



THE RANCHE BRUNCH MENU

Rocky Mountain Charcuterie Board
A Selection of Regionally Produced Smoked Game Meats & Fish,
House Made Accompaniments 24

Selection of House Baked Goods, Savory Cream Dip, Home Made Fruit Jam 8

Crispy Pear Fritters, Vanilla Sugar, Raspberry Mascarpone 10

Banana Bread French Toast, Fresh Bumbleberry, Rhubarb and Grilled Peach Compote,
Whipped Cream, Organic Maple Syrup, 14

Caribou and Bison Chili, Sunny Side Up Eggs,
Spiced Heirloom Tomato Bean Salsa, Silvan Star Gouda Biscuit 15

Grilled Beef Tenderloin, Blue Corn Meal Crusted Salmon and Crab Cake,
Double Smoked Bacon Potato Roesti, Poached Egg, Herb Hollandaise 23

Poached Eggs, Smoked Elk Ham, Grilled Pineapple, English Muffin,
Brown Butter Hollandaise, Roasted Herb Potato 14

Prosciutto Ham, Manchego, Arugula, Pear & Fig Jam Monte Cristo Sandwich,
Romaine Lettuce, Parmesan Dressing, Pink Peppercorn Crackers 16

Smoked Salmon, Side Striped Shrimp and Mascarpone Scramble,
Multi Grain Bagels, Cider Pickled Red Onions, Roasted Herb Potato 15

Chorizo Sausage, Cherry Tomato and Roasted Artichoke Quiche,
Artisan Lettuce, Toasted Walnuts, Flaxseed Vinaigrette 14

Red Pepper, Spinach, Asparagus and Applewood Smoked Cheddar Frittata,
Roasted Fingerling Potatoes, Chive Sour Cream 14

A 17% gratuity will be added to parties of 8 or more