

Remington's

casual dining with a view

Brunch Menu, Spring 2022

The Spring Brunch Menu

Soup du Jour — Cup 5 Bowl 9

Beef Power House — Quinoa, roasted beets, lacinto kale, strawberry, blueberry, fresh herbs, chevre pomagranite vinaigrette, macadamia nuts V, GF 10

Frisse au Lardon — Curled endive, butter lettuce, poached egg, Pancetta lardons, lemon sherry dressing GF 9

Duck Leg Niçoise — Organic greens, capers, pickled onion, sugar snap peas, house-marinated olives, shallot-roasted potatoes, poached egg, olive vinaigrette GF 21

House Salad — Pickled onion, shaved carrots, cucumber, Champagne vinaigrette GF,V 8

Cesar Salad* — Heart of Romaine, fried capers, crutons, Caesar dressing P 9

Berkshire Sausage Frittata — San Marzano tomatoes, local mushrooms, garlic-roasted spinach, buffalo mozzarella, shallot-roasted potatoes GF 15

Steak & Egg Scramble — Thyme-roasted carrots, Italian squash, garlic-seared chard, sofrito chevre GF 23

Spring Veggie Omelet — Onion, bell pepper, avacado, corn, chevre GF, V 15

Croque Madame — Two poached eggs, fried mortadella, sour dough levian, tarragon bechemel, dill Harvarti 13

French Toast — French vanilla custard-dipped levian loaf, berry compote, warm maple syrup 11

Crepe du Jour — Seasonal selection of hand-spun crepes. **Ask your server.**

Remington Burger — Grilled onion, whiskey cheddar cheese, brioche bun 15

Reuben — Marble rye, pastrami, sauerkraut, Swiss cheese, thousand island dressing 15

2 Eggs Purgatory — Three shelled eggs, baked in house-made green chili and melty cheese, served with warm tortilla 15

Biscuits and Gravy — 2 eggs any style, jalapeno sausage gravy, buttermilk biscuit 12

Chicken Fried Pork — Jalapeno sausage gravy, 2 eggs any style 21

Traditional Breakfast — 2 eggs any style, toast, sausage or bacon 13

A la Carte — Berkshire Sausage 5, Bacon 3, Two Eggs (any style) 3, Fresh Fruit 3, Potatoes 2, Toast 2

We proudly serve — Monarch Farms, Alpen Glow mushrooms, City Farm eggs

AQ - as quoted. Ask your server for details.

V - is prepared vegan or vegetarian. Please inform your server of any dietary needs.

GF - is prepared gluten friendly. Please inform your server of any dietary needs.

P - pescatarian. Please inform your server of any dietary needs.

MP - market price

*Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.

Rick Crippen, Food and Beverage Director

Devon Myrick, Executive Chef — **Mike Jacoby**, Sous Chef — **Noah Winders**, Sous Chef

Who was Remington?

Frederic Remington loved the Old American West — A prolific artist, he loved every thing about it from the native Americans who were always here to the cattlemen, cowboys, and miners, to the landscape. No one really knows how many paintings Mr. Remington did during his lifetime, but it is, perhaps, the most complete visual log of the American West as it was in the late 19th century. The Bridges of Montrose Golf Club is proud to pay tribute to Remington's genius with a restaurant that offers a magnificent view of the landscape he loved so much. Our clubhouse is adorned with reproductions of several of Mr. Remington's works, we hope you enjoy viewing them.