



# BREAKFAST

## HOUSE FAVORITES

### Rock Creek Burrito \$16

house-made bison chorizo, scrambled eggs, crispy potato, smoked cheddar,  
salsa roja, cilantro lime crema  
served with a side of breakfast potatoes

### Breakfast Root Vegetable Grain Bowl \$16

Roasted beets, parsnips, carrots, and potatoes on arugula with a poached egg.  
*add hollandaise sauce +\$3*

### French Toast Bread Pudding \$17

house-made french toast, vanilla custard, praline sauce, whipped cream  
served with a side of fruit

### Breakfast Sandwich

\$15

brioche bun, scrambled eggs, smoked bacon,  
rosemary aioli, pepper jam  
*vegetarian option: whole roasted portabella cap*  
served with breakfast potatoes

### Avocado Toast

\$15

sourdough bread, red onion confit, avocado,  
boursin cheese  
*add egg +\$3 or salmon +\$6, gluten free +\$3*  
served with a side of fruit

### Baked Oatmeal

\$12

steel cut oats, cinnamon, nutmeg, and maple  
syrup, served with whipped cream and berry  
compote

### Greek Yogurt Parfait

\$10

vanilla greek yogurt, seasonal berries, granola

## SIDES

### Bowl of Seasonal Fruit

\$6

### Bagel and Cream Cheese

\$7

### Toast and Jam

\$5

### Side of Bacon (3 pieces)

\$5

### Side of Sausage Links (3 pieces)

\$5

*A 20% service charge will be automatically applied to parties of six (6) or more. 100% of the service charge will be distributed to service personnel.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk  
of foodborne illness, especially if you have certain medical conditions.*