

# Happy New Year!

Sunday, January 1st, 2023

Brunch Menu 10am-3pm

## The Basics \$15

choice of two eggs, choice of ham, bacon or sausage, choice of country potatoes or side of fruit

## Bourbon Buttermilk Pancakes \$12

2 large pancakes, choice of plain, chocolate chips or blueberries, whipped cream

## Belgian Waffle \$10

berry compote, fresh whipped cream

## Classic Benedict \$19

english muffin, soft poached eggs, hollandaise, ham, choice of country potatoes, sourdough toast or side of fruit

## Crab Benedict \$31

soft poached eggs, english muffin, 2oz. crab, lobster hollandaise, choice of country potatoes, sourdough toast or side of fruit

## Buttermilk Biscuits & Gravy from Scratch \$15

house-made baked fresh daily, choice of two eggs, house-made sausage gravy, country potatoes, bacon

## Build Your Own French Omelet \$17

choice of tomatoes, ham, bacon, mushroom, spinach, onions, bell peppers, cheddar, swiss, sour cream, salsa  
choice of country potatoes or side of fruit

## A La Carte

Bacon or Sausage \$3

Fresh Fruit \$3

Country Potatoes \$3

Sourdough Toast \$2

Raspberry Strudel \$3

Scone \$3

Apple Turnover \$3

Cinnamon Roll \$4

Clam Chowder \$6/\$12

new england style, parsley, bacon, house-made rolls

Soup Du Jour \$8/\$16

daily preparation

Golden Beet Salad \$18

3 hr. oven roasted golden beets, arugula, goat cheese, prosciutto, almond streusel, sweet chili garlic vinaigrette

Pear and Goat Cheese Salad \$26

arugula, Bartlett pears, goat cheese, candied walnuts, grilled asparagus, creamy vinaigrette

Build a Burger \$18

all burgers served on a brioche bun with lettuce, tomato,  
pickle, beer battered fries, gluten free bun \$1.50

**Protein Choices:** Kachemak Burger; Elk Burger (+\$3.00); Vegan Beyond Burger (+\$3.00)

**\$1.50 add-ons:** White Cheddar; Gruyere Swiss; Blue Cheese; Pepper-Jack Cheese

**\$2.00 add-ons:** Applewood Bacon

Alaskan Fish & Chips Ling Cod \$21/Halibut \$24

two 2.5 oz. pieces of beer battered Alaskan fish of choice, sour cream, house-made tartar sauce,  
cilantro lime slaw, beer battered fries

Cocktails

Land's End Bloody Mary \$14

Tito's, Anchorage Distillery Ghost Pepper Vodka, or Absolut Peppar, bacon, blackened Patagonia shrimp,  
pickle, onion, olive, pepperoncini

Land's End Mimosa \$14

Tito's, La Marca Prosecco, choice of juice  
orange, cranberry, pineapple, passionfruit-guava

Honey Dew Drop Martini \$12

Midori, banana liquor, lime juice, pineapple juice, coconut cream

White Christmas \$12

Tito's, Chambord, Frangelico, half & half

Beverages

coffee: regular/decaf \$3.00 variety of selected teas \$3.00 hot chocolate \$3.00 iced tea \$3.00

milk: small \$3.00 large \$4.50

juice: orange, tomato, apple, cranberry, passionfruit-guava, lemonade - small \$3.00 large \$4.50

fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$3.00