

Brunch Saturdays and Sundays 9:30-2

Wild Mushroom Carbonara | 27

Fresh House Made Linguini, Sautéed Wild Mushroom, Gremolata, Chile Oil, Freshly Grated Parmesan

Brunch Burger | 20 60z RR Ranch Smash Burger, Seared Ham, Bacon, Melted Smoked Gouda, Chipotle Aioli, and a Fried Egg, Served With Breakfast Seasoned Fries

Classic Cheeseburger | 18 602 RR Ranch Smash Burger, Brioche Bun, Choice of Gruyere or Cheddar Cheese, Lettuce, Tomato, Choice of Red Onion or Pickled Onion Add Andouille Sausage +4

Spicy Monte Cristo | 19 House Made Habanero Jelly, Seared Ham, Gruyere, Thick Cut House Made Black Pepper Bread, Served With Breakfast Seasoned Fries Substitute raspberry jelly if you prefer non-spicy

Chai-Espresso Pancakes | 18 Chai Pancakes, Warm Espresso Cream, Lightly Topped With Chocolate Sauce

Grilled Bread Pudding French Toast | 18 Peach Gastrique, Frangelico Whipped Cream, Crushed Candied Pecan

Breakfast Pizza | 15 Scrambled Eggs, Bacon, House Breakfast Sausage, Spinach, Blend of Provolone and Mozzarella, and House Bechamel Sauce

Biscuits And Gravy | 19 House Made Biscuit, Chef's Breakfast Sausage Gravy, Egg, Chives

Breakfast Platter | 18

Choice of Breakfast Sausage, Bacon, or Ham, Two Eggs Cooked To Order, Creole Seasoned Fries, House Biscuit With Chipotle Honey

<u>Sides</u>

Extra Biscuit | 5 Side Bacon | 5 Breakfast Sausage | 5 Extra Egg | 1.50

<u>Sharables</u>

Pretzel Bites & Beer Cheese (v) | 16 1/2

House Made Soft Pretzel Bites, Guinness Infused Salt, Guinness and Smoked Gouda Beer Cheese

Parmesan Truffle Chicken Strips | 16 Hand Breaded Chicken Fried to Order, Freshly Grated Parmesan, White Truffle Oil, Chives, House Garlic Parmesan Dipping Sauce Add Side Sauce: Ranch, Barbecue - .50

Salads

Spinach (v, gf) | 10 Spinach, Poppy Seed Dressing, Chèvre Cheese, Mandarin Oranges, Toasted Pine Nuts

Grilled Caesar | 14 Charred Romaine, House Caesar Dressing, Pickled Shallots, Garlic Parmesan Bread Crumbs

Mediterranean (v, gf) | 12 = CHOPPED GEM ROMAINE, CREAMY HERB VINAIGRETTE, GARBANZO BEANS, SUNDRIED TOMATO, FETA, FRIED CAPERS

Blackened Chicken Pasta Salad | 20 1/2

Blackened Chicken Breast, Chilled Pasta, Cotija, Black Beans, Fire Roasted Peppers, Diced Tomato, Corn, Southwest Crema, Cilantro, Grilled Lime

Protein Happily Added To Any Salad Tofu - 6 GRILLED CHICKEN - 8 602 SIRLOIN* - 16 GRILLED STEELHEAD FILET* - 14 PULLED PORK - 8

8" Pizzas - Fable Crafted Dough

Blistered Cherry Tomato (v) | 12 Blistered Cherry Tomatoes, Basil Pesto, Provolone & Mozzarella, Balsamic Glaze

BBQ Pulled Pork | 13 Sweet Chili Barbecue Pulled Pork, Pineapple, Roasted Bell Peppers, Mozzarella, Chive

Seattle Dawg | 13 ¹/₂ Andouille Sausage, Caramelized Onion, Stone Ground Béchamel, Cream Cheese Drizzle

Pepperoni | 13 Fable Crafted Dough and Red Sauce, Mozzarella, Provolone, Cupping Char Pepperoni

Brunch Cocktails

Mimosa | 8 Sparkling wine with choice of classic orange juice or seasonal berry Loaded (Add Shot of Any Well) +5

Bloody Mary | 12 The cult classic. Served with your choice: red or green & vodka or tequila Add Bacon +2

Kentucky Cold Brew | 13 Whiskey in your coffee? what's not to like? Bourbon. House made cold brew coffee, maraschino, & mr. black coffee liqueur

Corpse Reviver #2 | 13 Strong enough to wake the dead; nice enough to enjoy with brunch. Gin, Lillet Blanc, Fresh Lemon, Cointreau

The Creamsicle | 14 IF ORANGE JULIUS GREW UP AND GOT A WELL PAYING JOB. PLANTATION STIGGINS FANCY PINEAPPLE RUM, PIERRE FERRAND DRY CURACAO, PINEAPPLE, ORANGE, VANILLA, CREAM



Check out our website for Music and Daily Events Schedule!

