



## Brunch Service

10:00 a.m.—2:00 p.m.

### Appetizers

**Deviled Egg 3-Ways** 14 

*Hot Smoked Salmon, Caper Berries, Everything Seasoning  
Bacon, Fresno Chili, Chives, Hot Sauce  
Quick Pickled, Cornichon, Smoked BBQ Spice*

**Local Heirloom Tomato on Toast** 12 

*Heirloom Tomatoes, Smoked Cheddar, Sourdough, Boursin Spread, Balsamic-Arugula Salad*

**Fruit Skewers and Yogurt** 14 

*Honey-Vanilla Bean Yogurt Dip, Fresh Fruit and Berries, House-made Granola*

**Johnny Cakes and Green Tomatoes** 15 

*Cornmeal Griddle Cakes, Fried Green Tomatoes, Sweet Tomato Chutney, Sorghum*

**Acai and Chia Smoothie Bowl** 12  

*Banana-Acai Smoothie, Chia Seeds, Fresh Berries, Coconut*

**Cashew Butter Toast** 12 

*Multi-Grain Toast, Cashew Butter, Sliced Banana, Blackberry Preserves, Fresh Blackberries*

### Entrées

**Chef's Chicken & Waffles** 20

*Bacon-Maple-Cheddar Waffles, Fried Chicken, Poached Eggs, Sriracha Hollandaise, Chives*

**Shakshouka (Baked Eggs and Tomato)** 19

*Stewed Tomatoes, Bell Peppers, Onions, Fresh Herbs, Eggs, Smoked Bacon, Baguette*

**Ozark Farmer's Platter** 21

*Three Eggs Any Style, Bacon, Sausage & Ham, Skillet Potatoes, Two Buttermilk Pancakes*

**Big Cedar Cobb Salad** 17 

*Romaine, Tomato, Bacon, Grilled Chicken, Egg, Avocado  
Bleu Cheese Crumbles, Buttermilk Ranch*

**Devil's Pool Country Benedict** 19


*Buttermilk Biscuits, Smoked Bacon, Fried Chicken, Poached Eggs, Sausage Gravy*

**10oz Slow Roasted Prime Rib & Eggs** 29 

*Two Eggs Any Style, Horseradish Cream, Green Beans and Carrots, Skillet Potatoes*

**Smokehouse Burger** 21

*Pulled Pork, Pepper Jack Cheese, Big Cedar BBQ Sauce  
Crispy Jalapeños & Onions, Toasted Bun*

**Breakfast Nachos (Chilaquiles)** 22 

*Corn Tortillas, Shredded Chipotle Chicken, Salsa Quemada  
Two Eggs Any Style, Queso Fresco, Cilantro*

 **Gluten Free** | **Vegetarian** 

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