

# CAST & CRU

## RESTAURANT

5/18/2019 Brunch

## BRUNCH

### Breakfast

Available Sunday 10am—2pm

#### THE AMERICAN

Two local eggs, your choice of bacon, elk & apple sausage or Canadian bacon, toast, breakfast potatoes 13

#### BRISKETS AND GRAVY

House made biscuit, all day smoked brisket, house made gravy, breakfast potatoes 14

#### BREAKFAST WELLINGTON

Ribeye, brie, truffle salt, puff pastry, arugula, hollandaise, breakfast potatoes 15

#### FLUFFY TRUFFLE MUSHROOM OMELET

3 eggs, Swiss cheese, mushrooms, béarnaise sauce 15

#### HERB VEGETABLE OMELET

3 eggs, bell pepper mix, mushrooms, arugula, shallot, avocado wasabi cucumber sauce 14

#### HOUSE CORNED BEEF HASH

2 eggs, House made corned beef, house seasoning, breakfast potatoes 16

#### SMOKED SKUNA BAY SALMON SCRAMBLE

Chevre, chive, dill, spinach 16

#### TRADITIONAL EGGS BENEDICT

English muffin, Canadian bacon, poached local eggs, traditional hollandaise 16

#### B.L.T. BENEDICT

House made bacon, garden heirloom tomatoes, poached local eggs, traditional hollandaise 16

#### BANANAS FOSTER WAFFLES

Belgian waffles, bananas, rum sauce, strawberries, candied pecans, whipped cream 15

**Sides** / House-made bacon 4 / Wagyu beef patty 8 / Hollandaise 2 / Two local eggs 2 / Belgian Waffle 6 / English muffin 2

## SALADS & SOUP

Add shrimp 7 / Add salmon 8 / Add chicken 5 / Add 4oz hanger steak 10

#### BURRATA CAPRESE <sup>v gf</sup>

Basil, white balsamic vinegar, house made burrata, heirloom tomatoes 14

#### CAESAR SALAD <sup>gf</sup>

Romaine lettuce, Caesar dressing, parmesan, cured egg yolk, croutons small 5, large 10

#### SOUTHWESTERN SALAD <sup>v gf</sup>

Arugula, chicken, corn, onion, tempura fried avocado, fingerling lime, micro cilantro, red pepper vinaigrette 12

#### GRILLED BABY BEET SALAD <sup>v gf</sup>

Goat cheese foam, micro arugula, balsamic gels, pearl onion, walnut vinaigrette 13

#### JERK SHRIMP QUINOA SALAD <sup>gf</sup>

Bell peppers, avocado, red onions, quinoa, jerk shrimp, arugula, shoestring potatoes, grilled pineapple, lime vinaigrette 15

#### HOUSE SALAD <sup>gf</sup>

Field greens, carrots, cucumbers, tomato small 5, large 10

#### SOUP DE JOUR <sup>gf</sup>

A specialty made from scratch mp

## SMALL PLATES

#### HOUSE GROUND WAGYU BACON BURGER

House cured bacon, white cheddar, red onion, heirloom tomato, lettuce, mayo, fries or starter salad 14

#### GRILLED STEAK PANINI

Provolone cheese, horseradish, giardniera basil pesto, truffle bernaise aioli, French bread 14

#### CHICKEN ARUGULA TOMATO SANDWICH

Grilled marinated chicken breast, tomato pesto, arugula 13

#### DUCK POPPERS <sup>gf</sup>

Duck tenderloin, smoked bacon, goat cheese, jalapeno 14

#### AL PASTOR SEASONED SHORT RIB TACOS <sup>gf</sup>

Al Pastor seasoned beef, grilled pineapple, salsa Verde, pickled onion 15

#### APPLE AND BRIE RAVIOLI <sup>v</sup>

Apple pesto cream sauce, scallion ash, corn dust 14

#### BISON TARTARE

Pickled mustard seed, scallion, quail egg yolk, buckwheat sourdough, corn dust, pumpkin seed oil 18

#### CRAB CAKES

Crab, remoulade, chive, lemon 14

#### SIDE OF FRIES FOR TWO <sup>v</sup>

Cone of potato fries 7 Add truffle 2

<sup>gf</sup> Gluten free preparation available <sup>v</sup> Vegetarian. Consuming raw or undercooked meat, fish or eggs can increase your risk of foodborne illness  
In order to provide the best service possible, parties of 8 or more will be provided with one check and an 18% gratuity will be added