



SNOWPINE

BRUNCH

Summer 2019

SALADS & STARTERS

Pecan Sticky Bun 6

Freshly baked, mascarpone cream

Kale Caesar 11

Fennel, radish, butter fried bread crumbs, bottarga, parmesan

Tomato and Cucumber 11

Watermelon, arugula, sunflower, yogurt

Heirloom Grain Bowl 16

Roasted seasonal vegetables, avocado, tahini vinaigrette
add egg 2

Parfait 9

House granola, Greek yogurt, macerated berries

Bagel and Lox* 13

Everything bagel, cured salmon, cream cheese, onion, capers, torn herbs

Overnight Oats 9

Utah peaches, blueberry, hazelnuts, bliss maple syrup

EGGS

Snowpine Breakfast 14

Two eggs any way, choice of meat, home fries

Corned Beef Hash 17

Poached eggs, hollandaise, horseradish, chive

Ham and Cheddar Biscuit 15

Cave aged cheddar, sunny side up egg, maple mustard

Snowpine Benedict 18

Poached eggs, braised collard greens, bacon, Utah tomato, hollandaise

Omelet AQ

Weekly seasonal preparation

Brisket Sugo 17

Cheddar grits, braised tomato, poached egg

Chocolate Almond Cake 10

Salted Carmel sauce, fresh berries
Gluten-free

Lemon Meringue Tarte 10

Blueberry sauce, fresh blueberries

Crème Brulee 10

LARGER PLATES

B.L.T. 16

Applewood smoked bacon, Heirloom tomato, herb aioli, country bread
Add egg 2
Add avocado 1

Avocado Toast 15

Soft boiled egg, grilled radish, English peas, tarragon

Eggplant Shakshuka 17

Braised tomato, two eggs, parmesan salsa verde, country bread

Italian Porchetta Sub 15

Provolone, red onion, arugula, cherry peppers
add egg 2

Snowpine Burger 16 single/19 double

Shredded iceberg, pickles, American cheese, red onion, fry sauce
add egg 2
add heirloom tomato 1

Ricotta Pancakes 13

Blueberry, maple, lime

SIDES

Home fries 6 | Biscuit 4 | Bacon 5
House sausage patty 5
Two Eggs 4 | Homemade Toast 2
Fresh Fruit 5

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*