



## Soup & Salad

<b>Butternut Squash Soup</b> , Harissa Cream, Pepitas	\$4/\$6
<b>Spinach and Frisee Salad</b> , Poached Egg, Brioche Crouton, Sherry Vinaigrette	\$6/\$9
<b>"The Grape" Salad</b> , Local Chèvre Crostini, Glazed Pecans, Pickled Grapes, Shaved Red Onions, Honey Cider Vinaigrette	\$5/\$8
(Add Grilled Chicken or Trout to your Salad \$5)	

## Small Plates

<b>Apple Bearclaw</b> , Served Warmed, House- made Apple Butter	\$3
<b>House Smoked Steelhead</b> , Shaved Fennel, Local Chèvre Spread, Caper Berries, Crostini	\$10
<b>Beignets</b> , Warm Chocolate Sauce, House- made Citrus Marmalade	\$8
<b>Seasonal Fruit Plate</b> , Vanilla Yogurt	\$6.5
<b>Steel Cut Oats</b> , Simmered Fruit, Candied Pecans, Steamed Milk	\$6

## Brunch Specialties

<b>Huevos Rancheros</b> , Black Beans, Queso Fresca, Corn Tortillas	\$10
<b>Biscuits and Gravy</b> , Morgan Valley Lamb, Choice of Eggs, Cheddar Grits	\$11
<b>Two Eggs Any Way</b> , Choice of Bacon, Chicken Sausage, or Grilled Ham, Potatoes, Biscuit	\$8
<b>The Grape's "Benedict"</b> , Poached Eggs, Fresh Biscuit, Ham, Griddled Tomato, Hollandaise Sauce	\$10
<b>Crab Benedict</b> , Crab Mornay Sauce, Cornbread, Tomato, Poached Eggs	\$12
<b>Shrimp n' Grits</b> , Rock Shrimp, Tasso Ham, Leeks, Peppers, Cheddar Grits	\$12
<b>Garden Omelet</b> , Leeks, Mushrooms, Roasted Peppers, Chèvre, Potatoes, Cornbread	\$8
<b>Black Forest Omelet</b> , Ham, Mushrooms, Caramelized Onions, Smoked Gouda, Potatoes, Biscuit	\$9
<b>Brioche French Toast</b> , Nutella Stuffed, Hazelnut Crust, Crème Anglaise	\$11
<b>Waffle</b> , Honey Butter, Citrus Marmalade, Vanilla Whipped Cream (Add Bacon \$2)	\$10

## Sandwiches

Served with Choice of House Cut Fries, Soup or Petite Grape Salad

<b>Open Faced Prime Rib Sandwich</b> , Cheddar, Caramelized Onions, Horseradish Jus	\$12
<b>Smoked Portobello</b> , Roasted Pepper, Chèvre, Focaccia, Spinach	\$10
<b>Egg n' Cheese Sandwich</b> , Fried Egg, Gouda, House made Bacon, Pierre Hoagie	\$7.5
<b>Morgan Valley Lamb Burger</b> , Artisan Roll, Tomato & Feta Jam, Crisp Greens	\$12
<b>Croque Madame</b> , Black Forrest Ham, Swiss, Fried Egg, Mornay Sauce	\$10
<b>Bison Burger</b> , Colorado Bison, Leaf Lettuce, Tomato, Red Onion, Garlic Aioli (Add Cheese, Bacon, Avocado, or Mushrooms \$0.50 per item)	\$13
<b>The Grape's Bison Burger</b> , Colorado Bison, House-made Steak Sauce, Blue Cheese, Fried Onions (Add House Cured Bacon, Avocado, Mushrooms for .50 Each)	\$13

## Sides

House Cut Fries	\$4	Bacon, Sausage or Ham	\$4.5
Breakfast Potatoes	\$3	Biscuit or Cornbread with Honey Butter	\$2