



SNAKE RIVER SPORTING CLUB

BRUNCH MENU

From the Bakery

Pastry of the Day: Chef's Rotating Special MP

Cinnamon Roll

Madagascar Vanilla, Sweet Cream Cheese Frosting \$8

A Dozen Ricotta and Honey Fritters \$12

Rawnola

Mejool Dates, Pistachio Oats, Fresh Berries, Coconut, Cocoa Nibs, Blue Spirulina \$12

Breakfast & Egg Dishes

Classic or Smoked Salmon Benedict

English Muffin, Poached Eggs, Grain Mustard Hollandaise, Simple Salad \$22/28

Huevos Rancheros

Corn Tortillas, Ranch-Style Black Beans, Queso Cotija and Queso Fresco, Red Chile Sauce, Two Eggs any Style, Pico de Gallo, Crema \$24

Avocado Toast

Radish, Sunflower Seed Pesto, Baby Greens, Poached Eggs, Everything Bagel Seasoning, 460 Multigrain Bread, Simple Salad \$21

Cast Iron Dutch Baby

Peach-Huckleberry Compote. Powdered Sugar, Pure Maple Syrup \$18

Mushroom Frittata

Foraged Mushrooms, Heirloom Tomato, Caramelized Onion, Goat Cheese, Petite Greens \$24

Chilaquiles

Crisp Corn Tortillas, Red Chile Sauce, Mexican Cheeses, Two Eggs Any Style, Pico de Gallo, Crema, Avocado \$22

Starters & Salads

add jidori chicken breast - 8 add skuna bay salmon - 15

Soup of the Day

Seasonal, Vegan \$14

White Bean Hummus

Garden Vegetables, Olive Tapenade, Grilled Bread \$19

Grilled Artichoke Dip

Mascarpone Cheese, Gruyere Cheese, Sourdough Breadcrumbs, Pita \$20

Simple Salad

Summer Lettuces, Shaved Radish, House Vinaigrette \$17

Farm Lettuces

Buttermilk Caesar Dressing, Crisp Parmesan, Bottarga, Radish, Garlic Oil, Sourdough Croutons \$20

Autumn Harvest Salad

Warm And Crispy Quinoa, Lacinato Kale, Carrots, Brussel Sprouts, Radish, Butternut Squash, Pepitas, Sunflower Seeds, Green Apple, Lemon Tahini Vinaigrette \$22

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



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BRUNCH MENU

Sandwiches

all sandwiches served with choice of hand-cut fries or simple salad

House Smoked Turkey Club

Smoked Turkey Breast, Smoked Pork Belly, White Cheddar, Avocado Herb Aioli,
Bib Lettuce, Tomato, 460 Multigrain Bread \$24

Fried Chicken Sandwich

Pickle Brined Jidori Chicken Breast, Lexington Slaw, Tomato, Sweet Pickles,
Nashville Drizzle, Creole Mayonnaise, House Bun \$25

SRSC Smash Burger

¼ lb Certified Angus Beef Patty, Muenster Cheese, Balsamic Caramelized Onion,
Butter Lettuce, Tomato, Secret Sauce, House Bun (single or double) \$20/26

Sides

Applewood Smoked Bacon \$8

Breakfast Potatoes \$6

Two Eggs any Style \$8