

10 a.m. to 2 p.m. Adults 58 | Kids 24 *(5-12)*

Breakfast SelectionsScrambled Eggs (2)Breakfast Sausage (2)Smoked Bacon (2)Biscuits and GravyYogurt Bar with Fresh Toppings

Brunch Selections

Churro French Toast

Churro Discs, Caramel, Chocolate Sauce, Whipped Cream **Omelet Station (2)**

Bacon, Ham, Sausage, Onions, Bell Peppers, Mushrooms, Tomatoes, Spinach, Cheddar, Pepper Jack

Soup and Salad

Wild Rice and Chicken Soup

Creamy Wild Rice, Roasted Chicken

Salad Bar

Local Lettuces, Cucumber, Tomato, Olives, Red Onion, Carrot, Sweet Drop Pepper, Croutons, Cheddar, Parmesan, Ranch, Blue Cheese, White Balsamic, Caesar Dressing

Avocado Toast Points 🗳

Creamy Avocado, Queso Fresco, Pico De Gallo Osage Pickled Deviled Eggs

Bacon, Creamy Yolk, Chives, Sweet Drops

Cold Seafood Bar 🌋

Oysters, Poached Shrimp, Poached Scallops, Lemons, Cocktail Sauce, Mignonette, Hot Sauce Pastrami Hash

Pastrami, Crispy Potatoes, Bell peppers, Diced Onions **Chorizo Huevos Rancheros** Black Beans, Peppers and Onions, Poached egg

Carving Station

Fire Pit Roasted Prime Rib 🖉 🖉 Horseradish Cream and Au Jus

Entrees

Bison Birria Tacos

Bison, Corn Tortillas, Pepper Jack Cheese, Onions and Cilantro

Chicken Al Pastor

Marinated Chicken Breast, Cilantro and Onions, Pineapple Pico De Gallo

Camarones Al Mojo De Ajo

Garlic Marinated Shrimp, Limes, Cilantro Jalapeno and Cheddar Grits

Sides

Esquites Grilled Corn, Citrus Aioli, Taijin Seasoning, Cotija Cheese **Osage Signature Home fries** Manchego Cheese, Fresh Herbs

Cheese and Charcuterie

Local and Imported Cheeses, Cured Meats, Pickled and Marinated Vegetables, Whipped Boursin Cheese

Flambe Crepe Station

Fresh Fruit, Liquor

Assorted Desserts, Pastries and Breakfast Breads, Seasonal Fruit platter

Osage Restaurant at Top of the Rock is part of the Johnny Morris Conservation Foundation. 100% of profits from your dining experience supports conservation. Thank you!

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **