**FORMER SAINT**

**BREAKFAST**

### MORNING GLORY

**COLD PRESSED JUICE | VEGAN, GF**
seasonal cold pressed juice

**SMOOTHIE BOWL | VEGETARIAN, GF**
acai, yogurt, mango, apple, pear, kiwi, berries, granola

**CHERRY PIE PARFAIT | VEGETARIAN, GF**
granola, cherry pie jam, Bing cherries

**SEASONAL MARKET FRUIT PLATE | VEGETARIAN, GF**
whipped yogurt custard

### TEMPTATION

**STRAWBERRY RHUBARB MARSHMALLOW TURN OVER**
crisp, lemon curd, fresh fruits

**BLUEBERRY BUTTERMILK SCONES | VEGETARIAN**
cream cheese glaze

**BOURBON BUTTERSCOTCH STICKY BUNS | VEGETARIAN**

### SPIRIT CULTIVATION

**STRAWBERRY FIELDS**
spring 44 honey vodka, basil, cucumber, lemon, strawberry tonic kombucha

**DENVER FOG**
breckenridge gin, cream, vanilla, earl grey tea

**MORNING BREW**
anika jones vodka, richard’s decof coffee liqueur, cream, vanilla, coffee

**MIMOSA**
sparkling wine, orange juice

**BELLINI**
sparkling wine, peach purée

**SPICY BLOODY MARY**
roasted green chili infused breckenridge vodka, the real dill mix

**BLOODY MARY**
vodka, the real dill mix

**EVERLASTING CULTIVATIONS | 7:00 am-12:00 pm**
bottomless bloody mary, mimosa, and bellini (Friday, Saturday, & Sunday Only)

### BENE-ADDICTION

served with potatoes | mix and match for $2 more

**CLASSIC**
house-made canadian bacon, hollandaise, wolfierman english muffin

**FIELD & STREAM**
smoked trout cakes, caper dill hollandaise, wolfierman english muffin

**LOCAL**
polidori chorizo, green chili hollandaise, biscuit

**VEGGIE | VEGETARIAN**
whole wheat crostini, smashed avocado, heirloom tomato, matchstick radish

### INDULGENCE

Enjoy a variety of our thoughtfully sourced menu offerings, plentifully arranged on our buffet and carefully served.

- scrambled eggs
- bacon
- polidori sausage
- maple chicken sausage
- fresh sliced and whole fruits
- steel-cut oatmeal
- chef’s selection of fresh pastries
- breakfast breads
- breakfast potatoes
- omelets made to order
- yogurt
- bagels
- 20

### ORTHODOX

**ORGANIC STEEL CUT OATS | VEGAN**
choice of brûléed banana, cherry compote, fresh berries, or raisins and brown sugar

**TWO CAGE-FREE EGGS ANY STYLE | GF, DF**
brekkendelg potatoes and choice of bacon, maple chicken sausage, polidori pork sausage

**DENVER OMELET | GF**
cage-free eggs, rosemary ham, peppers, onion, colorado cheddar

**CORNED BEEF HASH | GF**
pastarmi rub, rocky mountain potatoes, sunny-side eggs

**FRENCH TOAST | VEGETARIAN**
cinnamon swirl brioche, sea salt butter

**PANCakes | VEGETARIAN**
whipped butter, maple syrup

**SMOKED SALMON**
rosegren’s everything bagel, smoked salmon, onion, capers, cucumbers, blistered tomatoes, cream cheese

### PROGRESSIVE

- bacon, pecan butter, brûléed banana
- cauliflower, hazel dell mushrooms, tofu bacon, potatoes
- biscuit, sausage, peppers, onions, bacon gravy, sunny-side eggs
- polidori bratwurst patty, onion bun, fried egg, cheddar, beer mustard hollandaise

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Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have a nut allergy, or any other allergy, please alert your server immediately and please note all of our fried foods are fried in soybean oil.

A 20% gratuity will be added to parties of 6 or more.

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