

BRUNCH

EAT

CLASSIC 17

two eggs and choice of bacon, sausage links, or ham steak with side and artisan toast

OMELET 18

choose three: cheddar, ham, sausage, bacon, smoked chicken chorizo, tomato, onion, mushroom, avocado, bell pepper, black olives **GF**

EGGS BENEDICT 20

homemade english muffins, thick canadian bacon, poached eggs hollandaise, choice of side

ALMOND FRENCH TOAST 18

house challah bread, fresh mixed berries, vanilla simple syrup white chocolate-honey **V**

CORNED BEEF HASH 20

two eggs any style, house corned beef, grilled onions, peppers mushrooms, asiago cream, yukon potatoes **GF**

EL SOL BURRITO 18

eggs, chorizo, black beans, yukon potatoes, guacamole, cotija peppers, onions, ranchero, pico de gallo, choice of side

SMOKED CHICKEN CHILAQUILES 18

scrambled eggs, house smoked chicken, corn tortillas, chipotle black beans, ranchero sauce, cotija, pico de gallo, jalapeno **GF**

AVOCADO TEXAS TOAST 20

poached eggs, avocado mash, pico de gallo, cotija, sourdough texas toast, choice of side **V**

CROQUE MADAME 18

sunny side up egg, black forest ham, gruyere cheese, crusted challah bread, mornay sauce, strawberry jam

SHRIMP + GRITS 20

blackened shrimp, sharp cheddar grits, bacon, hot honey, smoked cheddar biscuit

SMOKE + FIRE PIZZA 18

house smoked chicken, applewood bacon, fire roasted peppers smoked almond romesco, scallion

HOT CHICKEN + WAFFLES 20

nashville hot chicken, buttermilk waffles, honey-lavender ice cream

TABLEROCK COBB 22

smoked trout, candied bacon, white cheddar, pickled egg, white beans, scallion, heirloom tomato, huckleberry vinaigrette **GF**

HUCKLEBERRY BBQ TURKEY + BRIE 19

pulled turkey breast, huckleberry bbq sauce, brie cheese, slaw ciabatta roll

CHEZBURGER 17

certified angus beef, ballard white cheddar, arugula, pickled onion, tomato jam **ADD BACON 3**

DRINK

MIMOSA 10

les allies sparkling brut, fresh squeezed orange juice

BRUNCHY BOTTLE 30

les allies sparkling brut, with choice of orange, grapefruit, cranberry juice and huckleberry or passion fruit syrups

PAPER PLANE 14

bulliet bourbon, nonino amaro, aperol, lemon, rock

THE PRINCESS MARGARET 14

empres gin, st. germain, soda, lemon, simple, rocks

THE BRUNCH BLOODY 10

house bloody mix, tito's vodka, dragged through the garden

PICKLES FOR BREAKFAST 13

pedra azul repesado, pickle and cherry pepper juice, tabasco splash tomato juice

GEORGE HAS GONE WILD 14

wild roots pear vodka, st. george spiced pear liqueur, lemon, up

SPIRIT FREE

FARM GIRL 10

organic carrot juice, fresh ginger, honey, lemon, ginger-peach + cardamom kombucha

HIGHWAY 55 8

house huckleberry simple, lemon, mint, sparkling water

IDAHO KOMBUCHA CO, 8

blackberry fig + fennel, ginger peach + cardamom, or pink grapefruit + sea salt

WAIT, THERE'S MORE!

see our full beverage menu for seasonal craft cocktails
a curated wine list, and local brews

+

Join us for our Happy Hour
3pm-6pm Sunday through Thursday for drink specials
and half off all appetizers

TRILLIUM 's

Hoagland Beef, ACME Bakeshop, Mama Knows Best, Gaston's Bakery, Ballard Family Dairy, Ferranti Fresh Pasta, Cloverleaf Creamery, Riverence, Brown's Buffalo Ranch

FOOD SAFETY NOTICE

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

PARTIES OVER 6 INCUR AN AUTOMATIC 20% GRATUITY