




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*

Avocado Toast 11 

Add Two Eggs Any Style *5

Multi-grain Toast, Heirloom Tomatoes, Fresh Smashed Avocado, Sea Salt, Arugula Salad Lime Vinaigrette, Sliced Radish, Crushed Red Pepper

Fruit Skewers and Yogurt 14 

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

Acai and Chia Smoothie Bowl 12  

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

Cashew Butter Toast 11 

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 *20

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

Big Cedar Cobb Salad 18 

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

Devil's Pool Country Benedict *18


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

10oz Slow Roasted Prime Rib & Eggs *32 

Two Eggs Any Style, Horseradish Cream, Skillet Potatoes

Smokehouse Burger *21

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

Breakfast Nachos (Chilaquiles) *19 

*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 **