



## 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>	8
<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>McConnell Monte Cristo-</b> <i>Turkey, black pepper aioli, Brie &amp; apple on brioche, egg battered &amp; pan fried, with house made raspberry-rose jam &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>	6
<b>Greek Yogurt-</b> <i>Served with fresh berries &amp; Idaho honey, (plain or vanilla)</i>	7
<b>Baldrige Biscuits &amp; Chorizo Gravy-</b> <i>House made biscuits &amp; local chorizo gravy</i>	8
*Add a farm fresh egg 2.43 * Add Nature’s Indulgence granola 3.43 *Add berries 3	

## EGGS

*We proudly use Matthew Farms eggs and are happy to prepare them to your liking*

<b>Daily Quiche-</b> <i>Prepared to enjoy the freshest flavors of the day</i>	7.43
<b>Idaho Quiche-</b> <i>SRF Kurobuta Bacon, Ballard Farms White Cheddar, Idaho potato, green onion &amp; sour cream</i>	7.43
*Add a green salad 2.50 * Add fresh berries 3	
<b>Three Eggs-</b> <i>Acme toast, house made jam, your choice of meat &amp; hash browns</i>	11.43
<b>Build Your Own Omelet-</b> <i>Three eggs &amp; three ingredients of your choice served with hash browns, Acme toast &amp; house made jam</i>	11.43

### Additional Ingredients:

- Cheeses .75:** *Gouda, Brie, Mozzarella, Ballard Farms White Cheddar, Pepper Cheddar & Swiss*
- Vegetables .75:** *Spinach, Mushrooms, Zucchini, Asparagus, Tomato, Onion, Jalapeno, Bell Pepper & Caramelized Onions*
- Meats 1.25:** *SNF Kurobuta Ham, Loukaniko Sausage, SRF Kurobuta Bacon & Local Basque Chorizo*

## PASTRIES

<b>Breakfast Breads-</b> <i>Banana or Hazelnut</i> 2.75	<b>Scones-</b> <i>Orange-Cranberry or Pumpkin</i> 3
<b>Muffins-</b> <i>Chocolate Stout or Spiced Apple-Walnut</i>	<b>Gluten Free-</b> <i>Available upon request</i> 3.75

## ATTACHES

<i>Acme Toast with Jam</i> 2.43	<i>Hash Browns</i> 3	<i>Farm Fresh Egg</i> 2.43	<i>Side of Fruit</i> 3.43
<i>Loukaniko Lamb Sausage</i> 5	<i>SRF Kurobuta Bacon</i> 5	<i>SRF Kurobuta Ham</i> 5	
<i>Side of Jam</i> 1	<i>Basque Chorizo Gravy</i> 3.43	<i>Nature’s Indulgence Granola</i> 3.43	

“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.”