



EGGS*

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

CG BREAKFAST BOWL^{GS} 15

Home fries topped with cheddar cheese, scrambled eggs, smoked bacon, country pork sausage and cubed ham, served with pico de gallo, avocado slice and sour cream

SNOW CRAB OMELET^{GS} 17

Filled with North Atlantic crab steamed out of the shell, served with leeks and Swiss cheese, topped with hollandaise

BASQUE OMELET^{GS} 15

Filled with chorizo, sautéed garlic, onions, bell peppers and Manchego cheese

VEGETARIAN OMELET^{GS} 14

Filled with roasted tomatoes, garlic, onions, zucchini, squash, bell peppers and Parmesan cheese

HAM AND CHEESE OMELET^{GS} 14

Filled with diced ham and cheddar cheese

THE COTTONWOOD BENEDICT 15

Two poached eggs on a toasted muffin with grilled smoked pork loin, finished with hollandaise sauce

ALL AMERICAN BREAKFAST 14

Two eggs your way, with your choice of ham, bacon or sausage and toast

AVOCADO BENEDICT 15

Two poached eggs atop avocado and tomato slices on a toasted English muffin, finished with hollandaise sauce

BREAKFAST BURRITO 14

Scrambled eggs, American cheese, hash browns, bacon, sausage, ham, and pico de gallo wrapped in a warm flour tortilla and served with guacamole and fresh fruit

HASH & EGGS^{GS} 14

Two poached eggs on a bed of beef hash with caramelized onions and shredded potato

SEAFOOD QUICHE 15

Baby shrimp, North Atlantic snow crab, salmon morsels and onions baked in a savory crust.
Served with your choice of baby green salad or fresh cut assorted fruit.

SALADS

COTTONWOOD COBB^{GS} 14

Crisp romaine with diced roast turkey, black olives, bacon, roma tomatoes, carrots, egg, avocado and bleu cheese

THAI PEANUT CHICKEN SALAD 15

Marinated chicken breast, served on mixed cabbage with Asian fresh vegetables and a Thai peanut vinaigrette dressing

STEAK SALAD*^{GS} 17

Double R Ranch steak sliced and served on a bed of mixed baby greens with Mandarin oranges, bleu cheese crumbles and orange vinaigrette dressing

GRILLED SALMON SALAD*^{GS} 17

Boneless filet of fresh salmon served on a spinach salad with choice of dressing

^{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



ENTRÉES

TURKEY & BACON MELT 14

Sliced natural turkey topped with bacon and Swiss cheese, served open face. Add a fried egg for \$2
Served with salad or fruit.

VEGETABLE RIGATONI 15

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

CHILAQUILES 14

Two eggs cooked your way, with corn tortilla chips sautéed with spicy red and green sauces, topped with Cotija cheese and served with your choice of bacon, ham or sausage

LEMON ROASTED CHICKEN 15

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

PAN SEARED IDAHO TROUT 22

Fresh boneless trout sautéed and finished with a toasted almond butter sauce, served with rice pilaf and vegetable du jour

FILET MIGNON*GS 29

6 oz. of roasted Double R Ranch tenderloin, served with mashed Idaho potatoes and vegetable du jour
~Add Oscar style 8

ON THE SIDE

Classic French Toast 8

Belgian Style Waffle 6
Add seasonal berries (Ask Server) 2

Fresh Cut Assorted Fruits 5

Ham, Bacon or SausageGS 4

Hash BrownsGS 3

Country Style PotatoesGS 3

Whole Grain, Wheat, Rye, or White Toast 2

BRUNCH BEVERAGES

BY THE BOTTLE

- Acinum Prosecco, Italy 26
- Poema Cava Brut, Spain 32
- Schramsberg Mirabelle, California 40
- Argyle Brut, Oregon 2009 44

BY THE GLASS

- Montmarte Brut Split 8
- Mionetto Prosecco Split 8
- Mimosa 7
- Bloody Mary 8 / Bacon Vodka Bloody Mary 10

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