

Galena Lodge Sunday Brunch Menu 2021

Sunday Only 9:00 am - 3:30 pm

Gluten-free modifications available on most items

Breakfast

Savory scramble: Bacon, eggs, spinach, caramelized onions and mushrooms with gruyere cheese served w/ breakfast potatoes and fruit \$12.95

Chilaquiles: Our traditional Mexican Breakfast - thick corn chips sautéed with eggs, red beans, corn and zucchini in our traditional spicy red sauce, served with potatoes, salsa and guacamole \$13.50

Biscuits and Gravy: House made buttermilk biscuit, sausage gravy, garnished with fresh herbs and served with fruit \$12.50

Quiche: Ham and gruyere with spinach and herbs in our flaky crust with a light green salad and fruit \$14.95

French Toast: Texas toast battered and griddled, sprinkled with powdered sugar and blueberries, served w/ syrup and fruit Full \$9.50, Kids \$5.50

Breakfast Sandwich: Eggs on a brioche bun with cheddar, avocado spread, lettuce, tomato and caramelized onions \$9.50 Add bacon \$2

Small Plates and Sides

Side of Potatoes \$3.50	Basket of Fries \$7
Side of Fruit \$4.50	Chips & Salsa \$6
Bacon (3 pieces) \$3.50	Side Salad \$6
Side of Eggs \$5	Hummus Bowl \$6
Granola w/ yogurt or milk \$7	Mug of Soup \$8
Side of Chicken Breast \$4	

Kids

Kid's grilled cheese: Whole wheat bread, cheddar cheese served with fries and fruit \$7

Kid burger: ¼ lb burger (plain) w/ fries and fruit \$7

PB&J: on whole wheat served with fries and fruit \$5

Cheese Quesadilla: Jack Cheese in a flour tortilla served with fruit \$8

Hot Dog: grilled hot dog and bun served with fries and fruit \$6

Sandwiches & Such

Curry chicken salad wrap: mildly spiced with apple, celery and raisins, lettuce, peach chutney and cilantro served with chef's side \$13

Grown up grilled cheese: a Galena classic, bacon, havarti, caramelized onions and apples served with chef's side \$14

Veggie Pita: Grilled eggplant and zucchini with hummus, tzatziki, tomatoes, feta, cucumbers, spinach in a soft pita bread served with chef's side \$14

Burgers & Brats served with fries

Beef Burger: Grilled NW Angus Beef on a brioche bun with lettuce, tomato, onion and a pickle \$15

Galena Veggie Burger: Our house made veggie burger with havarti, avocado spread, lettuce, red onion and tomato \$15

Lamb Burger: (While it lasts): Rosemary and garlic spice Idaho lamb, feta, tomato, tzatziki and lettuce \$15.50

Bratwurst: Bovine and Swine beer Brat with house sauerkraut, stone ground mustard and a pickle \$13

Salads & Sharing

Ginger Sesame Bowl: Uber popular with spiced lentils, red rice, kale salad, kim-chee, a hard boiled egg and ginger sesame dressing \$14.50

Grilled Chicken Salad: Grilled chicken breast over mixed greens with raisins, bacon bits, gorgonzola, walnuts with balsamic vinaigrette \$14

Euro Lunch: Great for sharing, hummus, salami and prosciutto, kalamatas, pepperoncinis, chutney, cheeses, fruit and grilled bread \$14.50