



## Brunch

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| COUNTRY FAVORITE OMELET<br>Smithfield sugar cured ham / smoked cheddar / choice of sausage link or hickory<br>smoked bacon / country potatoes                                    | 10 |
| OPEN FACED FARMER'S BENNI<br>Griddled 8" roll / 2 cage free soft poached eggs / shaved prosciutto ham / balsamic<br>onion jam / spinach hollandaise                              | 12 |
| OMELET OF THE DAY<br>Please ask your server for the chef creation of the day   | 10 |
| TECH STYLE "FRENCH TOAST"<br>Egg-dipped lemon pound cake / sugared fresh berry compote / vanilla whipped cream /<br>choice of sausage link or hickory smoked bacon               | 10 |
| SMOKED SALMON TACOS<br>Thinly sliced smoked salmon / soft scrambled eggs / chopped onion / creamed cheese /<br>grilled lime wedge / flour tortillas                              | 14 |
| STEAK AND EGGS YOUR WAY<br>8 oz. grilled New York strip / 2 eggs cooked your way / country potatoes  | 19 |
| CONTINENTAL DIVIDE'S SIGNATURE BURGER*<br>Flame grilled 8 oz beef / melted smoked cheddar / lettuce / tomato / bacon balsamic<br>jam / griddled bun / beer battered fries        | 13 |
| CONTINENTAL DIVIDE'S CLUB SALAD<br>Chef's torn greens / shaved carrots / cucumber / cherry tomatoes / diced Smithfield ham /<br>hardboiled egg / smoked cheddar / ranch dressing | 7  |
| Enhancements: 6 oz chicken breast  | 7  |
| 5 jumbo shrimp   | 11 |
| CHORIZO AND CORN RELISH CHEESE QUESADILLA<br>Three cheese blend / black bean corn relish / cumin sour cream  | 11 |
| OLD WORLD CHICKEN POT PIE<br>Slow roasted and pulled whole chicken / creamy velouté / cellared vegetables / flaky<br>puff pastry crust   | 14 |
| VEGAN CARROT LOX<br>Roasted marinated carrots / wheat bread / tomato and cashew yogurt spread  | 9  |

*V=vegetarian, GF=gluten free, DF=dairy free*

*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS*

TAXES AND GRATUITY NOT INCLUDED