



SHEPHERD'S LUNCH BUFFET

SALADS

WATERMELON SALAD

Purple Kale, Hydroponic Watercress, Pickled Radish, Goat Curds, Lava Sea Salt, Balsamic Vinaigrette

CHARRED CARROT AND GRILLED RADICCHIO

Mizuna, Avocado, Peas, Mint, Radish, Fried Goat Cheese, Honey Curry Vinaigrette

MOROCCAN BARLEY

Beets, Preserved Lemon, Fried Garbanzo, Pine Nuts, Dried Apricots, Shaved Vegetables, Lemon Thyme Vinaigrette

SIDES

YELLOW TOMATO AND HOMINY SOUP

WARM POTATO SALAD

SPICED ROOT VEGETABLES

TURMERIC BASMATI

ENTREES

KABOB STATION (ACTION)

Akaushi Beef, Colorado Lamb, Chicken and Mixed Seafood

ELK SAUSAGE (ACTION)

Potato Chive Bun, Garlic Aioli, Charred Peppers and Onions, Herb Puree

GRILLED PIZZA

Jalapeno Garlic Hummus, Roasted Red Bell Pepper, Toasted Cashews, Curry Cauliflower, Feta

DESSERT

BAKLAVA

SNICKERDOODLES



PLATTE VALLEY PIG ROAST DINNER BUFFET

PASSED APPETIZERS WITH COCKTAILS

DEVILED EGGS
Trout Roe

AKAUSHI BEEF BRUSCHETTA
Tangy Aioli, Herb Puree

GRILLED BRUSCHETTA (PIZZA DOUGH)
Hummus, Pine Nuts, Charred Cauliflower

TABLED ITEMS

SWEET CORN FRITTERS AND BISCUITS

COLD SIDE

THREE BEAN SALAD
Pink Eye Peas, Kidney Beans, Cranberry Beans, Shaved Vegetables (Celery, Radish, Cucumber),
Pickled Beets, Banyuls Vinaigrette

COBB SALAD
Hydroponic Bibb Lettuce, Heirloom Tomatoes, Blue Cheese, Lardons, Hard Boiled Egg,
Avocado, Crispy Shallots, Red Wine Vinaigrette

FRIED GREEN TOMATO SALAD
Red Onion, Zucchini Ribbons, Lump Crab, Julienne Tri-Peppers, Baby Lettuce,
Roasted Red Pepper Vinaigrette

HOT SIDE

CREAM CORN

BRAISED COLLARD GREENS

HERB ROASTED FINGERLING POTATOES

GREEN BEANS ALMONDINE

FRIED 8 CUT CHICKEN

BOURBON SHRIMP SKEWER
Bourbon Glaze and Fine Herbs

SMOKED AKAUSHI BEEF BRISKET
House-Made BBQ Sauce

CARVING STATION

WHOLE PIG
House-Made BBQ Sauce

DESSERT SUNDAE BAR

3 HOUSE-MADE ICE CREAMS
Whipped Cream, Chocolate Sauce, Caramel Sauce, Cherries, Toasted Walnuts, Sprinkles,
Butterfinger, Kit Kat, M&M, Twix, Reese's Pieces

ASSORTED CUPCAKES



TACO TUESDAY LUNCH BUFFET

TABLED ITEMS

CHIPS AND SALSA
Hot and Mild

FROM THE GRILL

FAJITA STATION (ACTION)

Ancho Rubbed Skirt Steak, Chicken Breast, Garlic Lime Shrimp, Peppers, Onions, Tomatoes,
Corn or Flour Tortillas, Guacamole, Pico de Gallo, Smoked Tomato-Green Chile Salsa,
Crema Fresca, Cotija Cheese, Limes

TACO STATION (ACTION)

Beef Barbacoa, Carnitas, Grilled Mahi, Cilantro Lime Rice, Black Beans, Pinto Beans,
Roasted Chili, Corn Salsa, Guacamole, Pico de Gallo, Smoked Tomato-Green Chile Salsa,
Crema Fresca, Cotija Cheese, Limes, Cilantro, Shredded Romaine, Shredded Cabbage,
Corn or Flour Tortillas

HOT SIDE DISHES

TORTILLA SOUP
QUESO DIP

COLD SIDE DISHES

HYDROPONIC BIBB LETTUCE

Avocado, Tomato, Roasted Corn, Shaved Cucumber, Black Beans,
Fire Roasted Bell Peppers, Chipotle-Lime Vinaigrette

SEASONAL GREENS AND SERRANO HAM SALAD

Manchego Cheese, Sourdough Croutons, Manzanilla Olives,
Heirloom Tomatoes, Sherry Vinaigrette

DESSERT

CHURROS
DULCE DE LECHE FLAN



PLATTE VALLEY DINNER BUFFET

PASSED APPETIZERS WITH COCKTAILS

AKAUSHI MEATBALLS

Pomodoro Sauce, Fennel Mint Slaw

GRILLED WATERMELON AND MANCHEGO

Mint Pistou

ELK TARTARE

Cornichon, Anchovies, Preserved Lemon, Evoo, Dejon, Grilled Crostini

COLD SIDE DISHES

PANZANELLA SALAD

Heirloom Tomatoes, Brioche Croutons, Cucumber Gazpacho, Kalamata Olives, Petite Greens,
Three Additional Seasonal Sides

GRILLED ROMAINE SALAD

Shaved Shallots, Lardons, Boiled Egg, Charred Sweet Corn, Radish, Avocado, Sherry Vinaigrette,
Three Additional Seasonal Sides

VEGETABLE CHILI

Crème Fraiche, Shredded Cheddar, Scallions

GRILL - ATTENDED

GRILLED PHEASANT BREAST

Gremolata

GRILLED COLORADO LAMB CHOPS

Romesco and Salsa Verde

CARVING STATION

CARVED AKAUSHI STRIP LOIN

Natural Bordelaise Sauce

GRILLED SWORDFISH

Roasted Red Bell Pepper Broth, Grill Garden Zucchini, Caper Berries, Fresh Citrus
and Herb Salad

SEA SALT CRUSTED BAKED POTATO

Lardons, Chives, Sour Cream, Cheddar Cheese, and Herb Butter

GRILLED ASPARAGUS

DESSERT IN THE YURT

SELECTION OF SEASONAL COBBLER | HOUSE-MADE ICE CREAM



MEDITERRANEAN LUNCH BUFFET

TABLED ITEMS

HUMMUS, TAPENADE, HERB INFUSED OILS | GRILLED PITA AND HOUSE-MADE CRACKERS

HOT SIDE DISHES

AKAUSHI SKIRT STEAK

Pomodoro Sauce and 10 Year Balsamic

GRILLED VEGETABLE PANINIS

Boursin Spread, Squash, Portobello Mushrooms, Tomatoes, Bell Peppers, Wild Arugula, Focaccia

SEAFOOD STEW

Clams, Muscles, Corvina, Calamari, Heirloom Tomato Broth, Grilled Bread and Ruelle

TRUFFLE PARMESAN FRITES

ARTICHOKE SOUP

PASTA STATION

PASTA

Choice of: Penne or Orecchiette Pasta | Alfredo, Marinara, Pesto Sauces

Choice of: Grilled Chicken, Shrimp, Akaushi Steak, Farm Peas, Wild Mushrooms, Tomatoes, Bell Peppers, Garlic, Additional Season Selections, Shallots, Fresh Parmesan Cheese

COLD SIDE DISHES

ROASTED BEET SALAD

Roasted Fennel, Seasonal Greens, Orange Segments, Pistachios, Lemon Vinaigrette

ARTICHOKE SALAD

Grilled Artichoke Hearts, Organic Baby Kale, Roasted Red Bell Pepper Puree, Flowering Thyme and Garlic Aioli

COUSCOUS SALAD

Tabbouleh, Toasted Almonds, Dried Apricots, Green Beans, Preserved Lemon and Olive Oil

DESSERT

TIRAMISU

COFFEE ICE CREAM

SHORTBREAD CRUMBLE

LOUKOUMADES

Drizzled with Rosewater Honey

PASSED APPETIZERS WITH COCKTAILS

BAKED CAPRESE BRUSCHETTA

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil

SHRIMP FORKS

Cantaloupe, House-Pickled Jalapeno, Micro Cilantro

CRISPY POLENTA CHIPS

Avocado Spread and Mint Citrus Yogurt



BACKYARD BBQ LUNCH BUFFET

TABLED ITEMS

HOUSE-MADE POTATO CHIPS
Caramelized Onion Dip

BCR-BRAND BBQ SAUCE | HOUSE-MADE KETCHUP | MUSTARD

HOT SIDE

AKAUSHI BEEF PATTIES

GRILLED CHICKEN BREAST

KOBE BEEF LINKS

GRILLED SEASONAL FISH OF THE DAY

HOUSE-MADE BLACK BEAN BURGERS

YOUR CHOICE OF: Potato Chive Buns, Whole Wheat Kaiser Buns, Hearth Baked Sausage Roll

TOPPINGS

Bibb Lettuce, Beefsteak Tomato, Grilled Red Onion, Pickles, Sauerkraut,
Beer Battered Onion Rings, Wild Mushrooms, Spinach, Charred Jalapenos, Chili,
Shredded Cheddar, Selection of Cheeses, Thousand Island, Tartar Sauce

SIDES

HOUSE-MADE COLESLAW

LOADED POTATO SALAD

HEIRLOOM CARROT AND LENTIL SALAD

Radicchio, Wild Arugula, Golden Raisins, Scallions, Candied Cashews, Sherry Vinaigrette

CITRUS SALAD

Radicchio, Wild Arugula, Golden Raisins, Scallions, Candied Cashews, Sherry Vinaigrette

THREE BEAN VEGETABLE SOUP

DESSERT

BLONDIES

SUMMER FRUIT SALAD | LIME SYRUP

ATTENDED RAW BAR

ASSORTMENT OF FRESH OYSTERS

CHILLED GULF WHITE SHRIMP

STEAMED MUSSELS

FRESH CLAMS

LOBSTER TAIL

Mignonette, Cocktail Sauce, Horseradish,
Digonnoise, Drawn Butter

SIDES

TUNA TARTARE

Blood Orange and Ponzu Sauce

CHEESE DISPLAY

Assorted Artisanal Cheeses,
Seasonal Jam, Whole Grain Mustard,
Mixed Nuts, Assorted Berries,
Cornichons, Grilled Crostini



PIZZA BUFFET LUNCH

PIZZA

PEPPERONI

Pomodoro, Mozzarella, Parmesan Blend

MARGHERITA

Pomodoro, House-Made Fresh Mozzarella, Fresh Basil, Parmesan Blend

PARMA

House-Made White Truffle Ricotta, Fontina, Cured Tomato, Caramelized Onion, Pancetta, Fresh Arugula

VEGGIE

Artichoke Heart, Spinach, Cured Tomato, Pesto, Mozzarella, Provolone, Feta

CHEF'S DAILY CREATION PIZZA

BUFFET-CHEF ATTENDED

GARLIC KNOTS WITH POMODORO SAUCE

ITALIAN SAUSAGE, KALE AND POTATO SOUP

TUNA NICOISE SALAD

Fingerline Potato, Hydroponic Bibb Lettuce, Haricot Vert, Hard Cooked Egg, Kalamata Olive, Roasted Tomato Vinaigrette

ANTIPASTO SALAD

Mizuno, Cured Italian Meats, Confit Tomatoes, Grilled Red Onion, Cucumber, Nicoise Olive, Provolone, Banana Pepper, Lemon-Thyme Vinaigrette

GRILLED MARINATED VEGETABLES

Portobello Mushroom, Asparagus, Red Pepper, Eggplant, Zucchini

CHEF-ATTENDED STATION

CAESAR SALAD STATION

DESSERT

FRENCH MACARONS

SELECTION OF CANNOLIS



CREEKSIDE DINNER BUFFET

PASSED APPETIZERS WITH COCKTAILS

SPICY GRILLED SQUID
Cherry Tomato and Tzatziki

SMOKED LAMB CHOPS
Mint Pistou

TOMATO JAM AND GOAT CHEESE BRUSCHETTA

SALADS

GRILLED TREVISO (CAESAR STYLE)
Toasted Pine Nuts, Shaved Manchego, Cilantro Emulsion, Garlic Crouton,
Broken White Anchovy Vinaigrette

BCR WEDGE
Baby Iceberg, Crispy Pancetta, Oven Dried Tomatoes, Blue Cheese Crumble, Fried Shallot,
House-Made Blue Cheese Dressing

ASPARAGUS SALAD
Frisee, Mizuna, Lardons, Fine Herbs, Bacon Vinaigrette

HOT SIDES - ATTENDED

BEGGARS POUCHES
Red Bliss Potatoes, Fresh Herbs, Caramelized Onions, Cheddar Cheese

VEGETABLE KABOBS
Selection of Seasonal Vegetables

GRILLED CORN ON THE COB
In Husk, Butter, Seasoning

VEGETABLE AND WILD RICE SOUP

TROUT EN PAILLOTE
Fresh Herbs, Lemon, Potato Coins, Beurre Monté

CARVING STATION

GRILLED HALF CHICKEN
Lemon Thyme Vinaigrette

SMOKED PRIME RIB
Horseradish Cream, Natural Jus

SMOKED COLORADO PORK RIBS
Hoisin BBQ Sauce

DESSERT COURSE

SELECTION OF SEASONAL PIES | HOUSE-MADE ICE CREAM



PICNIC IN THE PARK LUNCH BUFFET

TABLED ITEMS

HOUSE-MADE POTATO CHIPS | CARAMELIZED ONION DIP

COLD SIDE

CRUDITE SALAD

Broccoli Florets, Shaved Vegetables (Carrot, Beet, Kohlrabi, Rutabaga), Purple Endive, Fresh Herbs, Sweet Tahini Vinaigrette

ORANGE AND DATE

Baby Spinach, Hydroponic Watercress, Pickled Watercress, Pickled Red Onion, Toasted Pepitas, Citrus Vinaigrette

ROASTED TOMATO

Basil Bisque

POMMES GAUFRETTES

Onion Dip, Garlic Jalapeno Dip, Lemon Mint Aioli

MELON SALAD

Crumbled Feta, Petite Greens, Radish, Truffle Vinaigrette

SANDWICHES

FRENCH DIP

Shaved Prime Rib, Provolone Cheese, Au Jus, French Roll

GRILLED PORTOBELLO

Brie Cheese, Arugula, Tomato Spread, Ciabatta

TURKEY CLUB

Thick Cut Bacon, Fresh Tomato, Bibb Lettuce, Provolone Cheese, Cranberry Aioli, Wheat Toast

CUBAN

Shaved Smoke Pork Loin, Pulled Pork, Pickles, Mustard, Swiss Cheese, French Roll

GYRO STATION - ATTENDED

GYRO STATION (ACTION)

Akaushi Beef Skirt Steak, Colorado Lamb Sirloin, Chicken Breast | Grilled Pizza Dough, Tzatziki, Tabbouleh, Schug (Spicy Pepper Paste), Garlic Hummus, Spicy Chevre Spread, Crumbled Feta, Red Onion, Diced Tomato, Caramelized Onions, Roasted Tomatoes, Pickled Radish, Arugula

DESSERT

BROWNIES AND BLONDIES

TRIPLE CHOCOLATE COOKIES

PASSED APPETIZERS WITH COCKTAILS

FRIED GREEK OLIVES

Spiced Yogurt Sauce

CRAB CAKES

Remoulade Sauce, Fennel Apple Slaw

SHOTGUN QUAIL KNOTS

Firecracker Sauce



WYOMING WELCOME LUNCH BUFFET

COLD SIDE

KALE AND GRAINS VEGETABLE SOUP

PICKLED TOMATO AND CUCUMBER SALAD

Red Onion, Asparagus, Tri-Pepper, Kalamata Olives

RED QUINOA SALAD

Roasted Cauliflower, Confit Heirloom Beets, Shaved Radish, Shaved Fennel, Celery Hearts,
Wild Arugula, Dried Blueberries, White Balsamic, Blueberry Vinaigrette

HYDROPONIC BIBB LETTUCE

Colorado Apples, Spiced Candied Walnuts, Blue Cheese, Pickled Red Onion,
Apple Cider Vinaigrette

HOT SIDE

ROASTED COLORADO EIGHT CUT CHICKEN

Herb Puree, Wild Arugula

SMOKED AKAUSHI TRI-TIP

Wild Mushrooms, House-Made BBQ Sauce

GRILLED COLORADO STRIPED BASS

Citrus Fennel, Slaw

BISON RIBS

Hoisin BBQ

GRILLED BABY VEGETABLES

WARM HEIRLOOM FINGERLING POTATO SALAD

MAC & CHEESE STATION - ATTENDED

MAC & CHEESE STATION (ACTION)

Orecchiette, Macaroni, Penne Pasta | Cheese Sauce, Bacon, Chorizo, Smoked Port,
House Smoked Green Chiles, BBQ Sauce, Farm Peas, Caramelized Onions, Bread Crumbs,
Jalapeno Crunch Topping

DESSERT

ASSORTMENT OF WHOOPIE PIES

PASSED APPETIZERS WITH COCKTAILS

SWEET CORN HUSHPUPPIES

Mint Yogurt Sauce

CHILI RUBBED SHRIMP

Gazpacho, Celery Heart, Micro Cilantro

MOROCCAN LAMB MEATBALLS

Artichoke Heart, Tzatziki



SERVED IN THE SALOON 2 P.M. - 5 P.M. DAILY

JUST A BITE

PURPLE KALE SALAD* (HALF OR FULL)

Roasted Cauliflower, Shaved Carrots, Celery Hearts, Pecans, Sherry Vinaigrette

COBB SALAD*

Hydroponic Bibb Lettuce, Heirloom Tomatoes, Blue Cheese, Lardons, Hard-Boiled Egg,
Avocado, Crispy Shallot, Red Wine Vinaigrette

***ADD CHICKEN, SHRIMP OR AKAUSHI SKIRT STEAK TO ANY SALAD**

CHARCUTERIE

Chef's Selection of Cured Meats and Cheeses, Whole Grain Mustard, House-Made Seasonal Jam,
Assorted Nuts, Cornichons, Seasonal Berries, Grilled Crostini

CRUDITÉ AND CHARDONNAY SOAKED BAKED BRIE

House-Made Hummus, Assorted Seasonal Vegetables, Apples, Seasonal Jam,
Grilled Crostini, Baked Pretzel

THICK CUT POTATO CHIPS

Melted Blue Cheese, Caramelized Onions, Chipotle Ranch Dipping Sauce

TRUFFLE FRIES

JUST OFF THE TRAIL

GRILLED HALF POUND AKAUSHI BURGER

Cheddar, American, Swiss, Provolone, Ghost Pepper

CHILI JACK OR BLUE CHEESE

Wild Mushrooms, Spinach, Charred Jalapeños, Roasted Tomatoes, Avocado,
Goat Cheese, Smoked Bacon

TURKEY BURGER

Avocado, Swiss Cheese, Bacon, Alfalfa Sprouts, Brioche Bun

GRILLED CHICKEN ON CIABATTA

Brie Cheese, Apple Slices, Cranberry Jam, Smoked Bacon, Tomato, Bibb Lettuce

GRILLED FLATBREAD

Margherita, Fresh Mozzarella, Pomodoro Sauce, Aged Balsamic



LODGE & SPA
AT BRUSH CREEK RANCH

DESSERT

COFFEE AND DONUTS

Chocolate Coffee Pot au Crème, Warm Donuts

BREAD PUDDING

Seasonal Jubilee Sauce, Chocolate Gelato

PRESERVED LEMON CHEESECAKE

Vanilla Sherbet, Strawberry Gelee

CLASSIC CAESAR

Romaine Hearts, Grilled Brioche Croutons, Tomato Confit, White Anchovies

FLOURLESS CHOCOLATE CAKE

Rose Water Cream, Pistachio Dust

TRIO SORBET

Chef's Seasonal Selection



APPETIZERS/SALADS

ELK ALBONDIGA

Pomodoro Sauce, Fennel Slaw

COLORADO CHICKEN CONSOMME

Brunoised Vegetables, Basil Potato Gnocchi

SEASONAL VEGETABLE HOUSE-MADE AGNOLOTTI

English Pea, Mint and Ricotta Filled, Crispy Vegetables, Lemon Beurre Monte

CHARRED HEIRLOOM CARROT SOUP

Herb Puree

CLASSIC CAESAR

Romaine Hearts, Grilled Brioche Croutons, Tomato Confit, White Anchovies

BEET AND MELON SALAD

Compressed Watermelon, Roasted Beet, Shaved Fresh Beet, House-Made Ricotta,
Toasted Pine Nuts, Mint Basil Oil

FARRO SALAD

Heirloom Tomatoes, Celery Hearts, Radish, Roasted Pistachio, Roasted Fennel, Microgreens,
Mint Yogurt Vinaigrette

AKAUSHI BEEF TARTARE with House-Made Crackers

White Anchovy, Capers, Shallot, Pickled Mustard Seed, Béarnaise Emulsion and Parmesan Tuille

ENTREES

ORECCHIETTE CARBONARA

Lardons, English Peas

BASIL POTATO GNOCCHI in Heirloom Tomato Consommé

Wild Mushrooms, Cipollini Onions, Fava Beans, Sweet Corn, Crisp Greens

FREE RANGE PRESSED CHICKEN BREAST

Gremolata, Celery Heart, Radish, Grapes, Walnuts, Balsamic

HUDSON VALLEY DUCK TWO-WAYS

Crispy Skin Duck Breast, Confit of Leg and Thigh, Cassoulet of Heirloom Beans, Bison Sausage,
Tart Cherry Duck Jus

AKAUSHI FILET OF BEEF

Juniper Dusted, Potato Au Gratin Bites, Season Vegetables and Herb Emulsion

AKAUSHI NEW YORK STRIP

Blue Cheese Crusted with Pommes Rosti, Port Braised Pearl Onions, Seasonal Vegetables,
Sauce Bordelaise

BISON OSSO BUCCO

Heirloom Tomato Braised, Sweet Corn Speckled Grits, Crispy Brussels,
Roasted Corn, Grape Gremolata

COLORADO LAMB SIRLOIN

Potato au Gratin Bites, Salt Roasted Heirloom Carrots, Fresh Peas,
Crispy Garbanzo Mint Scented English Pea Mousse

28oz AKAUSHI TOMAHAWK (\$70 upcharge)

Black Truffle Pommes Puree, Crispy Brussels Sprouts, Seasonal Vegetables, Sauce Perigueux

SEARED AHI TUNA

Risotto Style Carolina Gold Rice, Carrot Fondue, Baby Squash, Sea Beans, Gremolata

STEELHEAD

Rainbow Chard Coulis, Spätzle, Seasonal Vegetables, Preserved Lemon Vinaigrette



BREAKFAST COUNTER

OVERNIGHT OATS

Cocoa Nib and Coffee, Quinoa Granola, Fresh Berries

CHIA PUDDING

Almond Milk, Parfait Style, Quinoa Granola, Fresh Berries

YOGURT PARFAIT BAR

Build Your Own: 3 Flavors of Yogurt (Plain, Orange Blossom, Seasonal) - Fresh Berries, Dried Cranberries, Dried Cherries, Sultanas (Golden Raisins), Dried Blueberries, Quinoa Granola, Flaxseed, Honey, Agave, Cocoa Nibs, Mixed Nuts, Cinnamon, Turmeric

CARB STATION

English Muffins, Assorted Bagels, Wheat, Sourdough and Pecan Raisin Bread, House-Made Buttermilk Biscuit, 3 Flavored Scones, Sticky Buns: Butter, 3 Different Cream Cheese Spreads, Tomato Bacon Jam, Seasonal Jam

DICED SEASONAL FRUIT and FRESH BAKED PASTRIES (WITH YOGURT BAR)

Pineapple, Cantaloupe, Honey-Dew, Watermelon - Whole Fruit on Display

HOUSE-CURED SMOKED SALMON

Individual Cast Iron, Lemon Crepe Fraiche, Chive, Pickled Red Onion, Capers and Bagel Chips

JUICE OF THE DAY | SMOOTHIE OF THE DAY

FARM FRESH EGGS

SERVED WITH YOUR CHOICE OF: STONE GROUND WHITE GRITS | HOME FRIES | FRESH FRUIT

HOMESTEAD OMELET

Three Eggs, Spinach, Asparagus, Mushrooms, Heirloom Tomatoes, Goat Cheese

HIGH PLAINS OMELET

Three Eggs, Smoked Colorado Pork Loin, Peppers, Onions, Cheddar Cheese

SUNRISE OMELET

Egg Whites, Spinach, Mushrooms, Onions, Tomatoes

CLASSIC EGGS BENEDICT

Two Eggs Poached, House-Cured Colorado Pork Loin, English Muffin, Hollandaise

AVOCADO TOAST

Artisanal Toast, House-Made Ricotta Cheese, Sliced Avocado, Heirloom Tomato, Two Fried Eggs, Basil Pistou

SUPERFOOD

Organic Red Quinoa, Wilted Kale, Hummus, Fresh Avocado, Pomegranate Seeds, Pickled Blueberries, Two Poached Eggs

OMELETS AND EGGS YOUR WAY

CHOICE OF: Egg, Egg Whites, Bacon, Pork Sausage, Chicken Apple Sausage, House-Cured Pork Loin, Peppers, Onions, Tomatoes, Spinach, Wild Mushrooms, Cheddar, Swiss, Jack, Chevre



LODGE & SPA
AT BRUSH CREEK RANCH

À LA CARTE BREAKFAST

FROM THE GRIDDLE

SERVED WITH YOUR CHOICE OF: PORK LINK SAUSAGE | CHICKEN APPLE SAUSAGE | SMOKED BACON

MILE HIGH BUTTERMILK FLAPJACKS
Seasonal Berry Compote, Granola, Mint

STUFFED FRENCH TOAST
Cream Cheese, Seasonal Berry Compote, Graham Cracker Crusted, Bourbon Maple Syrup,
Fresh Berries

BELGIAN WAFFLE WITH MAPLE BUTTER
Whipped Cream, Fresh Seasonal Berries

CHEF'S DAILY FLAPJACK | CHEF'S DAILY FEATURE