

Galena Lodge Sunday Brunch Menu 2020

Sunday Only 9:00 am - 3:30 pm

Gluten-free modifications available on most items

Prices include tax

Savory scramble: Bacon, portabellas, spinach, caramelized onion and gruyere cheese with breakfast potatoes and fruit \$14

Chilaquiles: Our traditional Mexican Breakfast Thick corn chips sautéed with eggs, red beans and corn in our traditional spicy red sauce, served with potatoes, salsa and guacamole \$14

Frittata: potatoes, roasted peppers, caramelized onions, queso fresco and tangy tomato & chorizo sauce. Served with fruit & side salad \$13

Quiche: Smoked Salmon, goat cheese and spinach in our flaky crust with a light green salad and fruit \$16

French Toast: Texas toast battered and griddled, sprinkled with powdered sugar and blueberries, w/ syrup and fruit \$11 Kids: \$11

Breakfast Burrito: Scrambled eggs, refried beans, jack cheese, corn, avocado spread, grilled veggies, caramelized onions \$11 (add bacon \$2)

Small Plates and Sides:

- Breakfast Potatoes \$4
- 3 Strips Bacon \$4
- Side of Fruit 5
- Granola with Yogurt or Milk \$8
- Basket of Fries \$7
- Chips and Salsa \$6
- Hummus Bowl \$6
- Side Salad \$6
- Side Chicken Breast \$4

Burgers served on a house made bun with spiced fries (can substitute gluten free)

Idaho Beef - 1/3 lb burger served with lettuce, tomato, onion, pickle \$16

Idaho Lamb - Served with rosemary and sunflower seed pesto, pickled onions, lettuce, tomato \$16

Galena Veggie - House made veggie burger with Havarti, homemade pickles, tomato, & lettuce \$15

Extras \$: Bacon (\$2), Caramelized Onions (\$1), Cheese (\$1), Gluten Free Bread (\$2.00)

Quesadillas served with house made salsa, can add sour cream

Chicken - Jack cheese and chicken \$11

Veggie - black bean spread, grilled zucchini, corn, & kale mix, caramelized onions, avocado spread and jack cheese served with house made salsa \$13

Sandwiches

Grown-up Grilled Cheese - Havarti, bacon, thin sliced apple and caramelized onions. Served with the chef's side. \$14

Chicken Curry Salad Wrap - Curried chicken salad with lettuce, cilantro and peach chutney. Served with the chef's side \$13

House Smoked Turkey Sandwich - House smoked turkey, bacon, avocado spread, cheddar, lettuce and onion. Served with the chef's side. \$15

Bowls and Salads

Ginger Sesame Bowl - Spiced lentils, rice, kale salad, kim-chee, hard boiled egg & ginger sesame dressing \$15

Chicken Caesar Salad - Romaine lettuce with artichoke hearts, roasted chickpeas, roasted tomatoes, classic dressing, house croutons and shaved grana cheese \$15

Soup of the Day

Cup \$6

Bowl \$7.00