10:30am-3:00pm

APPETIZERS	10.504111	 	SIDES
Spinach & Artichoke Dip	16	Br	eakfast Potatoes
garlic, mozzarella, basil, toasted pita bread		3 5	Slices of Applewood Bacon
House Bread	7	3 9	Scrambled Eggs
herbed rosemary focaccia, whipped butter			Slices of Texas Toast with hipped butter
Charcuterie & Cheese Board	26		0.1.1.5.0
3 meats & cheeses, jam, candied walnuts, local honey cornichons, crostini		ch	SALADS nicken +8 salmon +10 tofu +8
ENTREES		Ro	oasted Delicata Salad
Steak and Eggs Prime Niman Flat Iron, sunny side up egg, toasted crostini, tomato jam, bacon compound butter	24	aru vind Ca	se ricotta, hibiscus gel, candied wo gula, pickled onion, champagne sigrette esar- RQ
Shrimp & Grits GF	24		aine, boiled egg, romano, croutons, cl sar dressing
andouille sausage, lightly spiced shrimp tossed in a bourbon butter pan sauce, sunny side up			ar & Burrata- RQ
egg on top	1 -		gula, honey vinaigrette, poached pea vita granola
Veggies Scramble GF spinach, mushrooms, asparagus and truffle oil	15		nple Salad-
Eggs Benedict w/ Smoked Salmon	18		a greens, citrus vinaigrette, cherry ato, cucumber
hollandaise sauce	10		
Sausage Egg Burrito spinach tortilla, chorizo, egg, pico de gallo	18		DRINKS
Exotic Burger	26		Drinks products
elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, barbecue aioli , lettuce tomato, pickled red onions, brioche bun, fries		Juice	
Short Rib Grilled Cheese	18	Spa	rkling Mineral Water
smoked gouda spread, bacon onion jam,		house	bottled water
braised short rib, thick cut bread, fries Mixed Berry Parfait	12	Hot	Chocolate
blueberries, strawberries, raspberry coulis, mascar		Milk	
mousse	1	Coff	ee & Tea
Three Lehi Mills Pancakes whipped butter and vermont maple syrup	15		ble Espresso puccino
House Made French Toast	18		· 
three pieces of thick cut toast topped with pure maple syrup, powdered sugar, mixed berries			consuming raw or undercooked m
Simple Settler 3 eggs, 3 slices of bacon or ham, potatoes, texas toast	17		poultry, seafood, shellfish, or eggs increase the risk of foodborne illr especially if you have certain med conditions. Please inform your se with any possible allergies or dis-
Settlers Burger	18		with any possible allergies or die <sup>.</sup> restrictions
american beef patty, white cheddar, lettuce, tor roasted garlic aioli, pickles and fries	nato,		parties of 8 or more are subject to

Breaktast Potatoes	4
3 Slices of Applewood Bacon	6
3 Scrambled Eggs	6
2 Slices of Texas Toast with whipped butter	3

ALADS
non +10 tofu +8 shrimp +11

Roasted Delicata Salad	19
house ricotta, hibiscus gel, candied walnuts, arugula, pickled onion, champagne	1 _
vinaigrette	19
Caesar- RQ	1 2
romaine, boiled egg, romano, croutons, classic caesar dressing	
Pear & Burrata- RQ	12
arugula, honey vinaigrette, poached pears, pepita granola	

## DRINKS

11

Sott Drinks	3
coke products	
Juice	5
apple, cranberry, pineapple, grapefruit, orange	
Sparkling Mineral Water house bottled water	7.5
Hot Chocolate	5
Milk	3.5
Coffee & Tea	3.5
Double Espresso	4
Cappuccino	6.5

ow or undercooked meats, bod, shellfish, or eggs may risk of foodborne illness, you have certain medical Please inform your server ssible allergies or dietary restrictions

parties of 8 or more are subject to a 20% gratuity. no outside food or beverage

large party checks may not be split more than 4 ways

## TRANSITIO

3:00pm-4:00pm

APPETIZERS		DRINKS
Spinach & Artichoke Dip garlic, mozzarella, basil, toasted pita bread	16	Soft Drinks coke products Juice
House Bread herbed rosemary focaccia, whipped butter	7	apple, cranberry, pineapple, grapefruit, orange Sparkling Mineral Water house bottled water
Charcuterie & Cheese Board 3 meats & cheeses, jam, candied walnuts, local honey cornichons, crostini	26	Hot Chocolate Milk Coffee & Tea
ENTREES		Double Espresso Cappuccino
Shrimp & Grits GF sausage, lightly spiced shrimp tossed in a bourbon butter pan sauce, sunny side up egg on top	22	SALADS  chicken +8 salmon +10 tofu +8 sh
Exotic Burger elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, barbecue aioli , lettu tomato, pickled red onions, brioche bun, fries	26 Ice,	Roasted Delicata Salad house ricotta, hibiscus gel, candied walnu arugula, pickled onion, champagne vinaiç  Caesar- romaine, boiled egg, romano, croutons, cl
Short Rib Grilled Cheese smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries	18	caesar dressing  Pear & Burrata- arugula, honey vinaigrette, poached pear pepita granola
SIDES		Simple Salad- mista greens, citrus vinaigrette, cherry tomato, cucumber
Truffled Pomme Frites romano cheese, chives, dijonaise	12	consuming raw or undercooked meat: poultry, seafood, shellfish, or eggs ma increase the risk of foodborne illness,
Mac & Cheese	12	especially if you have certain medica conditions. Please inform your server

7

cheese sauce, cavatappi pasta, bread

crumbs
Grilled Asparagus

lemon vinaigrette

Soft Drinks	3
coke products	
Juice	5
apple, cranberry, pineapple, grapefruit, orange	
Sparkling Mineral Water house bottled water	7.5
Hot Chocolate	5
Milk	3.5
Coffee & Tea	3.5
Double Espresso	4
Cappuccino	6.5

chicken +8 salmon +10 tofu +8 shrimp	+]]
Roasted Delicata Salad house ricotta, hibiscus gel, candied walnuts, arugula, pickled onion, champagne vinaigrette	12
Caesar- romaine, boiled egg, romano, croutons, classic caesar dressing	12
Pear & Burrata- arugula, honey vinaigrette, poached pears, pepita granola	12
Simple Salad-	11

meats, gs may ĺlness, nedical conditions. Please inform your server with any possible allergies or dietary restrictions

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