

CAST & CRU

RESTAURANT

7/1/2018 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 ^{v gf}

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

CAESAR SALAD ^{gf}

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

SOUTHWESTERN SALAD ^{v gf}

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

GRILLED BABY BEET SALAD ^{v gf}

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

COMPRESSED WATERMELON SALAD ^{v gf}

Arugula, feta, cucumber, jalapeno, shallot, pistachio, cilantro, mint, pear vinaigrette 12

JERK SHRIMP QUINOA SALAD ^{gf}

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

HOUSE SALAD ^{gf}

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

SOUP DE JOUR ^{gf}

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 ^{gf}

Duck tenderloin, smoked bacon, goat cheese, jalapeno 14

AL PASTOR SEASONED SHORT RIB TACOS ^{gf}

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

APPLE AND BRIE RAVIOLI ^v

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 ^v

Cone of potato fries 7 Add truffle 2