."*