



**Breakfast & Lunch
Wednesday to Sunday
7:00 AM to 2:00 PM**

spicy



very spicy



vegan



gluten free (GF)

*Eighteen percent service charge will
automatically
be added to parties of six+
Menu substitutions are subject to additional
charges*

*The Kitchen on Court Street is NOT a
gluten-free certified kitchen. Though we do
our best to prevent it, cross contamination
may occur.*

**Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs, may increase
your risk of food illness, especially if you have a
medical condition.*

BREAKFAST

choice of whole wheat or white toast
vegan egg substitute 3

Benedicts

*Poached farm fresh duck eggs served on home-style
English muffin
Substitute gf bun 3*

Traditional*

canadian bacon, hollandaise 14

Kali*

refried beans, avocado, tomato, cabbage,
cilantro, bacon 17

Veggie*

fried green tomatoes, spinach,
tomato spread,
avocado, peppers, hollandaise 15

Omelettes or Scrambles

Ⓞ

served with potatoes or green salads and
choice of toast

North of Denver *

onions, peppers, tomatoes, canadian
bacon cheddar served with potatoes
and toast
14.25

Veggie*

spinach, onion, peppers, tomato,
avocado, cheddar, 15

Kitchen style

2 eggs any style

served with potatoes, toast, and fruit
12

Chicken Fried Bologna and Eggs

fried bologna, 2 eggs any style,
potatoes, toast, gravy 11

Breakfast

served on an english muffin, Canadian
bacon, bacon, sausage patty, cheddar, 2
eggs any style on our homemade
english muffin served with side of fruit
or green salad 15

The Islander

crispy rice & quinoa cake, onion soy
gravy, 4oz burger patty, sweet & spicy
pickled, medley, arugula, one duck egg
sunny side up 19

Skillets

Served in a sizzling hot cast iron skillet

Loaded Biscuit & Gravy*

two eggs any style, house-made
cheddar-jalapeño-bacon biscuit,
sausage gravy 13

Corned Beef*

Ⓞ

two eggs any style, corned beef,
swiss, potatoes, onions, peppers 15

Vegan



Just Eggs, onions, peppers, spinach,
tomato, potatoes 16

Ranchero Skillet*



two eggs any style, chorizo,
black beans, onion, roasted poblano,
bell pepper, jalapeño, pico de gallo,
avocado, crema, side of tortillas 14

Southern

Chicken Fried Ribeye*

sausage gravy, two eggs any style
served with breakfast potatoes 15

White Grits & Eggs*

creamy white grits,
two poached eggs 9

Chicken & Waffle*



fried chicken tender, two eggs any style,
on a waffle, monster maple syrup 14

Southern Sandwich*

toasted biscuits, fried chicken tenders,
gravy, choice of eggs, served with grits
15

Fried Shrimp*

creamy white grits, two eggs any style,
five fried spicy shrimp, spinach 18

Kids' Menu

For guests 12 years and younger

Pancake

one pancake, butter,
organic maple syrup 4

1x1

one pancake, one egg any style,
6

Li'l Lumberjack



one egg any style, fruit, Kitchen potatoes
7

PBJ French Toast

french toast, with peanut butter and jam
6

Bologna Sandwich

cold mayo, yellow mustard, butter
lettuce, red onions, tomatoes
9

On the sweeter side

The Stack

three pancakes, butter,
organic maple syrup 10.25
add chocolate chip 2
add blueberries 3

2x2*

two pancakes, two eggs any style 8

Brioche French Toast

cinnamon sugar caramelized
10.25

Waffles

served with butter, maple syrup,
powdered sugar 9

add berries and whipped cream 5

Kitchen Christo

canadian bacon, swiss cheese, two
scrambled egg, cream cheese, between
brioche french toast, served with jam.
12

On the lighter side

Berries & Yogurt

bowl of fresh berries, nonfat greek
yogurt, granola 11

Oatmeal

traditional, with all the sides
6

Bowl of Fruit 5.25

Further South

Desa Taco

2 handmade yellow corn taco filled with chorizo egg scramble, topped with pineapple, onions, cilantro served with papas bravas. 15

Tamale & Eggs

2 tamales filled with cactus, oaxaca, habanero topped with 2 eggs sunny side up and red salsa. 15

Breakfast Enchilada

2 corn tortilla filled with potatoes, chorizo, oaxaca, topped with 2 poached eggs, enchilada sauce served with a avocado cabbage slaw 16

Breakfast Burrito*

flour tortilla, filled with sausage, chorizo, bacon, three eggs, Kitchen potatoes, bell peppers, onions, cheddar cheese, topped with pico de gallo, crema, and rancho sauce 17

Relleno Omelette*

onions, roasted poblano, oaxaca   se, tomatillo sauce, served with potatoes, side of tortilla
14

Chicken Fried Cactus

Deep fried cactus, salt, lime, 2 eggs  ny style, papas bravas, chorizo, crema, and avocado
15

Sides

Cage Free Eggs: any style

chicken 2.25/egg
duck 3.75/egg

House Made Toast 3.25
white, buckwheat rye, seeded

Gluten Free Buns 3

Sausage Gravy 3.25

Jalapeno- Cheddar biscuit 5.75

White Grits 3.25

Sage Apple Sausage Patty 3.25

Slice of Bacon 1.95

Seasonal Fruit 4.25

Kitchen Potatoes 3.25

1 Pancake: Butter, syrup 4

Avocado 2.25

Cabbage-apple Slaw 4.25

papas bravas 4.25

2 handmade tortillas 3

Goat Cheese 3

Chicken (5 oz.) 7

Shrimp (5 pc.) 8

Extra Sauce or Dressing .75

LUNCH

Salad or Wrap

add goat cheese-4 bacon-3 chicken strips- 7

Almond & Seeds

cabbage, arugula, quinoa, farro, almond, pumpkin seed, sunflower seed, apple, pomegranate, grapes, apple vinaigrette . 14

Cactus

cactus, onions, cilantro, lime, tomato, manchego cheese, jalapenos, black bean, brown rice, tortilla 16

Kitchen green

greens, cabbage, arugula, cherry tomato, carrots, cucumber, olives, peppers, beets, PX vinaigrette 14

Tostada Salad

layered tortilla, cabbage slaw, red onions, avocado, tomatoes, black bean two way, fried jalapenos, pineapple. 16

Bowls

ancient grain

pan fried farro, tri color quinoa, brown rice, onions, jalapenos, peanut oil, soy, cherry tomato, kale, cilantro, scrambled egg. 14

bean & rice

refried beans, black bean, brown rice, pork ribs pico, avocado, crema, tortilla, mole sauce. 17

grits

creamy grits, pork parts and collard greens
16

Burger

choice of fries or salad

Kitchen Burger

8oz patty, onion, lettuce, tomato, pickle, kitchen sauce, cheddar.
17

Sandwiches

served on a demi-baguette

BLT

butter lettuce, bacon, tomato spread, fried green tomatoes, mayo 16

Vegetarian

on baguette bread-cold lettuce, beets, cucumber, broccoli sprouts, tomato, garlic spread, carrots, avocado
16

Corned beef

on baguette bread-hot sliced corned beef, red onion, and swiss cheese with horseradish cream sauce
17

Asian

poached shrimp, mayo, red onion, celery, and pork asian slaw topped with kitchen habanero fish sauce 16

Ham and Brie

jambon de paris, brie cheese, with maple vinaigrette apple slaw, cornichon, pepperoncini 16

CAFÉ

<u>Coffee:</u> regular/decaf	2.8
<u>Hot Tea:</u> Peppermint, Earl Grey,	2.8
English Breakfast, Chamomile,	
Orange Spice, Green	
<u>Espresso</u>	2.8
<u>Americano</u>	2.8
<u>Cappuccino</u>	4
<u>Latte</u>	4.25
<u>Chai Latte</u>	3.75
<u>Café au Lait</u>	3.15

Served Hot or Iced: 16oz

*Choice of milk: whole, non-fat
Substitute soy, almond,
or coconut milk: 0.75*

*Add pump of flavor: 0.50
regular or sugar free:
vanilla, hazelnut, caramel,
chocolate, white chocolate*

NON ALCOHOLIC BEVERAGES

<u>Soda</u>	2.8
Coca Cola, Diet Coke, Sprite, Soda Water, Ginger Ale	
<u>Shirley Temple</u>	3.3
<u>Lemonade</u>	2.8
<u>Berry Lemonade</u>	3.3
(Berry lemonade refills \$1)	
<u>Iced Tea</u>	2.25
<u>Milk</u>	2.25
<u>Ginger Beer</u>	4
<u>Juice</u>	2.55
tomato, cranberry, apple, grapefruit, pineapple	
<u>Fresh Squeezed Orange Juice</u>	
8 oz.	4.55
12 oz.	6.55
(No refills)	

BREAKFAST COCKTAILS

<u>Bloody Mary</u>	7.5
add bacon	2
add fried green tomato	0.75
<u>Brandy Hot Chocolate</u>	7
<u>Mimosa:</u> traditional	7
blood orange, mango, or pineapple	7.5