

Brunch

GOLDEN EAGLE INN

SMALL PLATES

HEIRLOOM TOMATO SALAD

watermelon / fresh mozzarella / basil / balsamic 8

WEDGE SALAD

crisp iceberg / bacon / cucumber / tomato / ranch 9

GENERAL TSO'S CAULIFLOWER

orange zest / scallion / sesame seeds 9

ENTREES

see specials board for today's FRITTATA of the DAY

BOURBON PEACH PANCAKES

pecan strudel / whipped cream 10

EGGS BENEDICT

soft poached eggs / canadian bacon / béarnaise / brioche
12

FRIED CHICKEN AND BISCUITS

sawmill gravy 12

CRUSHED MEATBALL FRITTATA

pomodoro / basil / mozzarella 12

SIRLOIN STEAK AND EGGS

two sunny side up eggs / chimichurri 18

CHEF'S BURGER

american cheese / candied bacon jam / secret sauce /
lettuce / tomato / onion / pickle / potato bun 13

MEATLOAF SANDWICH

cheddar / truffle aioli / brioche 13

PASTRAMI REUBEN

swiss, guinness braised cabbage, special sauce on rye
13.00

SIDES

TATOR TOTS 3.00

BACON 4.00

SAUSAGE 4.00

18% gratuity included for parties of 6 or more. Consuming raw or undercooked foods will increase your chance of food borne illness.

Cocktails

Build Your Own Bloody Mary Bar

Spicy, Sweet, Peppery, or with a touch of Cajun... stir it up with a bacon stick (or not - it is yours to create)! 7.00

Mimosa

orange juice, sparkling wine 5.00

Kir Royale

chambord, sparkling wine, raspberry 7.00

Elderflower Cocktail

st. germain liquor, sparkling wine 7.00

Mojito

barcardi, mint, lime, sparkling water 8.00

Cucumber Cooler

vodka, cucumber lemonade, sparkling water 7.00

Peach Margarita

tequila, peach puree, agave nectar 6.00

Berry Irish Cocktail

jameson, berry puree, mint 8.00

Other Drinks

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist 2.50

Iced Tea 2.50

Juice

orange, grapefruit, tomato, apple 3.00

Lemonade 3.50

Coffee 2.50