

Land's End

PRESENTS

Weekend Brunch

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

We only use organic eggs.

● BREAKFAST DELIGHTS ●

THE BASICS \$15

choice of eggs, breakfast potatoes, English muffin, choice of bacon or elk sausage

CRUNCHY FRENCH TOAST \$16

3 frosted flake crusted french toasted slices, berries, bacon, whipped cream, maple syrup

BREAKFAST BURRITO \$16

choice of eggs, breakfast potatoes, chorizo, caramelized onions, hatch green chilis, white cheddar, flour tortilla, smothered in red chili sauce, lemon crema

BUTTERMILK BISCUITS & GRAVY FROM SCRATCH \$15

house-made baked fresh daily, sage sausage gravy, white cheddar, choice of two eggs, parsley, paprika

CRAB BENEDICT \$20

poached eggs, lump red king crab, duxelle mushrooms, hollandaise, breakfast potatoes, green onion

VEGGIE BENEDICT \$16

poached eggs, English muffin, mushrooms, onion, arugula, tomatoes, hollandaise, breakfast potatoes

CAJUN SHRIMP & FRIED GRITS \$18

Alaska spot prawns, bacon sherry creole sauce, white cheddar, bell peppers, jalapeño, green onions, choice of eggs

CORNED BEEF HASH \$16

slow roasted corned beef, poached eggs, brussels sprouts, onion, potato, poached egg, stone ground mustard hollandaise

● BRUNCH DRINKS (AVAILABLE AFTER 10AM) ●

MIMOSA \$12

La Marca Prosecco, orange juice

BEERMOSA \$6.50

Blue Moon, orange juice, orange garnish

LAND'S END BLOODY MARY \$10

Anchorage Distillery Ghost Pepper Vodka or Absolute Peppar, seasoned mix, pickle, onion, olive, pepperoncini

● BEVERAGES ●

coffee: regular or decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50 iced tea \$2.50
milk: whole, skim, almond, soy - small \$2.50 large \$4.50
juice: orange, tomato, apple, cranberry, passionfruit-guava, lemonade - small \$2.50 large \$4.50
fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$2.50

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● SOUP & SALADS ●

HOUSE-MADE ALASKAN CLAM CHOWDER \$5/\$10

new england style, razor clams, bacon, toast points

SOUP, SALAD & BREAD \$12

side house salad, bowl of soup or clam chowder, house-made rolls

HOUSE SALAD \$5/\$10

romaine, heirloom cherry tomatoes, carrot, pickled red onion, choice of house-made dressing: sweet chili vinaigrette, mustard vinaigrette, buttermilk garlic, blue cheese

● SHAREABLE SMALL PLATES ●

ALASKAN SNOW CRAB & ARTICHOKE DIP \$15

cream cheese, sour cream, parmesan, toast points, crudité

MAC & CHEESE \$12

white cheddar, gruyère, panko

● SANDWICHES ●

ALASKAN HALIBUT FISH & CHIPS \$18

two 2.5oz. pieces of beer battered Alaskan halibut, fried potato wedges, sour cream, green onion, tartar sauce, cilantro lime slaw

GRILLED CHEESE \$15

sourdough bread, cheddar, gruyere, tomato jam, arugula, fries

● BUILD A BURGER ●

All burgers served on a brioche bun with lettuce, tomato, pickle,
beer battered fries \$14

Gluten free bun optional \$1.50

PROTEIN CHOICES

- Kachemak Burger
- Elk Burger
- Vegan Beyond Burger®

\$1.50 ADD ONS

- White Cheddar
- Gruyère Swiss
- Goat Cheese
- Blue Cheese
- Pepper-Jack Cheese
- Chipotle Aioli OR
- Tartar Sauce

\$2.00 ADD ONS

- Sauteed Onions & Mushrooms
- Hatch Green Chili
- 2 Onion Rings
- Jalapeno-Bacon Jam
- Applewood Bacon
- Fried Egg