



BRUNCH

LUNCH OPTIONS ON REVERSE SIDE

Small Plates

- gf **Berries & Yogurt** ~ House-made Granola **15**
- Brioche Donuts** ~ Chocolate-Hazelnut & Raspberry Sauces **15**
- Large Cinnamon Roll** ~ Vanilla Cream Cheese Glaze **9**

Entrées

- gf **Grafton Vermont Cheddar Omelet** ~ Home-fried Potatoes, Fresh Fruit & Ciabatta Toast **21** add Ham **3**
- gf **Steak & Eggs** ~ 6 oz, Two Eggs Cooked Your Way, Home-fried Potatoes, Fresh Fruit & Ciabatta Toast **32**
- gf **Ratatouille & House-made Ricotta Omelet** ~ Home-fried Potatoes, Fresh Fruit & Ciabatta Toast **23**
- gf **Traditional Eggs Benedict** ~ Home-fried Potatoes & Fresh Fruit **22**
- gf **Pork Belly & Asparagus** ~ Poached Eggs, Hollandaise, Oven-Crisped Fingerling Potatoes **26**
- Crab Cake Benedict** ~ Home-fried Potatoes & Fresh Fruit **26**
- Santa Fe French Toast** ~ Applewood Bacon, Fresh Fruit, Vermont Maple Syrup **21**
- Croque Madame** ~ Brioche Bread, Aged Cheddar, Black Forest Ham, Over Easy Egg, Reggiano Parmesan Cream **22**
- Sweet Corn Grits Cake** ~ Sausage (Andouille & Sweet Italian) & Pepper Hash, Avocado, Pico de Gallo, Over Easy Eggs **23**

gf Can be prepared gluten-free

Sparklers

- Gerard Bertrand Cremant Brut NV** ~ France
- Segura Viudas Brut Reserva Cava NV** ~ Penedes, Spain (split)
- Jeio Prosecco Superiore NV** ~ Veneto, Italy (split)

Brunch Specialty Drinks

- Bloody Mary Accoutrements** ~ Grilled Shrimp **3** ~ Bacon **2** ~ Shishito Peppers **1** ~ Pickles **1**
(Celery, Lime, and Olives included)
- Bloody Chili** ~ St. George Green Chili Vodka & Zing Zang Bloody Mary Mix
- Bloody Bull** ~ Spicy Bloody Mary with a Splash of Beef au Jus
- Bloody Caesar** ~ Absolut Vodka & Clamato Juice
- Aperol Spritz** ~ Aperol, Prosecco, Splash of Club Soda, Orange Slice
- Ridgway Mimosa** ~ Fresh Orange Juice and Gerard Bertrand Brut Cremant NV
- Bellini** ~ A Venetian Favorite ~ Jeio Prosecco & Peach Nectar
- Blueberry Mojito** ~ Stoli Blueberi, Lime, Mint & Fresh Blueberries
- Life's a Peach** ~ Ketel One Peach & Orange Blossom, Elderflower Liqueur, Peach Nectar & Prosecco
- Sukie's Sassy Sangria** ~ Grenache, Marinated Orange & Lemon Slices,
Shaken & Served over Ice with a Dash of Cinnamon
- Bubbly Elderflower** ~ Gerard Bertrand Brut Cremant NV & Elderflower Liqueur

A \$6.00 charge is applied to split entrees

Consuming raw or undercooked meat, poultry or seafood may increase your risk to foodborne illness

10/23

Open Table Selected Ridgway Bar and Grill as one of
the Best 100 Neighborhood Gems in America for 2022