



BREAKFAST

8:00 - 11:00 AM

The culinary team behind Black Iron Kitchen + Bar has scoured the mountains high and the valley's low to find the best quality ingredients the west has to offer. Our bread is the labor of love from two sisters born and raised in Norwood, our livestock is supplied from those who have been practicing sustainable farming for decades and our fish was swimming in the Colorado River.

SMOOTHIE BOWLS

RED | V | \$9

Strawberry / Raspberry / Goji Berry / Granola / Dried Berries / Micro Mint

PURPLE | VG | \$9

Acai / Blueberries / Vegan Coconut Yogurt / Sliced Bananas / Toasted Coconut

GRANOLA | CG | V | \$7

Greek Yogurt / Berry Compote / Local Honey



TOAST choice of multigrain, white, rye, or gluten free bread

SMASHED AVOCADO | VG | \$12

Black Bean-Corn/Arugula/Chile-Lime Cilantro Vinaigrette



PEANUT BUTTER | VG | \$8

Peanut Butter / Banana / Local Honey

FLUFFY

BLUEBERRY CHIA PANCAKES | CG | V | \$15

Maple Syrup / Whipped Butter

BELGIAN WAFFLES | CG | V | \$15

Cherry Compote

FRENCH TOAST | CG | V | \$15

Cinnamon Apple Compote / Vanilla Whipped Cream



EGGS

MADDIE BREAKFAST | \$15

2 Eggs Your Way / Confit Fingerling Potato / Choice Of Bacon Or Sausage / Choice Of Toast

HUEVOS RANCHEROS | V | \$16

2 Eggs Your Way / White Corn Tortilla / Black Beans / Avocado / Ranchero Salsa / Tomatillo Crudo

STEAK & EGGS | V | \$15

Grilled Hanger Steak / 2 Eggs Any Style / Breakfast Potato / Choice Of Toast

MADDIE BENEDICT | CG | \$19

2 Poached Eggs / Fra'mani Ham / Smoked Fennel Pollen Hollandaise

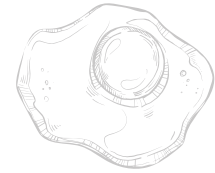
MADDIE'S MOUNTAIN SKILLET | \$21

2 Eggs Your Way / Peppers / Onions / Potato / Braised Buffalo Short Rib Hash / Choice Of Toast

3 EGG OMELET | CG | \$15

CHOICE OF TOPPINGS CHOOSE 3 +\$1 FOR EACH ADDITIONAL FILLING

Tomato / Peppers / Onions / Mushrooms / Spinach / Ham / Bacon / Sausage / Cheddar Cheese / Goat's Cheese / Pepperjack / Breakfast Potatoes / Choice Of Toast



MORNING ENHANCEMENT

GRILLED TOMATOES & ASPARAGUS | V | \$7 **FRESH AVOCADO | V | \$5**

BETROOT CURED TROUT | VG | \$9 **ONE EGG YOUR WAY | \$3**

APPLEWOOD SMOKED BACON | \$5 **CHICKEN APPLE SAUSAGE | \$5**

CONFIT FINGERLING POTATO | VG | \$5 **FRUIT PLATE | VG | \$14**

STEEL CUT OATS | CG | V | \$7



CHEF BILLY BOYLE SIGNATURE

VG - VEGAN

V - VEGETARIAN

CG - CONTAINS GLUTEN

* **WARNING:** Consuming raw or undercooked meat poultry seafood shellfish & eggs may increase your risk of food borne illness



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**ENERGIZE YOUR DAY WITH
MADDIE'S MORNING DRINKS!**

JUICE IT UP!

MORNING RISE SHOT | VG | \$5 Ginger / Chile Citrus

MOUNTAIN BLISS SHOT | VG | \$6 CBD / Coconut / Chlorophyll

RED SUNRISE | VG | \$8
Beetroot / Pineapple / Kiwi / Apple

GREEN JUICE | VG | \$8
Cucumber / Green Vegetables / Parsley / Green Apple / Lemon & Honey

+ADD - 10 MG CBD — \$4



STEAMING BEAN COFFEE

BREWED COFFEE | \$5

ESPRESSO | \$6

CAPPUCCINO | \$7

LATTE | \$7



STEAMING BEAN WAS BORN IN TELLURIDE IN AUGUST OF 1991. WE HAVE BEEN SOURCING, ROASTING AND DISTRIBUTING OUR COFFEES IN THE SOUTHWEST AND BEYOND SINCE THEN. WE HAVE DIRECT FARM RELATIONSHIPS IN GUATEMALA, PERU AND SUMATRA (INDONESIA) AND THIS HELPS US MAINTAIN QUALITY AND CONSISTENCY ACROSS OUR BLENDS.

WAKE UP COCKTAILS

MIMOSA

BELLINI

TEQUILA SUNRISE

BLOODY MARY

+ADD - 10 MG CBD — \$4



TEAVANA HOT TEA

ENGLISH BREAKFAST

EARL GREY

PEACH TRANQUILITY

JADE CITRUS MINT

JUICES & MILK

SQUEEZED ORANGES | \$8

JUICE | \$6
Orange / Grapefruit Pineapple / Apple / Cranberry / Tomato

MILK | \$6
2% / Skim / Whole / Soy / Almond

