

BRUNCHABLE SHARE PLATES

strawberry & white chocolate donut holes

white chocolate &
cream cheese frosting - 10

weekend hangover brunch fries

breakfast gravy, bacon lardons
cheese, fried egg - 15

low country fried green tomatoes

green goddess remoulade - 13

brunch brussels sprouts

crispy brussels, bacon lardons
easy fried egg, balsamic - 17

BRUNCH QUICKBREADS

biscuits & gravy

two eggs on top, black pepper - 16

apple pie french toast

house made spiced apple syrup
anglaise soaked brioche toast
cream cheese frosting
candied walnuts - 19

CLASSIC EGGS

slab cut bacon & eggs

two pasture raised eggs add heritage breed bacon
crispy hash browns and toasted sourdough - 19

classic eggs benedict

grilled ham & spinach, lemon hollandaise brunch potatoes - 18

garden omelet

spinach and sauteed mushrooms, melted cheese
diced tomato, onion and hash browns - 18

kind-of-denver omelet

mornay bechamel - ham, jalapeno
roasted onion, bells and mushroom, hash browns - 19

CHICKEN FRIED

fried chicken eggs benedict

melted french onions, country gravy, brunch potatoes - 19

crispy chicken huevos rancheros

tostadas & house black beans, two eggs
Buttermilk & panko fried chicken and cotija cheese - 19

chicken fried new york strip steak

thin pounded new york strip steak, two eggs
melted french onions, brown gravy & brunch potatoes - 29

fried chicken & waffles

mulled apple & bacon syrup 21

BRUNCH SALADS

cali-chicken salad

almonds, carrots, shaved onion, sliced apple
ginger & mandarin dressing - 17

proper cobb salad

sliced avocado, blue cheese, applewood bacon, hard egg
shaved onion, carrots, tomato, cucumber, goddess dressing - 18

WINTER BRUNCH

signature winter pozole

spiced heritage breed braised pork & broth
hominy, fixins', two poached eggs - 20

two grilled pork chops

roast mushroom cream gravy
two eggs, sauteed spinach, brunch potatoes - 26

breakfast chorizo rice

spicy chorizo sausage, spanish tomato rice
scrambled egg, cubano sauce, fresh pico - 18

LUNCHY OPTIONS

SERVED BETWEEN NOON AND 3PM

sandwiches are served on truckee sourdough artisan breads
served with fries, brunch potatoes or a house salad

guacamole brunch toast

garlic bread sourdough, fresh crushed avocado
pickled red onion, cilantro, two pasture raised eggs
served with brunch potatoes - 17

60 day dry aged cheeseburger

½ pound grass fed patty, brioche butter bun
leaf lettuce, tomato, onion, house pickles, sauce, cheddar - 19½
- add thick cut applewood smoked bacon +3

signature french dip

10 oz. thinly sliced smoked angus tri-tip, melted cheese
horseradish aioli, fresh roll, grilled onions, au jus - 19½

cajun blackened salmon filet

cajun lemon caper cream sauce & salad greens - 26

panko & tempura prawns & chips

crispy french fries, side salad & house tartar sauce - 21

**EAT
DESSERT
FIRST**

pot de creme

chocolate, coconut
- 9 - (GF)

spiced semifreddo

warming spices, white
chocolate, fruit
- 9 - (GF)

blondie

dark and white chocolate
caramel, chantilly
- 9 - (GF)

chef's choice

- 9 -

**warm
chocolate chip
cookies**

½ dozen - 9
baker's dozen - 15

seasonal gelato

rotating flavor - 7

**BRUNCH
COCKTAILS**

**PERFECT
DOUBLE
BLOODY MARY**

reyka icelandic vodka
poached white prawns
& classic bloody fixin's - 24

CLASSIC BLOODY

preservation bloody mary
reyka icelandic - 13

MIMOSA

zonin DOC prosecco
choice of fresh juice
-20- bottomless

MICHELADA

preservation mix
lime and classico lager

RAMOS GIN FIZZ

gin & orange flower water
lemon simple, cream
egg white, soda

BELLINI

white peach puree

WAKE UP CALL

rum, amaretto, cold brew

Join us for
WEEKLY SPECIALS



monday is taco day

tiki-tuesday

double lobster wednesday

pizza thursday

chef's choice weekends

&

the best

weekend brunch
saturday & sunday

MILLESTONE

**WEEKEND BRUNCH MENU
COCKTAIL BAR & RESTAURANT**