



CRAFT COCKTAILS  
FINE SPIRITS

## OMELETS & EGGS

*served with roasted fingerling potatoes and a choice of toast*

*add fresh fruit +2.50*

*omelets may be made with egg whites +2*

Classic\* \$ 19

Two eggs, choice of meat, choice of toast

*upgrade to fresh fruit cup +2.50*

South of the Border (GF) \$ 21

chorizo, jalapeno, avocado, queso fresco, crema

BYO Omelet \$ 22

choice of 3: bacon, ham, chorizo, sausage, tomato, onions, spinach, cheddar, mozzarella

*+1 per additional ingredient*

Greek\* (V, GF) \$ 21

spinach, sun-dried tomatoes, feta cheese

Falafel & Veggie Frittata (VG, GF) \$ 16

zucchini, onion, tomato, peppers, spinach, avocado - served with fruit

Steak & Eggs\* (GF) \$ 32

8 oz. skirt steak, yukon potatoes, two fried eggs, house chimichurri sauce

## HANDHELDS & SALADS

Avocado Grilled Chicken Sandwich \$ 20

grilled chicken, white cheddar, avocado, fresh greens, spicy ranch

CBR Smash Burger \$ 22

double patty, pancetta, smoked gouda, caramelized onion, CBR house sauce

Egg in A Basket Breakfast Sandwich\* \$ 18

shaved rosemary ham, white cheddar, arugula

Watermelon & Cucumber Salad \$ 14

goat cheese, baby spinach, arugula, shaved red onion, pistachio, red wine vinaigrette

*add grilled or crispy chicken + 8*  
*grilled atlantic salmon salmon + 10*  
*grilled skirt steak + 12*

Thai Crunch Salad (VG) \$ 16

cabbage, carrot, edamame, broccoli, sesame glaze, wontons, cashews

*add grilled or crispy chicken + 8*  
*grilled atlantic salmon salmon + 10*  
*grilled skirt steak + 12*

## THE BAKERY

Croissant \$ 5

Pain au Chocolat \$ 5

Blueberry Muffin \$ 5

English Muffin \$ 4

Bagel (everything or plain) \$ 4

Toast \$ 4

choice of: white, wheat, rye, or sourdough \$ 4

Gluten-Free Toast (GF) \$ 4

## BRUNCH

Corned Beef Hash \$ 22

maple bourbon glazed short rib, asparagus, scallion & edamame, served with two poached eggs

Fried Chicken & Waffles *signature dish* \$ 22

corn flake crusted chicken, manchego & black pepper waffles honeycomb, CBR hot honey

Avocado Toast\* (V) \$ 19

sourdough toast, smashed avocado, mâché, soft boiled egg

*served with fresh fruit*

Short Rib Hash\* *signature dish* \$ 24

maple bourbon glazed short rib, asparagus, scallion & edamame, served with two poached eggs

Chilaquiles\* (V, GF) \$ 19

black bean puree, salsa verde, queso fresco, radish, fried egg

*add chorizo +4*

*add steak +12*

Lobster Eggs Benedict\* *signature dish* \$ 30

poached eggs, english muffin, ham, cayenne hollandaise

*served with yukon hash*

Bagel & Lox \$ 20

nova scotia smoked salmon, pumpnickel bagel, cucumber, cream cheese, crispy capers, tomatoes

*served with fresh fruit*

Chiles Rellenos \$ 18

tomatillo salsa, avocado, queso fresco, crema, tortilla crisps

Baked French Toast \$ 18

strawberry crème, fresh berries

Pancakes (V) \$ 15

choice of blueberry, banana, chocolate or plain

Nutella Waffles (V) \$ 16

with fresh berries and whipped cream

Greek Yogurt Parfait (V) \$ 10

vanilla yogurt, house-made granola, fresh berries

Chia Seed Pudding \$ 10

Coconut Milk, Chia, and cocoa powder

## SIDES

Pork Sausage\* (GF) \$ 7

Chicken Sausage\* (GF) \$ 7

Bacon\* (GF) \$ 8

Roasted Yukon Gold Potatoes (V, GF) \$ 6

Fries (V, GF) \$ 7

Fresh Fruit (VG) \$ 7

Truffle Fries (GF) \$12

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

*V - Vegetarian, VG - Vegan, GF - Gluten Free.*

*\*\* An automatic gratuity of 20% will be added to large*