



Hours

Brunch

**Tuesday - Sunday
8:00am - 2:00pm**

Dinner

**Tuesday - Saturday
5:30pm - 9:00pm**

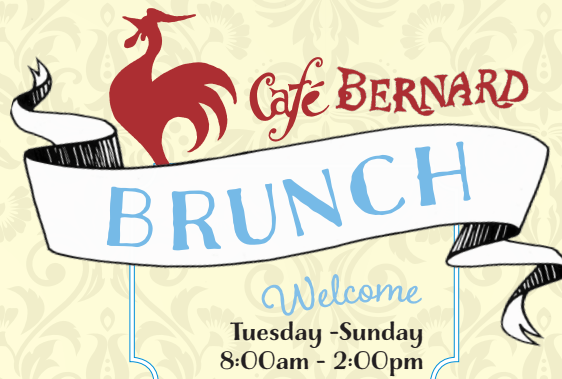
Address

**200 Midland Avenue
Basalt, Colorado 81621**

Phone

970.927.4292

Fresh
PASTRIES
DAILY



ENTRÉES

Annabelle's Waffles big and fluffy w/our jam or 100% maple syrup	10.00	*Black Shack fried egg sandwich w/bacon	7.50
Parisienne French Toast "Pain perdu" (French for last bread). Made with our house-made baguettes	10.00	*Cowboy egg-in-the-hole on our multi-grain bread w/potatoes and bacon	8.00 extra cowboy 10.00
*Smoked Trout Hash trout sautéed w/red pepper & onions on potatoes	10.50	*Two Eggs any style w/potatoes & house-made multi-grain toast	8.00 with bacon 10.00 with sausage 10.00
*Farmer's Eggs two scrambled eggs w/cheddar piled on potatoes & sautéed veggies	9.50	*Steak and Eggs 5oz of prime Filet Mignon served with homemade steak sauce, accompaniments, roasted potatoes, two eggs any style and multi-grain toast	17.00
Farmer's Wife potatoes & sautéed veggies w/melted cheddar	8.00	*Eggs Benedict English muffin, poached eggs, Hollandaise sauce, choice of 20 month aged prosciutto, smoked salmon, wild crab meat and florentine spinach and tomato accompanied by a side of roasted potatoes	13.00
Breakfast Burrito pork chorizo with scrambled eggs, homemade roasted potatoes, sauce and melted cheddar cheese, sour cream and scallion	11.00		
	12.50		
	13.00		
	12.00		

OMELETTES

{À LA CARTE}

Provençal stuffed with potatoes, herbs and provence & cheddar	8.50
Manhattan lox, onion & cream cheese	10.00
Florentine spinach, tomatoes & goat cheese	9.50
Gardener's sautéed veggies* & goat cheese	9.50
Wild Crab spinach, mozzarella and wild crab meat	10.00
{egg white omelette + 3.00}	

SIDES

potatoes	3.50
toast	2.00
local bagel	2.00
bagel w/cream cheese	3.50
*one egg - any style	2.00
sausage	4.00
bacon	4.00
side of fruit	3.50
macaroni & cheese	5.00
classic garlic spinach	6.00
country ratatouille	
with red quinoa	7.00
house salad	7.00

CEREALS

Mrs. Franklin's Granola house-made served with milk or yogurt & fresh fruit	7.00
Irish Oatmeal steel-cut oats made to order	6.50

MIMOSAS (FRESH OJ & BUBBLY) ONLY \$10

**our sausage is chicken

**our bacon is natural & responsibly sourced

*our veggies are sautéed mushrooms, squash, broccoli, red pepper

ALL OUR EGGS ARE CERTIFIED ORGANIC

Due to heavy volume we may be unable
to accommodate SPECIAL ORDERS.

Substitutions & Special Orders +\$3.00

Split Orders +@3.00

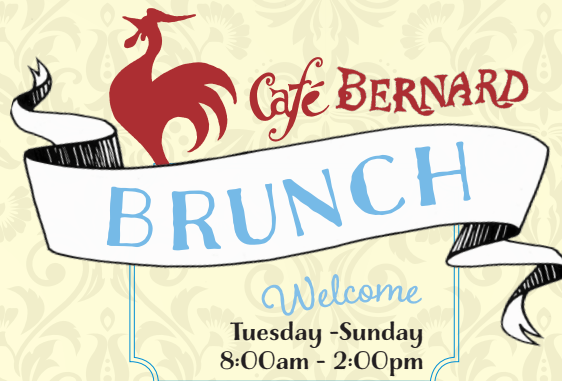
*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAD

sold by special order

Multigrain · Focaccia · Dinner Rolls · Baguette · Ciabatta

Fresh
PASTRIES
DAILY



SALADS

Add choice of *6oz Prime Fllet \$10 or *7oz. Atlantic Salmon \$9

Greek Salad	13.50	Field Greens	10.00
<i>romaine lettuce, tomatoes, cucumbers, nicoise olives, feta cheese, red wine dressing</i>		<i>Organic garden greens, tomatoes, carrots, goat cheese and spicy, candied, house roasted nuts with balsamic vinaigrette</i>	
*Cobb Salad	15.00	*Frisee Salad	15.00
<i>spinach and romaine, chicken, eggs, bleu cheese, tomatoes, avocado, bacon with fresh lemon challot, vinaigrette dressing</i>		<i>Applewood bacon with goat cheese croutons, poached egg with balsamic vinaigrette</i>	
*Nicoise Salad	17.50	Hot Spinach Salad	12.00
<i>romaine, red potatoes, green beans, boiled eggs, tomatoes, nicoise olives and ahi tuna with dijon mustard vinaigrette</i>		<i>pine nuts, turkey breast, red peppers, mushrooms lightly sautéed on a bed of fresh spinach</i>	
Beet Salad	14.00	*Caesar	10.00
<i>arugula, pickled red onions with candied walnuts and goat cheese tossed in balsamic vinaigrette</i>		<i>crisp romaine hearts with parmesan and our croutons</i>	
		*Brutus	14.00
		<i>our caesar salad with chicken</i>	
		<i>with shrimp calamari</i>	17.00

Ranch dressing available upon request.

HOT PLATES

Grilled Sausage	12.00
<i>our chicken sausage, potatoes & accompaniments</i>	
*Filet of Trout	18.00
<i>"ruby" trout, sautéed veggies* & potatoes</i>	
Grilled Goat Cheese	11.00
<i>open-face on multi-grain bread with sun-dried tomatoes</i>	
Tuna Melt	10.00
<i>open-face on multi-grain bread with tomatoes & swiss</i>	
*Pasta Carbonara	15.00
<i>fettuccine, bacon, shallots, butter, cream and whipped eggs in a bright white wine sauce. add chicken or sausage 4.00</i>	
Capellini Crudaiola	15.00
<i>extra virgin olive oil, fresh tomatoes, fresh mozzarella, basil white wine garlic sauce. add chicken 4.00 or Filet Mignon 10.00</i>	
Pepper Smoked Salmon	18.00
<i>fettuccine, mushrooms, tomatoes, pear in a pink vodka sauce</i>	
Shrimp Linguine	18.00
<i>mushrooms and tomatoes in a white wine garlic sauce</i>	
*Crispy Skin Salmon	18.00
<i>Country ratatouille, red quinoa, French olive oil and grilled lemon</i>	

COLD PLATES

Charcuterie Plate	
<i>with house-made french baguette</i>	
<i>selection of hard and soft cheeses with fresh fruit</i>	15.00
<i>All of the above with 3 meats (seasonal)</i>	20.00
The NEW YORKER	12.00
<i>bagel w/tox, cream cheese and accompaniments</i>	

SANDWICHES

served on house-baked french baguette or multi-grain bread with mayonnaise, mustard, swiss cheese, tomato and lettuce

with House-Made Potato Salad	8.50	10.50
with Garden Salad or Soup	9.50	12.00
Smoked Turkey · Rosemary Ham · Genoa Salami		
Tuna Salad · BLT**		
Vegetarian substitute goat cheese add 3.00		

Served hot on a baguette with potato salad, soup or garden salad

Turkey Club	12.00
<i>turkey, ham, bacon, Swiss, lettuce, tomato and mayo</i>	
Italian	12.00
<i>ham, salami, pepperoni, Swiss, lettuce, tomato, onion, & mayo</i>	
Chicken Pesto Mozzarella	12.00
<i>aioli, pesto, arugula, and tomato</i>	

SOUP DU JOUR cup 5.00 bowl 7.00
chef-prepared

DOMESTIC and IMPORTED BEER
BUBBLY & WINES BY the GLASS

Fresh
PASTRIES
DAILY



Welcome

Tuesday - Sunday
8:00am - 2:00pm

HOT DRINKS

Coffee	2.75
Espresso	3.00
Americano	3.50
Latte	4.00/4.50
Cappuccino	4.00/4.50
Mocha	4.00/5.00
White Mocha	4.00/5.00
Bhakti Chai	4.00/5.00
Third Street Chai	4.00/4.50
Breve	4.00/5.00
Red Eye	
(coffee w/shot of espresso)	4.25
Macchiato	4.00/4.50
Hot Chocolate	3.00
Hot Tea	3.50

Almond or Soy Milk 1.00

Artificial Flavor 1.00

Vanilla • Vanilla *Sugar Free*
Caramel • Caramel *Sugar Free*
Hazelnut • Peppermint •
Hazelnut *Sugar Free* • Pumpkin
Pie • Brown Sugar Cinnamon •
Blackberry • Peach • Raspberry •
White Chocolate

ICED DRINKS

5.00

Iced Latte

Iced Mocha

Iced White Mocha

Italian Soda

SMOOTHIES

5.50

Mango Pineapple Banana

Strawberry Banana

Banana Berry

Blueberry Strawberry
Banana

Mango Banana
Strawberry

Made with orange juice

Casein Protein and Muscletech
Creatine available \$2/scoop

Ginger or Aloe Vera available \$1

GREEN SMOOTHIES

6.00

Spinach Apple
Celery Lemon

Kiwi Banana
Pineapple Celery

Spinach

COLD DRINKS

Famous Iced Tea 3.50

Fresh OJ 3.00/4.50

Apple Juice 3.00

V8 3.50

Lemonade 3.50

fresh squeezed

Iced Coffee 3.50

Sodas 3.00

Coke

Izze

Orangina

Pelegrino Lemon

Pelegrino Blood Orange

Sprite

Pepsi

Diet Pepsi

La Croix

Diet Coke

Root Beer

Mountain Dew

Dr. Pepper

Red Bull 3.50

Bottled Water

Sparkling Pellegrino 7.00

Acqua Panna 6.00

Badoit 7.00

Perrier 5.00

DOMESTIC ^{and} IMPORTED BEER

BUBBLY & WINES
BY *the* GLASS

MIMOSAS
{FRESH OJ ^{and} BUBBLY}
ONLY \$10