

# The Bohemian

## BRUNCH

### **FRENCH RIVIERA (SMOKED SALMON & GOAT CHEESE FRITTER SALAD) \$22**

MIXED GREEN, TOMATO, ONIONS, CAPERS, CORN, SMOKED SALMON, GOAT CHEESE FRITTERS, MIXED WHITE & DARK BALSAMIC VINEGAR AND FUJI APPLE DRESSING SERVED WITH CIABATTA BREAD.

### **BERLIN (SCHNITZEL AND EGGS) \$22**

A LIGHTLY BREADED AND PAN-FRIED PORK TENDERLOIN, CREAMY MUSTARD SAUCE, SAUERKRAUT, SERVED WITH YUKON GOLD HOME FRIES AND 2 FRESH FARM EGGS YOUR WAY.

### **MADRID (CHORIZO IBERICO EGGS BENEDICT) \$23**

BRIOCHE BREAD TOPPED WITH SPINACH, SUNDRIED TOMATO, IBERICO CHORIZO, POACHED EGGS AND A IBERICO CHORIZO HOLLANDAISE SAUCE. SERVED WITH YUKON GOLD HOME FRIES.

### **TUNIS (SHAKSHUKA) \$16 GF**

MEDITERRANEAN RED SAUCE, BELL PEPPER, ONION, MIDDLE EASTERN SPICES, 3 FRESH FARM EGGS, TOPPED WITH FRESH CORIANDER AND SERVED WITH PITA BREAD. SPICE LEVEL MILD, MEDIUM & HOT. GF TORTILLA AVAILABLE FOR \$2.50

### **BUENOS AIRES (STEAK & EGGS) \* \$43/\$1 GF**

CHOICE OF 12 OR 16 OZ CHOICE RIBEYE TOPPED WITH CHIMICHURRI SAUCE. SERVED WITH FRESH FARM EGGS YOUR WAY, YUKON GOLD HOME FRIES, & CHARRED VEGETABLE. 12OZ \$43 16 OZ \$51

### **ITALIAN BREAKFAST (ITALIAN FRITTATA) \$19 GF**

BAKED EGGS, ROASTED CHERRY TOMATO, SPINACH, BURRATA, PROSCIUTTO, PESTO DRIZZLED WITH BALSAMIC GLAZE. SERVED WITH CHOICE OF YUKON GOLD HOME FRIES OR SIDE SALAD. VEGETARIAN OPTION AVAILABLE.

### **THE AMERICAN BREAKFAST \$12 GF**

2 FRESH FARM EGGS YOUR WAY, CARAMELIZED APPLEWOOD BACON, YUKON GOLD HOME FRIES & TOAST. GF TORTILLA AVAILABLE FOR \$2.50

### **MALLORCA (SHRIMPS & GRITS SCAMPI) \$24**

CHEESY CREAMY MANCHEGO AND PARMESAN GRITS, PAN FRIED SHRIMPS IN A SCAMPI SAUCE, TOPPED CHORIZO IBERICO AND GREEN ONIONS.

### **ST. TROPEZ (FRENCH TOAST CRÈME BRULÉE) \$21**

2 THICK PIECES OF ARTISANAL BRIOCHE FRENCH TOAST, TOPPED WITH CRÈME BRULÉE SEASONAL FRUIT, AND WHIP CREAM. SERVED WITH 100% PURE MAPLE SYRUP.

### **LE BRETON (RUM INFUSED CREPE) \$18**

2 PIECES OF RUM INFUSED CREPES STUFFED WITH CHOCOLATE MOUSSE, CARAMELIZED PEARS AND APPLES, FRESH BERRIES AND WHIP CREAM.

### **THE FRENCH BREAKFAST (CROC MADAME) \$17**

FRENCH GRILLED CHEESE SANDWICH- MORNAY SAUCE, GRUYERE CHEESE, APPLEWOOD HAM, TOPPED WITH A SUNNY SIDE UP FRESH FARM EGGS. SERVED WITH YUKON GOLD HOME FRIES OR SIDE SALAD.

### **FRIED GREEN TOMATO BLT \$16**

TOASTED CIABATTA BREAD, MIXED GREENS, FRESH TOMATO, FRIED GREEN TOMATO, AVOCADO, CARAMELIZED APPLEWOOD BACON AND TZATZIKI SAUCE. ADD FRESH FARM EGG YOUR WAY \$2.18. CHOICE OF FRENCH FRIES OR SIDE SALAD.

**LIEGE (CHICKEN & WAFFLES) \$23**

2 PEARLED SUGAR LIEGE WAFFLES, BLUE CHEESE SAUCE, MAPLE SIRACHA, CRISPY BREADED BAKED CHICKEN, 2 FRESH FARM EGGS YOUR WAY, CARAMELIZED APPLEWOOD BACON, TOPPED WITH TWO GLAZED MUNCHKIN DONUTS, SERVED WITH YUKON GOLD HOME FRIES.

**WAFFLE BURGER (BACON CHEDDAR WAFFLE BURGER) \$19**

10 OZ OF CHOICE BLACK ANGUS BEEF, BOURBON GRILLED ONIONS, CARAMELIZED APPLEWOOD BACON, CHEDDAR SAUCE WITH YOUR CHOICE OF FRENCH FRIES OR SIDE SALAD.

**FRUIT PARFAIT- \$13 GF** 

PLAIN GREEK YOGURT, BANANAS, STRAWBERRIES, RED & BLACK RASPBERRIES, BLUEBERRIES, COCONUT SHAVING, RASPBERRY SYRUP, GRANOLA & HONEY DRIZZLE.

**KIDS BREAKFAST**

**WAFFLES** 2 LIEGE SUGAR WAFFLES WITH 100% PURE MAPLE SYRUP \$9

**KIDS' AMERICAN BREAKFAST** 2 FRESH FARM EGGS YOUR WAY, CARAMELIZED APPLEWOOD BACON & TOAST \$7

**BREAKFAST SANDWICH** GRILLED CHEESE SANDWICH (CHEDDAR CHEESE) \$7

**ADD A SIDE**

SIDE OF BREAD (CHOICE OF CIABATTA, PITTA, WHITE BREAD) \$4.00

SIDE OF HAM \$6.00

SIDE OF HOME FRIES \$4.50 (ONION PEPPERS \$1.50)

PLAIN CREPE \$5.00

YUKON GOLD TRUFFLE HOME FRIES \$8.00

FRENCH FRIES \$4.00 TRUFFLE FRIES \$7.50

FRESH FARM EGG YOUR WAY (1) \$2.18

CARAMELIZE THICK APPLEWOOD BACON \$6.00 FOR 3 PIECES.

SEASONAL FRUIT CUP \$6.00

LIEGE PEARLED SUGAR WAFFLES \$5.00 (1PC)

AVOCADO \$4.00

CHEESE ON EGGS (SWISS OR CHEDDAR) \$1.50

100% PURE MAPLE SYRUP \$3.18

**MIMOSAS**

**WYCLIFF** \$8 GLASS/\$32 BOTTLE

**POEMA CAVA** \$12 GLASS/\$48 BOTTLE

GLASS CHOICE OF 1 JUICE

BOTTLE CHOICE OF 4 JUICES

CHOICE OF JUICE: BLACKBERRY, ORANGE, GRAPEFRUIT, CRANBERRY, APPLE, PINEAPPLE

\*GF GLUTEN FREE OPTION

VEGETARIAN OPTION 

\* ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE INLLESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOOD IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: SHELLFISH, MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.