

EASTER BRUNCH

APRIL 21, 2019

STARTERS

SWEET CREAM MASCARPONE DIP 10

TOPPED WITH HOUSE GRANOLA & SERVED WITH FRESH STRAWBERRIES & ALMOND BISCOTTI

***TRI-COLOR BEET SALAD 10**

MIXED BABY GREENS TOSSED WITH AN HERBED-GOAT CHEESE VINAIGRETTE, TOASTED WALNUTS, TART DRIED CHERRIES & PICKLED BEETS

4580 FRITES

OUR FAMOUS *ORIGINAL* OR *CAJUN RUB 4*; *With GARLIC & GRAN PADANO CHEESE 5*; *With TRUFFLE OIL 6*

***BACON WRAPPED DATES 11**

OUR SIGNATURE CHORIZO STUFFED MEDJOL DATES, WRAPPED WITH APPLEWOOD BACON- SERVED OVER A COCONUT CREAM & ROASTED RED PEPPER SAUCE

TRADITIONAL CREAM CHEESE DANISH PASTRY WITH A HONEY-BROWN BUTTER GLAZE 3

ENTREES

CURED PORK TENDERLOIN BENEDICT 14

MAPLE-CURED PORK TENDERLOIN THINLY SHAVED OVER A GRUYERE PUFF PASTRY TOPPED WITH POACHED EGGS, PICKLED BLUEBERRIES, HOLLANDAISE, SMOKED PAPRIKA & GREEN ONION- SERVED WITH A SIDE OF ROASTED POTATOES

***CEDAR WOOD SALMON BENEDICT 15**

BROWN SUGAR & MUSTARD GLAZED SALMON OVER A DILL LATKE POTATO PANCAKE TOPPED WITH POACHED EGGS & HOLLANDAISE- SERVED WITH A MIXED BABY GREENS SALAD, CAPERS, PICKLED RED ONION & A SUN DRIED TOMATO VINAIGRETTE

CRAWFISH & LOBSTER ETOUFFÉE 15

CELERY, ONION & RED BELL PEPPERS SIMMERED IN A RICH LOBSTER SAUCE WITH CREAMY YELLOW GRITS & TWO POACHED EGGS, TOPPED WITH FRIED CRAWFISH

DULCE DE LECHE FRENCH TOAST 14

GRAND MARNIER BATTER CHALLAH BREAD PUDDING SLICED & PAN SEARED- TOPPED WITH DULCE DE LECHE, FRESH FRUIT & POWDERED SUGAR, WITH A SIDE OF BACON

***EGG WHITE FRITTATA 13**

OPEN FACED OMELET WITH SAUTÉED RED BELL PEPPERS & WILD MUSHROOMS TOPPED WITH MELTED BURRATA CHEESE, FRESH TOMATO BRUSCHETTA A BALSAMIC REDUCTION & BASIL OIL

GRILLED CHEESE & TOMATO SOUP 13

MELTED FRENCH BRIE, HAYSTACK MOUNTAIN GOAT CHEESE & SLICED GREEN APPLE ON CIABATTA-WITH FIRE ROASTED TOMATO SOUP

'BLT' KOLACHE 13

IN HOUSE SOURDOUGH KOLACHE FILLED WITH BACON & HEIRLOOM TOMATO COMPOTE BAKED & SERVED WITH AN ARUGULA-LEMON AIOLI & SERVED WITH FRITES

DELUXE BURGER 15

BOULDER FAMOUS 1/2 LB BURGER SERVED WITH HOT GRILLED ONIONS, BUTTER LETTUCE, TOMATO & GARLIC AIOLI ON A FRESH BRIOCHE BUN- SERVED WITH FRITES

ADD-ONS: CHEESE 1.00 BACON 1.50 MUSHROOMS 1.00 CARAMELIZED ONIONS .75 AVOCADO 1.50
SUB GLUTEN-FREE BUN 2.50 SUB 4580 SALAD 3.00

*Denotes Gluten Free, other items may become Gluten Free for a charge

18% Gratuity may be added to parties of 6 or more