



Sunday Brunch

10:00 a.m.— 3:00 p.m.

Appetizers

Caprese Salad \$16



Marinated Heirloom Tomatoes | Fresh Mozzarella
Balsamic Reduction | Sicilian Olive Oil

Yogurt Parfait & Sliced Fruit \$18



House-made Granola | Local Honey
Fresh Berries | Melons and Pineapple

Smoked Trout \$20

Smoked Trout | Mini Bagel | Fried Capers
Charred Green Onion Cream Cheese | Pickled Onions

Breakfast Flatbread \$20

Sausage Gravy | Bacon | Eggs
Cheddar Cheese | Chives

BBQ Chicken Flatbread \$22

Smoked Chicken | Bacon | Caramelized Onion
Mozzarella | White BBQ Sauce

Seafood Platter \$32

Citrus Poached Shrimp | Ahi Tuna Poke | Stone Crab Claws
Fried Wontons | Cocktail Sauce | Wakame Salad | Lemon

Assorted Breakfast Pastries | Five-\$9 Ten-\$16



Cinnamon Swirl | Vanilla Crown | Maple Pecan
Raspberry Crown | Apple Coronet

Eggs & Breakfast

Bacon, Banana & Chocolate Pancakes \$19

Ghirardelli Chocolate Chips | Whipped Butter
Maple Syrup

**Ozark Breakfast \$20

Cage Free Eggs Any Style | Choice of Bacon or Sausage
Skillet Potatoes | Toast

**Osage Benedict \$22

Pecan Smoked Ham | English Muffin | Poached Egg
Hollandaise | Skillet Potatoes

**Prime Rib & Eggs \$40

Cage Free Eggs Any Style | Horseradish Cream | Charred Asparagus | Skillet Potatoes

Top of the Rock Omelet \$26

Foie Gras and Blueberry Sausage | Cheddar Cheese
Creamy Maple Syrup | Skillet Potatoes

Fried Chicken & Waffles \$28

Sriracha Maple Syrup | Smoked Bacon Crumble
Herb Butter

**Pork Chop \$34

Brined Pork Chop | Apple Pecan Compote
Cage Free Eggs Any Style | Skillet Potatoes

Salads & Sandwiches

**Seared Tuna \$26

Sesame Crusted Ahi Tuna | Honey Soy Glaze
Asian Slaw | Wasabi Aioli | Wontons

Seafood Louis \$28



Poached Shrimp | Crab | Chopped Lettuce | Avocado
Egg | Cucumber | Heirloom Tomatoes | Louis Dressing

Genny Morris Fried Chicken Sandwich \$19

Brioche Bun | Butter Lettuce | Pepperjack Cheese
Heirloom Tomatoes | Chive Aioli

Ultimate B.L.T. \$19

Heirloom Tomatoes | Wild Arugula
Boursin Cheese | Avocado Aioli | Wheatberry Toast

**Bacon Cheese Burger \$19

Brioche Bun | American Cheese | Smoked Bacon
Lettuce | Tomato | Onion | Peppercorn Aioli

**BBQ Chuck Burger \$22

Brioche Bun | Burnt Ends | Pepperjack Cheese | Fried
Onions | Chipotle Aioli



Gluten Free | Vegetarian



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



OSAGE RESTAURANT AT **TOP OF THE ROCK**

From the Gar Bar

Dalgona Iced Coffee \$12

Rum Chata | Half & Half | Whipped Coffee

Cranberry Mule \$16

St. James Cranberry Wine | Vodka | Ginger Beer | Lime Juice

Bonfire Cider \$15

Cruzan 9 Spice Rum | Hot Apple Cider | Cinnamon Stick

Bloody Mary

Mezcal \$16

Monte Lobos Mezcal | Zing Zang | Celery | Lime | Uncle Buck's Beef Jerky | Chili Sugar Rim

Moonshine \$16

Ozark Mountain Moonshine | Zing Zang | Horseradish | Celery | Lime | Benton's Bacon | Pickle Rim

Traditional \$15

Tito's Hand Made Vodka | Zing Zang | Celery | Lime | Wood Fire Shrimp | Black Salt Rim

Brunch Bubbles

Mimosa \$12 | \$29

Ruffino Prosecco | OJ Mimosa Carafe

Almond Cherry \$14

Orgeat | Luxardo Cherry

Apple Cider \$14

Apple Cider | Cinnamon Sugar Rim | Cinnamon Stick

Berry \$14

Cranberry Wine | Raspberry Puree | Fresh Berries