

eggs

TWO EGGS* \$12

eggs your way / hashbrowns / toast
choice of sausage, cherrywood bacon, or ham

EGGS BENEDICT* \$14

two poached eggs / classic ham
English muffin / hollandaise

ROOT VEGETABLE HASH* \$15

two eggs your way / Yukons / sweet potato / rutabaga
onions / peppers / brown butter caper hollandaise / toast
add sausage, cherrywood bacon, or ham (\$3)

BREAKFAST SANDWICH* \$12

sausage, cherrywood bacon, or ham / eggs your way
white cheddar / English muffin / fresh fruit cup

ARGENTINE STEAK & EGGS* \$23

7oz seasoned ribeye / red chimichurri / sweet potato,
Yukon potato & rutabaga hash / two eggs your way
grilled onions / toast

omelette

LOX OMELETTE* \$15

cured salmon / herbed cream cheese
fines herbes / capers / arugula / toast

VEGGIE OMELETTE* \$13

spinach / mushroom / Gruyère / toast

KIELBASA OMELETTE* \$14

smoked sausage / sauerkraut / hashbrowns / Gruyère
toast

favorites

CROQUE MADAME* \$16

ham / Gruyère / roasted tomato / Dijon
sunny eggs / Mornay sauce

OAT CAKES \$11

two oatmeal cakes / vanilla yogurt / berry compote
granola / fresh berries

BAGEL & LOX \$13

cured salmon / everything bagel
herbed cream cheese / fried capers
pickled red onion / sliced tomato

YOGURT PARFAIT \$6

vanilla yogurt / berry compote / granola / fresh berries

TRIPLE STACK PANCAKE \$12

whipped butter / maple syrup

CLASSIC FRENCH TOAST \$12

whipped butter / maple syrup

add fresh berries to pancakes or french toast (\$3)

enhancements

FRESH FRUIT CUP \$6

TWO EGGS* \$6

CHERRYWOOD BACON (3) \$6

TURKEY SAUSAGE (2) \$5

SAUSAGE PATTIES (2) \$5

CLASSIC HAM \$5

KIELBASA \$5

HASHBROWNS \$4

TOAST \$4

ENGLISH MUFFIN \$4

ASSORTED CEREAL \$3

*consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness

parties of 8 or more are subject to 20% gratuity
parties of 8 or more will be presented one check
please alert your server of any allergies or dietary restrictions

lunch

BURRATA \$13

smoked burrata / butternut squash purée
marinated mushrooms / grilled bread

STEAK & POTATO POUTINE \$16

russet potato / sweet potato / rutabaga / parsnip
Gruyère / shaved ribeye / demi

SOUP DU JOUR \$5 | \$8

cup or bowl of soup du jour
featuring seasonal ingredients

TOMATO BISQUE \$5 | \$8

herb oil

SOUP & SALAD \$11

cup of soup & half-house salad

HOUSE SALAD \$6 | \$10

mixed greens / rainbow carrots / tomato
shaved Parmesan / herb brioche croutons
Dijon vinaigrette

GREEN GODDESS SALAD \$16

mixed greens / farro / asparagus / broccoli
fennel / radish / sundried tomato / pepitas
Parmesan crisp / green goddess dressing

HARVEST SALAD \$18

mixed greens / quinoa / smoked burrata / roasted sweet
potato / sunflower seeds / pickled red onion / apple
maple balsamic vinaigrette

add seared salmon (\$6) or
grilled chicken* (\$5) to any salad*

THE CLASS ACT BURGER* \$15

8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish

TCA CLUB \$16

turkey / ham / cherrywood bacon
cheddar / Swiss / lettuce / tomato / artichoke aioli

GRILLED CHEESE \$13

Gruyère, cheddar & herbed ricotta spread /
caramelized onion fig jam

add bacon (\$4) or an egg (\$3) to any sandwich

*all sandwiches include choice of French fries,
half-house salad or cup of soup*

gluten friendly buns and bread available

substitute a house-made red beans & rice burger patty

beverages

COFFEE \$3

The Roasterie 'Class Act' blend, regular / decaf

JUICE \$3

orange / apple / cranberry / grapefruit / pineapple /
tomato

HOT TEA \$3

The Boulder Tea Company, assorted flavors

ICED TEA \$3

ESPRESSO \$3

CAPPUCCINO \$5

LATTE \$6

HOT CHOCOLATE \$5

CHAI LATTE \$5

THE CLASS ACT RESTAURANT

Brunch Menu