



Breakfast

BIRRIA BREAKFAST BURRITO

Marinated Birria, Season Potatoes, Scrambled Eggs, House Blend Cheese, Cilantro, Onions, Consomme, Side of Chile de Arbol Hot Sauce 21

QUICHE LORRAINE

Bacon, Caramelized Onions, Thyme, Swiss, Gruyere, Custard, Fresh Fruit 20

BREAKFAST PIZZA •

Sriracha Sour Cream, FOTC Scrambled Eggs, Bacon, L3 Sausage, Cheddar Cheese, Cilantro, Tots 20

● Gluten Free Crust Option \$4 Upcharge

EMPANADA

Ham, FOTC Scrambled Eggs, Spinach, Cheddar Cheese. Chimichurri Sauce 20

FRENCH TOAST & BACON

Custard Dipped Texas Toast, Mascarpone Whipped Topping, Whipped Butter, Maple Syrup, Bacon, Fresh Fruit 18

BRUNCH STEAK FAJITAS •

Hadrick Ranch Chargrilled Beef, FOTC Scrambled Eggs, Duck Fat Roasted Potatoes, Peppers, Onions, Hernandez Corn Tortillas, Creamy Serrano Verde, Housemade Salsa 22

CORNER BEEF HASH •

Hadrick Ranch Premium Angus Beef, Roasted Peppers, Onions, Seasoned Potatoes, Cheddar, Scramble Eggs, Hollandaise, Paprika 20

Kids Breakfast

12 & UNDER PLEASE.

Includes milk, soda or juice 13

BELGIAN WAFFLE

Vanilla Whipped Butter, Maple Syrup, Fresh Fruit

FRENCH TOAST & BACON

Whipped Butter, Maple Syrup, Bacon, Fresh Fruit

Kids Lunch

12 & UNDER PLEASE.

Includes milk, soda or juice 13

choice of side:

Fresh Fruit, French Fries, Applesauce

MAC & CHEESE

CHEESEBURGER

CHICKEN STRIPS

PENNE ALFREDO

Entrées

Add a garden salad to your entrée 4

RANCH BURGER •

Hadrick Ranch Premium Angus Beef Burger, Cheddar, Barbeque, Applewood Bacon, Haystack Onions, Brioche Bun, Served with Fries 19

● Gluten Free Bun Option \$2 Upcharge

CHICKEN & WAFFLES

Belgian Waffle, Hand Breaded Chicken Breast, Adee Hot Honey, Maple Syrup, Butter 21

HONEY ALMOND CHICKEN PENNE

Grilled Chicken, Mushrooms, Sage, Honey Cream Sauce, Toasted Almonds 20

CANNELONI

Roasted Chicken, Spinach, Mozzarella, Parmesan, Béchamel, Marinara, Garlic Bread 23

BRICK OVEN SALMON •

Atlantic Salmon, Mushroom Risotto Cakes, Roasted Tomatoes, Spinach, Pesto Beurre Vert 28

CHICKEN PICCATA •

Pan Seared Chicken, Lemon Butter Caper Sauce, Spaghetti Alfredo 23

BLACKENED SALMON SALAD •

Atlantic Salmon, Mixed Greens, Sautéed Peppers & Onions, Scallions, Roma Tomatoes, Candied Walnuts, Hard Boiled Egg, Honey Balsamic Dressing 23

HONEY PEPPER PORK TENDERLOIN

Peppercorn Pork Loin, Honey Glaze, Creamy Cheesy Mashed Potatoes, Roasted Vegetables 22

STEAK & EGGS

10oz New York Strip, Scrambled Eggs, Duck Fat Roasted Potatoes 30



Add a **Fresh Baked Grille 26 Caramel Roll** to any entree for 6

All egg dishes feature local pasture-raised eggs from **Fruit of the Coop**, Brandon, SD

● Indicates can be prepared gluten conscious. Please inform your server if you would like the noted entree prepared gluten free.

OUR LOCAL PRODUCER PARTNERSHIPS

