Cottonwood Grille

BRUNCH

All brunch items come with your choice of fresh cut assorted fruit, country style potatoes, or hash browns

SNOW CRAB OMELET*[GS] 19
Three egg omelet filled with tender crab, leeks, and Swiss cheese, topped with hollandaise sauce

VEGETARIAN OMELET*[GS] 15
Three egg omelet filled with roasted tomatoes, garlic, onions, zucchini, squash, bell peppers and Parmesan cheese

HAM AND CHEESE OMELET*[GS] 15
Three egg omelet filled with diced ham and cheddar cheese

BASQUE OMELET[GS] 16
Filled with chorizo, sautéed garlic, onions, bell peppers and Manchego cheese

ALL AMERICAN BREAKFAST* 16
Two eggs your way, toast, and your choice of ham, bacon or sausage

SEAFOOD QUICHE* 17
Baby shrimp, snow crab, salmon morsels, and onions baked in a savory crust.

THE COTTONWOOD BENEDICT* 18
Two poached eggs on a toasted muffin with grilled smoked pork loin, finished with hollandaise sauce

BREAKFAST BURRITO* 16
Scrambled eggs, American cheese, hash browns, bacon, sausage, ham, and pico de gallo wrapped in a warm flour tortilla and served with guacamole

BISCUITS AND GRAVY 16
Flaky biscuits topped with country gravy, with two eggs cooked your way

BELGIAN STYLE WAFFLE 14
Served with choice of ham, bacon or sausage
~Add seasonal berries for $2

ON THE SIDE

Fresh Cut Assorted Fruits 5

Ham, Bacon or Sausage[GS] 5

One Egg, cooked your way 3

Hash Browns[GS] 3

Country Style Potatoes[GS] 3

Whole Grain, Wheat, Rye, or White Toast 2

For parties of 8 or more a non-obligatory 20% gratuity may be added

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SALADS

COTTONWOOD COBB[GS] 16
Crisp romaine with diced roast turkey, black olives, bacon, roma tomatoes, carrots, egg, avocado and bleu cheese

THAI PEANUT CHICKEN SALAD 16
Marinated chicken breast, served on mixed cabbage with fresh Asian vegetables and a Thai peanut vinaigrette dressing

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ENTRÉES

CHICKEN FRIED STEAK 18
Topped with country gravy, with two eggs cooked your way and a biscuit, served with hashbrowns or country potatoes

VEGETABLE RIGATONI 16
Artichoke hearts, cremini mushrooms, roma and sun dried tomatoes and tube shaped pasta in a basil cream sauce topped with provolone cheese
~Vegan option available, please ask your server for details
~add chicken for $5

LEMON ROASTED CHICKEN 18
All-natural chicken roasted with rosemary and lemon pepper, finished with a lemon scallion cream sauce and served with garlic mashed Idaho potatoes
and vegetable du jour

THE GRILLE BURGER* 16
Half-pound Double R Ranch ground beef patty, grilled and served with mayo, lettuce, tomato, onion, pickle spear, and French fries
~add a fried egg for $3

BRUNCH BEVERAGES

BY THE BOTTLE

Acinum Prosecco, Italy 32

Poema Cava Brut, Spain 46

Schramsberg Mirabelle, California 48

Argyle Brut, Oregon 2009 55

BY THE GLASS

Montmarte Brut Split 8

Mionetto Prosecco Split 8

Mimosa 7

Bloody Mary 8 / Bakon Vodka Bloody Mary 10

GS Gluten Sensitive – Due to normal kitchen operations, we are unable to guarantee any menu item can be completely free of allergens

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Idaho Food Code section 3-603.11