

BIG SLIDE BRUNCH

Brunch Plates

BLUEBERRY (ON THE) PANCAKES - \$12

HOUSE BUTTERMILK PANCAKES, LEMON BLUEBERRY COMPOTE, SOUTH MEADOW FARM MAPLE SYRUP, WHIPPED CREAM, LEMON ZEST, CRUMBLLED SHORTBREAD COOKIES

SPICED DUCK HASH - \$16

5 SPICE PULLED DUCK, FINGERLING POTATO, GREEN ONION, GREEN PEPPER, SPICY PICKLED CUCUMBER, SAMBAL AIOLI, 2 FARM EGGS ANY STYLE

FRITATTA - \$13

FARM EGGS, MAPLE CURED SMOKED HAM, GREEN PEPPER, ONION, ADK CHEDDAR CHEESE, SHREDDED TATER TOT HASH, CHOICE OF TOAST

FRENCH TOAST - \$12

CAKE PLACID CINNAMON SWIRL BREAD, CINNAMON EGG BATTER, BACON CREME ANGLAISE, SOUTH MEADOW FARM MAPLE SYRUP ON THE SIDE

SMOKED SALMON TOAST - \$16

TOASTED SOURDOUGH BREAD, SMOKED SALMON, DILL CREME FRAICHE, PICKLED RED ONION, CRISPY CAPERS, BASIL OIL, LITTLE SALAD

I CAN'T THINK OF A GOOD YOLK - \$10

2 FARM EGGS ANY STYLE, SHREDDED TATER TOT HASH, CHOICE OF BACON, SAUSAGE OR ROASTED MUSHROOMS, CHOICE OF TOAST

VEGGIE OMELET - \$12

ZUCCHINI, MUSHROOM, RED PEPPER AND SPINACH, SUGAR HOUSE CREAMERY DUTCH KNUCKLE CHEESE, SHREDDED TATER TOT HASH, CHOICE OF TOAST

THE WAKE UP CALL - \$13

HAWAIIAN SWEET ROLL, FARM EGGS, MAPLE CURED SMOKED HAM, GRILLED GREEN ONION, SAMBAL AIOLI, SHREDDED TATER TOT HASH

Pizza Time

HUEVOS RANCHEROS PIZZA - \$14

REFRIED BLACK BEANS, BAKED FARM EGGS, CHERRY TOMATO, AVOCADO, ASGAARD FARM FETA, SHREDDED MOZZARELLA, PICO DE GALLO SPRINKLES

MARGHERITA - \$11

SAN MARZANO TOMATO SAUCE BASE, FRESH MOZZARELLA, TORN BASIL, EXTRA VIRGIN OLIVE OIL

GREEN "PEPPERONI" FLORENTINE - \$13

CREAMY SPINACH AND SCRAMBLED EGG BASE, SLICED ZUCCHINI, LEMON ZEST, WHIPPED RICOTTA
+ It's not really pepperoni. I realize its early, so maybe you're confused. No meat.

Sides

2 FARM FRESH EGGS - \$4

SESAME SEMOLINA OR WHEAT TOAST - \$2

SHREDDED TATER TOT HASH - \$2

NORTH COUNTRY SMOKEHOUSE BACON - \$4

ATLAS HOOFED IT SAUSAGE PATTIES - \$4

BRUNCH DRINKS

✦ Bloody Marys ✦

PLAIN JANE - \$8

ABSOLUT PEPPAR VODKA, ADK BLOODY MARY TONIC

+ Garnished with lemon, lime & olive

PICKLED - \$9

TITO'S VODKA, DRIED DILL, MINCED GARLIC, PEPPER, CELERY SALT, WORCESTERSHIRE, TABASCO, PICKLE BRINE, LEMON JUICE, HORSERADISH, TOMATO JUICE

+ Garnished with a dill pickle, bacon & garlic stuffed olive

SMOKE - \$9

EL BUHO MEZCAL, ADK BLOODY MARY TONIC
+ Garnished with Hot Pickled Cherry Peppers

CAPRESE - \$9

SQUARE ONE BASIL VODKA, TOMATO JUICE, HORSERADISH, LEMON JUICE, CELERY SALT, TABASCO, WORCESTERSHIRE

+ Garnished with tomato, basil & fresh mozzarella

✦ Bubbles ✦

BOTTOMLESS MIMOSA - \$14

CHOICE OF: ORANGE, CRANBERRY, GRAPEFRUIT, OR PINEAPPLE

+ Want just a single mimosa? That'll be 8 bucks.

BEERMOSA OF THE DAY - \$6

+ Ask your server for details!

MULE SPARKLER - \$9

TITO'S VODKA, STIRRINGS GINGER LIQUEUR, LIME JUICE, CHAMPAGNE

ELDERFLOWER SPARKLER - \$9

ST GERMAIN ELDERFLOWER LIQUEUR, LEMON JUICE, CHAMPAGNE

Words

EXECUTIVE CHEF

GREG SHERMAN

THE GUY MAKING WOOKIE SOUNDS

STU RUTTAN

DIRECTOR OF BREWERY OPERATIONS

KEVIN LITCHFIELD