

# KRAZY KAT'S

RESTAURANT



## Fall Brunch

### Starters

**Ruby Red Grapefruit Brûlée (GF, V)**  
caramelized sugar ~5

**Yogurt Parfait (GF, VO)**  
housemade granola, yogurt, fresh berries ~7

**Smoked Salmon & Bagel**  
pickled onion & cherry tomato salad, soft poached egg, cream cheese ~12

### Soups & Salads

**Soup du Jour**  
chef's daily creation ~ 6/8

**Krazy Kat's Crab Bisque**  
jumbo lump crab, chive crème fraîche ~6/8

**French Mushroom Soup**  
crouton, provolone, Gruyère ~6/8

**Hearts of Romaine**  
Kalamata olive tapenade, grilled focaccia, shaved parmesan, white anchovy, Parmesan dressing ~10

**Field Greens Salad (VO,GF)**  
roasted beets, goat cheese, pickled red onions, mesclun greens, spiced almonds, white balsamic vinaigrette  
~9

**Chopped Salad**  
romaine, frisée, grape tomatoes, cucumber, smoked bacon, avocado, red onion, torn focaccia croutons,  
smoked bleu cheese dressing ~12

**Burrata Salad**  
Boston lettuce, crushed avocado, prosciutto, tomato, aged balsamic, extra virgin olive oil, black salt ~13

Add a Protein to any Salad    Chicken~5    Crab cake~12    Filet Mignon~10    Smoked Salmon~7    Shrimp~8

### Sides

toast or english muffin ~2

cup of fresh fruit ~3

two eggs ~4

sausage or bacon ~4

cereal & fruit ~5

bowl of fresh fruit ~6

roasted potatoes ~4

Canadian bacon, scrapple ~5

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## Main Course

### Filet Mignon & Eggs (GF)

roasted potatoes, hollandaise, toast ~18

### Two Egg Breakfast

jumbo eggs, bacon or sausage, roasted potatoes, toast ~10  
substitute duck bacon or scrapple ~3

### Omelet du Jour

Inspired by using fresh & local ingredients, roasted potatoes, toast ~14

### Eggs Benedict

poached eggs, hollandaise, English muffin, roasted potatoes

Canadian bacon ~8/12

filet & spinach ~12/16

Jumbo Lump Crab & tomato ~12/16

### Bacon & Mushroom Risotto

Poached eggs, fresh herbs, truffle oil ~12

### Crab & Avocado Toast

thick cut sourdough, tomato, baby arugula, lemon mascarpone, black salt, sunny egg, home fries ~15

### Belgian Waffle (VO)

fresh berries, citrus butter, maple syrup ~11

### Biscuits & Sausage Gravy

house made buttermilk biscuit, baby spinach ~12

### French Toast du Jour

Inspired by using fresh & local ingredients ~12

### Buttermilk Pancakes

plain ~9 bacon & chocolate chip ~12 blueberry ~10

### Bison Burger

tomato-shallot jam, white cheddar, peppercorn aioli, baby arugula, tomato ~14

## Executive Chef Dan Tagle Sous Chef Corey Baunchalk

Children's Menu available upon request

(GF) ~ Gluten Free (V) ~ Vegan/Vegetarian (VO) ~ Vegetarian Only

Join us for our 3 course prix fixe menu Sunday thru Thursday ~\$35

*Please note that kitchen equipment & prep area are shared with non-gluten free items.  
Many dishes can be modified to accommodate dietary restrictions. Please ask your server.*