

WINTER

KITCHEN?

BREAKFAST

Seasonal Fruit Plate* Fruit selection based on seasonal offerings. [5]

Avocado Toast* Golden sourdough with sliced avocado, tomato relish and sea salt. [4]

Two Eggs Any Style* With choice of ham, bacon or sausage. Served with home fries and toast. [12]

Waffle & Sausage Benedict* Mini waffles layered with maple sausage, poached egg and Hollandaise. [14]

Philbrook Omelet* Delicate chive omelet stuffed with sautéed veggies from the garden, layered with Jack cheeses. Served with home fries and toast. [15]

Steak and Eggs Sliced tenderloin topped with poached egg and Hollandaise. Served with home fries. [18]

***Quiche & Greens** Deep-dish style. Layered with chef's selection of vegetables and cheeses in a flaky pastry. Served with greens. [14]

MEMBER DINING DISCOUNT

Show your membership card to receive 10% off your meal. Not yet a member? Join at the Philbrook front desk.

LUNCH

Tomato Bisque* Classic preparation. Madeira cream. [bowl 7 / cup 5]

Seasonal Soup* Seasonally inspired from the chef. [bowl 7 / cup 5]

Winter Bistro Salad* Winter greens tossed in a coconut citrus vinaigrette. Topped with candied walnuts, dried cherries and goat cheese crumble. [full 9 / half 5]

Cobb Salad* Grilled chicken, avocado, parmesan, corn and roasted red pepper layered over greens tossed in balsamic vinaigrette. [full 15 / 9.50 half]

Grilled Cheese* Colby-Jack, roasted garlic Brie and pear compote on house focaccia, with tomato bisque. [14]

Ribeye Burger House-ground, Muenster, tomato and housemade pickles. Served on toasted brioche bun with truffle fries. [18]

DRINKS

DoubleShot Coffee Philbrook Tempietto blend, regular and decaf. [2.50]

Mimosas Orange, cranberry or grapefruit juice. [carafe 18 / glass 4]

Bloody Mary Classic preparation. House vodka or jalapeno-infused. [8]

Juice Orange, cranberry or grapefruit. [2.50]

*Vegetarian friendly or easily converted to a vegetarian item.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.

Proprietors Chef James & Brooke Shrader

SATURDAY BRUNCH