

BRUNCH

ENTREES

Simple Settler 3 eggs, 3 slices of bacon or ham, rosemary breakfast potatoes, and Texas toast.	18
Smoked Salmon Benedict 2 eggs, hollandaise sauce, served with breakfast potatoes. (Ham substitution available)	20
Florentine Benedict 2 eggs, Tomatoes, spinach, and hollandaise sauce., served with breakfast potatoes.	18
Croissant Breakfast Sandwich Scramble eggs, bacon, white cheddar, and tomato	19
Veggie Scramble Spinach, mushrooms, asparagus, cherry tomatoes, truffle oil, rosemary breakfast potatoes, and gravy.	18
Chicken & Biscuits Fried chicken, biscuit, 1 egg, and bourbon peppercorn gravy.	19
Huevos Rancheros Fried egg, Black beans, fried tortillas, Pico de gallo, queso fresco, Chile Rojo, and sour cream. Served with breakfast potatoes	19
Greek Omelet Roasted tomatoes, spinach, feta cheese, served with rosemary breakfast potatoes.	18
Ham and Cheese Omelet Ham, white cheddar cheese, served with rosemary breakfast potatoes.	16
Bavette Steak 6oz Prime Niman Flat Iron, whiskey peppercorn demi glaze sauce, two sunny side up eggs, served with rosemary breakfast potatoes.	29
Settlers Burger American beef patty, white cheddar, lettuce, tomato, roasted garlic aioli, pickles, and fries	19
Croissant French Toast Strawberries and Vermont maple syrup.	16
Buttermilk Waffles whipped butter and Vermont maple syrup	16
Buttermilk Blueberry Pancakes Whipped butter and Vermont maple syrup.	14

SALADS

CHICKEN +8 SHRIMP +11 SALMON +10 TOFU +8

Iceberg Wedge smoked bacon, cherry tomatoes, blue cheese dressing, candied walnuts	13
Caesar romaine, boiled egg, romano, croutons, classic caesar dressing	12
Pear & Burrata arugula, honey vinaigrette, poached pears, pepita granola	14
Simple Greens mista greens, citrus vinaigrette, cherry tomato, cucumber, pepita seeds	10

SIDES

2 Eggs Any Style	7
Rosemary Potatoes	4
Fruit Plate Assorted seasonal fruit	9
Warm Cinnamon Roll	7
3 Slices of Applewood Bacon	7
Sausage	6
Biscuit & Gravy	6
Ham	6
2 Slices of Texas Toast with Whipped Butter	4
Mixed Berry Parfait Blueberries, strawberries, yogurt, and granola.	10

DRINKS

Soft Drinks	3
coke products	
Juice	5
apple, cranberry, pineapple, orange, grapefruit	
Sparkling Mineral Water	7.5
house bottled water	
Hot Chocolate	5
Milk	3.5
Coffee & Tea	3.5
Double Espresso	4
Cappuccino	4.5

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please inform your server with any possible 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

KIDS

Kids Scramble	11
2 scrambled eggs, 1 slice of bacon, sausage, and rosemary breakfast potatoes.	
Chicken Tenders & Fries	12
Kids Mac & Cheese	12
Chocolate Chip Pancake	11
Whipped butter and Vermont maple syrup	

COCKTAILS

Espresso Martini	14
butler vodka, kahlua, espresso, simple	
French 75	13
green ditch gin, lemon, simple, prosecco	
Bloody Mary	14
butler vodka, olive, house tomato mix, lemon	
Mimosa	9
cooks, choice of orange, pineapple, or cranberry juice	
Aperol Sprits	14
aperol, champagne, club soda	
Blackberry Mojito	13
rum, lime, simple, soda, blackberry liquor	

DON'T FORGET TO VISIT THE TRADING POST ON YOUR WAY OUT

Devils Gate Bourbon	39.99	First Harvest Tangelo Vodka	19.99
Ragtown American Whiskey	49.99	Butler Vodka	24.99
		Green Ditch Gin	34.99

EXECUTIVE CHEF ROEL MENDOZA