

eggs

- TWO EGGS*** \$11
eggs your way / hashbrowns / toast
choice of sausage, cherrywood bacon, or ham
- EGGS BENEDICT*** \$13
two poached eggs / classic ham
English muffin / hollandaise
- MEDITERRANEAN HASH*** \$14
two eggs your way / potato / onion / asparagus / feta
peppers / red pepper hollandaise / fried parsley / toast
add sausage, cherrywood bacon, or ham (\$3)
- BREAKFAST SANDWICH*** \$10
sausage, cherrywood bacon, or ham / eggs your way
white cheddar / English muffin
- ARGENTINE STEAK & EGGS*** \$22
7oz seasoned ribeye / red chimichurri / tricolor potatoes
two eggs your way / grilled onions / toast

omelette

- LOX OMELETTE*** \$14
beet cured salmon / herbed cream cheese
fines herbes / capers / arugula / toast
- VEGGIE OMELETTE*** \$12
spinach / mushroom / onion / peppers / Gruyere / toast
- FARMER'S OMELETTE*** \$13
bacon / sausage / onion / peppers
potato / cheddar / toast
substitute egg whites (\$2)

favorites

- CROQUE MADAME*** \$15
ham / Gruyere / roasted tomato / Dijon
sunny eggs / Mornay sauce
- OAT CAKES** \$11
two oatmeal cakes / vanilla yogurt / berry compote
granola / fresh berries
- BAGEL & LOX** \$13
beet 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*** \$5
- CHERRYWOOD BACON (3)** \$6
- TURKEY SAUSAGE (2)** \$5
- SAUSAGE PATTIES (2)** \$5
- CLASSIC HAM** \$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
grilled peach compote / honey balsamic / arugula
pecan dukkah / grilled bread
- ARANCINI** \$12
creamy grits / caramelized onion cheddar
muffuletta aioli / saffron
- SOUP DU JOUR** \$5 | \$8
cup or bowl of soup du jour
featuring seasonal ingredients
- SWEET CORN BISQUE** \$5 | \$8
seed crunch / red pepper crema
- SOUP & SALAD** \$11
cup of soup & half-house salad
- HOUSE SALAD** \$6 | \$10
mixed greens / rainbow carrots / tomato
shaved Parmesan / cornbread croutons
Dijon vinaigrette
- SPRING GREENS SALAD** \$16
mixed greens / farro / asparagus / broccoli
fennel / radish / sundried tomato / pepitas
Parmesan crisp / green goddess dressing
- BURRATA & MELON** \$16
creamy mozzarella / crisp prosciutto / fresh melon
tomato / arugula / lemon basil 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
Gruyere / cheddar / herbed ricotta spread
caramelized onion fig jam
add bacon (\$4)
- 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
- MILK** \$3
whole / 2% / skim / almond / soy / oat
- HOT TEA** \$3
The Boulder Tea Company, assorted flavors
- ICED TEA** \$3

FULL ESPRESSO BAR AVAILABLE

THE CLASS ACT RESTAURANT

Brunch Menu