



BRUNCH MENU



APPETIZERS

Wild Boar Soup \$5/7

butternut squash & roasted red peppers simmered with smoked gouda and slow smoked wild boar—staff favorite!

Candied Bacon \$8

sweet & smoky bourbon glazed bacon and pecans—too good to take off the menu!

Butternut Squash Hummus \$8^{GFA}

warm fall spices, toasted flatbread and crudité accompaniment

Black Bean Chili \$9^{GF}

smoky vegetarian black bean chili served over a plantain corncake, topped with goat cheese & scallions

Curried Lamb Poutine \$10^{GF}

our take on a Canadian classic—smoked leg of lamb in curried gravy with smoked goat cheese, and strawberry rhubarb chutney over hand cut fries

SALADS

Garden Gnome \$4/6^{GF}

our house salad--mixed greens, tomato, cucumber, carrot, red onion, radish, & choice of house dressing

Roquefort \$6/9^{GF}

mixed greens, toasted pecans, pancetta lardons chives, Roquefort cheese, drizzled with cabernet vinaigrette

Roasted Strawberry Salad \$6/9^{GF}

mixed greens, tomato, cucumber, red onion, roasted strawberries, toasted coconut, Roquefort, blueberry vinaigrette

Beet & Goat Cheese Salad \$9^{GF}

mixed greens, roasted red & gold beets, goat cheese, prosciutto, candy almonds, onion, orange & grapefruit supremes, jalapeño lime vinaigrette

Mediterranean Salad \$12^{GF}

mixed greens, smoked salmon, roasted chickpeas, Kalamata olives, roasted red peppers, feta, & balsamic vinaigrette

Add Chicken: \$2 on Side salad / \$4 on full salad

**Add Tuna: \$8 either size, 6oz portion*

House-Made Dressings: Ranch, Cabernet Vinaigrette, Balsamic Vinaigrette, Blueberry Vinaigrette, Jalapeño Lime Vinaigrette

BRUNCH

served with choice of side

Junior Gnome \$5^{GFA}

1 egg scrambled, 1 strip of bacon, & toast

***Breakfast Gnome \$7^{GFA}**

2 eggs cooked to order, bacon or ham, & toast

Platysteak Omelet \$12^{GF}

freshly sliced steak with peppers, onions, mushrooms, & smoked gouda

Mediterranean Omelet \$10^{GF}

sautéed eggplant & mushrooms, peppers, onions, & smoked goat cheese

Honey Glazed Ham Omelet \$12^{GF}

honey ham with caramelized shallots, sautéed arugula, & blue cheese

***Bacon Bacon Brunch Burger \$13^{GFA}**

Platyburger with smoked bacon and homemade bacon jam, hash brown, gouda, Sunnyside up egg, & maple bourbon drizzle on soft brioche

Chicken & Waffle Panini \$13

hand breaded chicken, candied bacon, & egg served between waffles, with maple bourbon drizzle

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GFA: Gluten Free available, may require changes GF: Gluten Free

BURGERS & SANDWICHES

served with choice of side

***Elk Burger** \$14^{GFA}

ground elk served topped with shallots, mushrooms, Roquefort, & red wine reduction

***Greek Gyro Burger** \$13^{GFA}

ground lamb & beef patty, roasted red peppers, homemade tzatziki sauce, fresh LTO

Vegetarian Black Bean Burger \$12^{GFA}

black bean patty with feta and almonds topped with avocado pico de gallo, sour cream, lettuce, & pepper jack cheese

***Platyburger** \$10^{GFA}

custom hand pattied burger of ground brisket, short-rib, & chuck comes with standard LTO and garlic-herb aioli

Eggplant Sandwich \$10^{GFA}

grilled eggplant, feta cheese, roasted red peppers, red onion, fresh lettuce and tomato, balsamic reduction & tzatziki on soft brioche

ADD ON: Cheese \$1- Pepper Jack, Smoked Gouda, Cheddar, Blue, Swiss

Gluten Free Bread \$2, Bacon \$2, Bacon Jam \$1

Sub a small side of Wild Boar Soup or Garden Gnome Salad \$2.50

KIDS \$5

*(4,563 days or younger)
served with choice of side*

Hammy Sammy ^{GFA}

house smoke ham & swiss cheese on flatbread panini

Chicken Tenders ^{GF}

hand breaded in corn flour & fried

Cheeseburger ^{GFA}

platy-patty with cheddar cheese & pickles

SIDES \$3.5^{GF}

Fresh sides made in house to be enjoyed with your burger or sandwich, or on their own!

Hand Cut Fries

with seasoning salt

Yuca Root Chips

sliced and fried perfectly

Farm Vegetables

seasonal vegetables

sautéed with garlic

Home Fries & Peppers

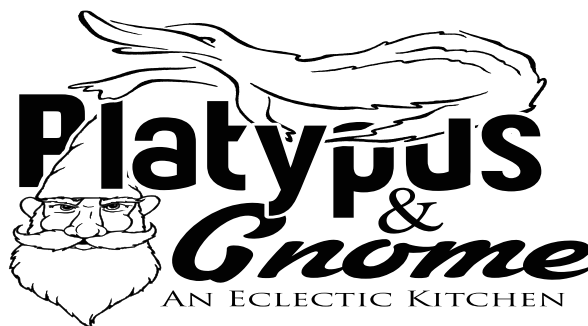
Oatmeal

Fresh Fruit

BEVERAGES

sweet & unsweet tea, Coca-cola products, Folks on Fourth French press

*****Ask your server about our homemade seasonal dessert selections*****



Please tell your server about any food-related allergies or sensitivities.
We have gluten, nuts, soy, dairy, and all manner of delicious ingredients in our kitchen.
If we don't know, we can't accommodate.

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