

Sunday Brunch Menu (9am-3:30pm)

Savory scramble: Bacon, spinach and caramelized onion with gruyere cheese with breakfast potatoes and fruit \$11.75

Chiliquiles: 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 \$11.75

Spanish Potato torta layered potatoes, peppers and caramelized onions with a tangy tomato and chorizo sauce with salad and fruit \$11.95

Quiche: Smoked Salmon, goat cheese and spinach in our flaky crust with a light green salad and fruit \$13.95

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

Burgers (Served with our spiced fries)

Idaho Beef Burger, M&N Farms 1/3 pound on a house made bun w/Lettuce, Tomato onion and a pickle \$14.50

Lava Lake Lamb Burger with tatziki, lettuce, tomato and marinated cucumbers on our house made bun \$14.95

Veggie burger, (black beans, chickpeas, millet, spinach walnuts and spices) with provolone, housemade pickles, tomato, lettuce & red pepper aioli \$13.95

Sandwiches and Similar (served with chef's side)

House smoked turkey breast with provolone, arugula, pickled red onions & pesto mayo \$12.95

Grown up grilled cheese, a Galena Classic, bacon, havarti, caramelized onions and apples \$11.50

Veggie Sandwich with balsamic grilled eggplant and squash, arugula, red onion and red pepper muhammara. Served with the chef's side. \$12.50

Salads etc.

Ginger Sesame Bowl: Uber popular with spiced lentils, red rice, kales salad, kim-chee, a hard boiled egg and ginger sesame dressing \$13.75

Euro Lunch: Great for sharing, Hummus, salami and prosciutto, kalamatas, pepperocinis, cheeses, fruit and grilled bread \$12.95

Quesadillas

Veggie Quesadilla: black bean spread, grilled zucchini, corn, kale mix and caramelized onions and avocado spread with jack cheese \$10.95

Chicken Quesadilla: traditional grilled chicken with jack cheese, served with salsa \$9.50