

DID SOMEONE



SAY BRUNCH?

FRESH START

YOGURT PARFAIT 6

house made granola, mixed berries

SMOKED SALMON 16

heirloom tomatoes, red onion, cream cheese, plain bagel

FRUIT PLATTER 9

seasonal fruit

WARMED CINNAMON ROLL 10

cream cheese frosting, candied pecans

FROM THE BAKERY

SWEET BRIOCHE FRENCH TOAST 13

eggs your way, maple syrup, strawberries, choice of bacon, sausage or crispy chicken

BLUEBERRY PANCAKES 11

oatmeal crumbles, vanilla-malt butter, blueberries, maple syrup

OATMEAL 9

KITCHEN FAVES

MONTE CRISTO 13

sliced brioche, ham, gruyere, lingonberry sauce, breakfast potatoes

PORK BELLY SANDWICH 13

sliced brioche, maple glazed, arugula, sunny side egg, american cheese, chipotle aioli, breakfast potatoes

PUB BURGER 14

double steak patties, bacon, cheddar, american cheese, lettuce, tomato relish, onion, pickle, brioche bun, fries

STEAK FRITES & EGGS 39

14oz grilled ribeye steak, eggs your way, breakfast potatoes, red wine reduction

CAPRESE TOMATO SALAD 12

heirloom tomatoes, mozzarella, basil, EVOO, sea salt, aged balsamic

SMOKED GRITS & SHRIMP 18

white grits, shrimp, andouille sausage, roasted shishito peppers, fried egg, smoked tableside

BAJA FISH TACOS 14

modelo beer battered cod, cabbage slaw, fresh pico, grilled lime, jalapeño crema

FROM THE FARM

SANDHILL BREAKFAST 9

eggs your way, breakfast potatoes, sausage patties or bacon, toast

HUEVOS RANCHEROS 13

eggs your way, masa cake, pork belly, refried black beans, avocado, mexican cheese, ranchero sauce

AVOCADO TOAST 12

poached eggs, sautéed mushrooms, tomato jam

CORNED BEEF SCRAMBLE 15

eggs your way, corned beef, mushrooms, roasted red peppers, spinach, asparagus, heirloom tomatoes, gouda, american cheese, breakfast potatoes

BISCUITS & GRAVY 11

buttermilk biscuits, sausage gravy, eggs your way

DENVER OMELET 11

smoked ham, peppers, onions, american cheese, breakfast potatoes, toast

FARM OMELET 11

onions, peppers, mushrooms, asparagus, spinach, feta cheese

CBK HASH 11

sausage, bacon, peppers, onions, mushrooms, american cheese, eggs your way, sour cream, breakfast potatoes

BEVERAGES

JUICE 2⁵⁰

pineapple, v-8, tomato, cranberry, apple

FRESH SQUEEZED 4

orange, grapefruit

PURE LEAF ORGANIC TEA 5

sicilian lemon & honeysuckle, hibiscus passionfruit & pineapple

KOMBUCHA 6

kevita ginger

HOT DRINKS 2

swiss chocolate with vanilla bean whipped cream, regular coffee, decaf

FANCY COFFEE 5

espresso, cappuccino, café latte

COLD BREW 5

organic

HOT TEA 2

assorted

Executive Chef: Josef Huber

Chef de Cuisine: Nick Aslanian

A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES 8 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions



CBK

CRAFT ♦ BAR ♦ KITCHEN

