



## M O N T A G N A

### From the Pastry Shop

Warm Homemade Banana Bread 3

Butter Croissant, preserves of the season 4

Sugared Brioche 4

### Soups & Salads

Chilled Spring Pea Soup, Gioia ricotta crostini, Manni olive oil 8/10

Chicken Liver Pâté, house-made fruit preserves & crostini 15

Sweet Maine Lobster, mango, jicama, hearts of palm, cucumber vinaigrette 25

Tuna Tartare, citrus, crispy rice, basil, almonds 16

Cobb, chicken, avocado, bacon, blue cheese, poblano ranch dressing 18

Whole Leaf Caesar, three-year Parmigiano 14  
fried chicken 19 wild salmon conserva crostini 21 grilled prawns 23

### Breakfast

Two Eggs Any Style, potatoes, bacon or sausage & toast 16

Baked Huevos Rancheros, farm eggs, local tortillas, queso fresco, ancho chile sauce 17

Lemon Ricotta Soufflé Pancakes, pine nuts & house-made raspberry syrup 16

Montagna 'Benedict', 2 poached eggs, toasted brioche, country ham, creamed spinach & hollandaise 18

### Specialties

'Maltagliata,' fresh pasta, ricotta, basil, spring tomato 17

Colorado Lamb Burger, harissa, cucumber, mint, spiced chips 20

Milagro Ranch Burger, grass-fed beef, choice of cheese & trimmings 19

Columbia River King Salmon, roasted tomatoes, Vidalia onion panzanella, olive vinaigrette 21

Grilled Tuna Steak, cannellini beans, arugula, preserved lemon, basil 24

Soft Shell & Pork Belly BLT, sea salt potato crisps 24

Buttermilk Fried Chicken, roasted corn & radish salad, mustard crème fraîche 17

### Brunchtime Libations 16

Ritz Cocktail, Cognac, Cointreau, Maraschino Liqueur, Fresh Lemon Juice

Ruby Park, Absolut Ruby Red, Aperol, St. Germain, Grapefruit Juice

Fuzzy John, Leopold Bros. Peach Whiskey, House Made Sour Mix

Flamingo, Barbancourt 8yr. Rhum, Pineapple Juice, Fresh Lemon Juice, Grenadine

20% gratuity will be added to parties of six or more