

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

breakfast selections

scrambled eggs (2)breakfast sausage (2) (2)smoked bacon (2) (2)biscuits and gravyyogurt bar with fresh toppings

Brunch Selections

bumbleberry french toast

mixed berry compote, granola crumble, whipped cream

omelet station 🖉

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 peppers, croutons, cheddar, parmesan, ranch, blue cheese, white balsamic, caesar dressing

beet panzanella

Pickled beets, mandarin oranges, goat cheese, baby kale osage pickled deviled eggs bacon, creamy yolk, chives, sweet peppers

cold seafood bar 🎱

poached shrimp, poached scallops, oysters, mignonette, lemons, cocktail sauce, hot sauce pastrami hash

pastrami, crispy potatoes, bell peppers, diced onions

osage benedict

sliced ham, spinach, hollandaise chicken and waffles

crispy chicken, belgian waffles, hot honey

carving station

fire pit roasted prime rib

entrees

ropa vieja braised beef, peppers, green olives, steamed rice, fried plantains

seafood pot pie

salmon, seabass, shrimp, crab, béchamel sauce

pulled pork macaroni and cheese

pulled pork, shells, smoked cheddar, crispy onions, bbq Sauce

sides

roasted brussels brussel sprouts, bourbon glaze **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 **