

# Easter Brunch Menu

• APRIL 20 | 10AM-2PM •

## BUFFET OFFERINGS

Fresh Squeezed Orange Juice/ Cranberry Juice/ Premium Apple Juice  
Muffins/ Danish/ Bagels  
Herbed Cream Cheese / Whipped butter  
Seasonal Fresh Fruit

## ENTRÉE SELECTIONS

### NAU Buddha Bowl \$15

mixed greens, quinoa, grape tomatoes, cucumber, carrot, curry spiced  
almonds, citrus vinaigrette, white bean hummus

### Smoked Salmon Salad \$17

mixed greens, hard boiled eggs, roasted red bell peppers, red onion, fried capers,  
lemon-mustard vinaigrette, house smoked salmon

### Chef's Breakfast Sandwich \$18

two fried eggs, nueske's bacon, american cheese, butter lettuce, tomato, sourdough

### Chicken & Waffle \$19

ancho dusted fried chicken thigh, white cheddar-scallion waffle, maple-mustard glaze

### 1899 Burger \$20

gold canyon angus patty, caramelized onion, aged white cheddar, nueske's bacon,  
butter lettuce, timber sauce, French artisan bun [sub house vegan patty \$20]

### High Country Omelet \$18

boursin whipped eggs, diced ham, cremini mushrooms, red onion, bell peppers, chives

### Slow Roasted Prime Rib \$32

loaded smashed potatoes, chef's vegetables, au jus, horseradish cream

### Pork Green Chili Breakfast Burrito \$18

scrambled eggs, roasted potatoes, fontina, black beans, flour tortilla, smothered with green chili

### Croque Madame \$18

cure 81 ham, gruyere, toasted mornay, fried egg, sourdough

### Pan Seared Atlantic Salmon \$24

herb roasted new potatoes, grilled asparagus, remoulade

# 1899

Bar & Grill