



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

Shrimp Cocktail \$23

Citrus Poached Shrimp | Tarragon and Orange Gremolta
Smoked Cocktail Sauce | Lemon

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

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

Eggs & Breakfast

Bacon and Banana Pancakes \$19

Applewood Smoked Bacon
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

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

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

Genny Morris Fried Chicken Sandwich \$19

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



Gluten Free | Vegetarian



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