

BRUNCH

BRUNCH COCKTAILS

- 11** **DIY Bloody Mary**
Customize your mary the way you want.
Choose from a variety of housemade mixes,
additions + hot sauces
- 14** **Bottomless Mimosa**
Cranberry, pineapple, grapefruit or orange juice
- 12** **So Fresh & So Clean**
New Amsterdam gin, Aperol, orange marmalade,
lemon, simple syrup
- 11** **Pomegranate Mimosa**
Pomegranate liqueur, champagne, orange juice
- 12** **La Paloma**
Milagro silver tequila, lime, grapefruit sodam, salt

HEALTHY START

- 9** **Morning Fruit Bowl**
Seasonal fruit, berries, yogurt
- 9** **Fruit + Cottage Cheese**
Seasonal fruit, berries, cottage cheese
- 10** **Hot Irish Oatmeal**
Raisins, apple, cinnamon, brown sugar, honey
- 13** **Bagel + Lox**
Shaved onion, cucumber, tomato,
cream cheese, capers

SIDES

- Canadian bacon
Breakfast potatoes
Tender Belly sausage
(3) Toast or gluten free toast
Turkey sausage
*Two eggs any style
Tender Belly ham
Pork green chili
Applewood smoked bacon
(6) Hand cut fries

SECOND HOME FAVORITES

- 12** ***All Colorado Breakfast**
Two eggs any style, bacon, sausage or ham,
breakfast potatoes, choice of toast
- 12** ***Second Home Rancheros**
Raquelitas corn tortillas, two eggs any style,
pork green chile, guacamole
- 13** ***Eggs Benedict**
Two poached eggs, English muffin,
Canadian bacon, hollandaise, herb roasted tomato,
breakfast potatoes
- 16** ***Crab Cake Benedict**
Two poached eggs, English muffin,
Maryland style crab cakes, hollandaise, herb
roasted tomato, breakfast potatoes
- 14** ***Smoked Salmon Benedict**
Two poached eggs, English muffin,
sliced smoked salmon, hollandaise, herb roasted
tomato, breakfast potatoes
- 12** **Berry Pancakes**
Seasonal berries, maple syrup,
Tender Belly sausage
- 12** **Belgian Waffle**
Seasonal berries, maple syrup,
Applewood smoked bacon
- 12** **Graceland Pancakes**
Banana pancakes, bacon, peanut butter whipped
cream *"Thank you, thank you very much!"*
- 12** **Challah French Toast**
Sweet ricotta, blueberry maple syrup
- 14** ***Breakfast Pizza**
Charred pepper + tomato sauce, sausage,
Tender Belly ham, bacon, avocado,
white cheddar, sunny side up egg
- 13** **Mediterranean Frittata**
Open-faced egg white omelette, chives, onion,
spinach, pepper, mushroom, artichoke,
herb roasted tomato, Swiss
- 13** ***Broken Yolk Black Bean Tacos**
Bacon, pico de gallo, cheddar, black beans,

SMALL PLATES

- Hummus** **9**
Roasted pine nut tapenade, carrots, celery,
zucchini, peppers, flatbread
- Couch Potatoes** **8**
Sweet potato chips,
white cheddar sour cream + chive dip
- Spicy Tuna Tartare*** **15**
Sweet pea aioli, bok choy, sweet soy, wonton chips
- Deviled Egg Flight** **8**
Traditional, cured salmon, jalapeño glazed bacon
- Crispy Calamari** **11**
Spanish olives, capers, pepperoncini,
spicy marinara, lemon caper aioli

- Cheese + Charcuterie** **18**
3 farmstead cheeses + 3 artisanal meats,
seasonal compotes, pickled vegetables,
mustard, ciabatta

"IN THE SKILLET"

- Biscuit + Gravy** **8**
House made cheddar biscuit, sausage gravy
Add two eggs any style* (4)
- House Made Cinnamon Roll** **5**
Espresso glaze
- Cinnamon Sugar Doughnut Holes** **4/7**
Creme Anglaise, nutella syrup, seasonal berry syrup
- Breakfast Burrito** **13**
Eggs, potatoes, chorizo, roasted poblano,
Monterey Jack, pork green chili
- Carnitas Hash*** **13**
Sweet potatoes, charred poblano, onions, sunny side
up eggs, cilantro + lime crema, queso fresco

- Chicken + Waffles** **19**
Cornbread waffle, sausage gravy,
Stranahan's Whiskey maple syrup

SALADS

- 7/12** ***Caesar**
Romaine hearts, olive oil croutons, reggiano
- 6/10** **House**
Mixed baby greens, tomato, cucumber,
radish, carrot, red wine vinaigrette
- 12** **Tuscan Kale**
Citrus, shaved fennel, castelvetroano olives,
Jumping Good Goat feta, aged balsamic
- 9/16** **Chop Chop**
Rotisserie chicken, bacon, peas, egg,
gorgonzola, red onion, cucumber, wonton crisps,
carrot, celery seed dressing
- 12** **Arugula**
Pickled strawberries, grilled asparagus,
marcona almonds, Haystack Mountain
Queso de Mano, sherry vinaigrette

SALAD ADDITIONS

- Grilled Chicken Breast 4**
***Grilled Organic Scottish Salmon 6**
***Harris Ranch Skirt Steak 8**

SANDWICHES

- 13** **"Soup + Sammy"**
White cheddar + bacon grilled cheese,
cup of tomato bisque, Old Bay chips
- 15** ***Second Home Burger**
Served with choice of side
7x Colorado Wagyu beef, Chipotle mayo, Haystack
Mountain green chili jack, lettuce, tomato, onion
- 14** ***BYO Burger**
Addtions
American, Swiss, white cheddar, blue cheese (1)
Bacon, guacamole, fried egg, roasted poblanos, (2)
mushrooms, caramelized onions
- 12** ***Grilled Ham + Egg Sandwich**
Tender Belly ham, American cheese, two eggs any
style, sourdough bread, breakfast potatoes
- 14** ***Hand Carved Turkey Club**
Brie, herb roasted tomato, crispy pancetta,
basil pesto, arugula, toasted wheat, old bay chips

FROM THE BARISTA

Espresso
4

Latte
6

Café Mocha
6

Caramel Macchiato
6

TAZO Chai
6

Americano
4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. These items may be served raw or undercooked.

SECOND HOME KITCHEN + BAR IS COMMITTED TO SUPPORTING COLORADO FARMS, RANCHERS + PURVEYORS: BROKEN SHOVELS GOAT FARM, 7X BEEF, SILVER CANYON COFFEE, BOULDER NATURAL CHICKEN,
TENDER BELLY PORK, RAQUELITAS TORTILLAS, SEATTLE FISH CO., ASPEN BAKERY, WHITE MOUNTAIN FARM, SIMPLY HONEY, COZY COW CREAMERY, ANDERSON BEEF CO., STRANAHAN'S COLORADO WHISKEY

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