



SUMMER BRUNCH MENU

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

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

Breakfast Breads- <i>Dutch Apple or Chocolate-Chocolate Chip</i>	2.75
Scone- <i>Blueberry or Hazelnut Chocolate</i>	3
Muffin- <i>Lemon-Raspberry or Banana Nut</i>	3
Gluten Free Option- <i>Available upon request</i>	3.75

ATTACHES

<i>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</i>

"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."