

Corned Beef & Co.

BAR and GRILL

Served every Saturday 11am-2pm

BRUNCH MENU

Jungle Bird French Toast — \$13

Three pieces of sourdough french toast topped with bananas and blueberries. Served with bacon.

Bacon & Egg Avocado Toast — \$14

Two pieces of toasted sourdough bread topped with our house made avocado spread, bacon, and your choice of scrambled or over easy egg. Served with hash browns.

Caprese Avocado Toast — \$13

Two pieces of toasted sourdough bread topped with our house made avocado spread, tomatoes, fresh sliced mozzarella cheese & balsamic glaze. Served with hash browns.

Breakfast Quesadilla — \$13

Flour tortilla with scrambled eggs, cheese, bacon, green peppers & tomatoes. Served with hash browns.

The Hangover Bowl — \$15

Tater tots covered in Corned Beef, scrambled eggs & cheddar cheese.

+ Make it spicy with honey sriracha drizzle for \$1 extra. +

Build Your Own Omelet — \$13

Served with hash browns.

Choose 1 - cheddar, swiss

Choose 2 - bacon, ham, turkey, onions, tomatoes, green peppers, mushrooms, jalapenos
+ Additional toppings - \$1 +

Sides — \$4

Bacon (2)

Hash Browns (2)

Eggs (2)

BRUNCH DRINKS

Coffee — \$3

Regular or Decaf

Bloody Mary — \$8

Ghost pepper infused vodka, bloody mary mix & house made spiced rim.

Banana Brunch Punch — \$8

Banana rum, orange juice & pineapple juice with a splash of lemon lime soda.

Kentucky Brunch — \$8

Makers Mark & grand marnier with a splash of orange juice.

Strawberry Mimosa — \$7

Strawberries, orange juice & champagne.

Cranberry Orange Mimosa Bellini — \$7

Cranberry juice, orange juice & prosecco.

Mimosa Bucket — \$25

One bottle of champagne with your choice of two juices.