

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	
ROOT VEGETABLE HASH*	\$14
two eggs your way / Yukons / sweet potato / rutabaga onions / peppers / brown butter caper hollandaise / toast <i>add sausage, cherrywood bacon, or ham (\$3)</i>	
BREAKFAST SANDWICH*	\$11
sausage, cherrywood bacon, or ham / eggs your way white cheddar / English muffin / fresh fruit cup	
ARGENTINE STEAK & EGGS*	\$22
7oz seasoned ribeye / red chimichurri / sweet potato & Brussels hash / two eggs your way / grilled onions / toast	

omelette

LOX OMELETTE*	\$14
cured salmon / herbed cream cheese fines herbes / capers / arugula / toast	
VEGGIE OMELETTE*	\$12
spinach / mushroom / Gruyère / toast	
KIELBASA OMELETTE*	\$13
smoked sausage / sauerkraut / hashbrowns / Gruyère toast <i>substitute egg whites (\$2)</i>	

favorites

CROQUE MADAME*	\$15
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 <i>add fresh berries to pancakes or french toast (\$3)</i>	

enhancements

FRESH FRUIT CUP	\$6
TWO EGGS*	\$5
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	
BUTTERNUT SQUASH BISQUE	\$5 \$8
maple toasted pepitas / crema	
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	
FALL HARVEST SALAD	\$18
mixed greens / quinoa / smoked burrata / roasted sweet potato / sunflower seeds / pickled red onion / apple maple balsamic vinaigrette <i>add seared salmon* (\$6) or grilled chicken* (\$5) to any salad</i>	
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 <i>add bacon (\$4) or an egg (\$3) to any sandwich</i>	

*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