

BRUNCH AT BRIDLEWOOD

Brunch Specialties

SOUTHWEST CHICKEN CORDON BLEU

Tortilla crusted chicken breast topped with our signature red-chili Tex-Mex sauce, pico de gallo, queso fresco, sauteed ham, and avocado chunks. Served with roasted breakfast potatoes and scrambled eggs. 14.95

ANGUS BRUNCH BURGER

8 oz beef patty topped with an over-easy egg, hash browns, green chilies, and bacon. Served with our homemade french fries. 11.95

STEAK AND EGGS

12 oz grilled rib-eye stacked with two cheese enchiladas, Tex Mex red chili sauce, and an over easy egg. Served with roasted breakfast potatoes. 19.95

SUMMER BERRY PANCAKES

Homemade apple sausage pancakes topped with blueberries, raspberries, and strawberries. Served with roasted breakfast potatoes and scrambled eggs. 10.75
Add Crown Royal Syrup 1.50

SIRLOIN SCRAMBLED NACHOS

Pan seared sirloin tips scrambles with fresh eggs and topped with a pico de gallo, queso fresco, and a ranchero sauce all on top of our homemade fresh tortilla chips. 11.75

SUMMER BERRY KALE AND QUINOA SALAD

Fresh cut kale, toasted quinoa, strawberries, blueberries, feta cheese, pickled red onions, spiced pecans, and raspberry balsamic dressing. 9.25 / 12.25
Add Salmon 5.00 Add Chicken 3.00

CROWNED CHICKEN AND WAFFLES

Our signature hand-breaded chicken tenders and cherrywood smoked bacon stacked between layers of waffles and finished off with a Crown Royal maple syrup. 12.50

Beverages

BLOODY MARY BAR

Your choice of vodka 4.00

MIMOSA / POINSETTA

Your choice of Wycliff Brut Champagne or Cupcake Prosecco 4.00

JUICE

Orange, Pineapple, Cranberry, or Grapefruit 2.00

COFFEE 2.00

WHOLE MILK 2.00