

FARM TO FORK BREAKFAST



GARDEN SCRAMBLE

chefs daily

BISCUITS & GRAVY

cheddar-chive biscuits, elk bechamel

GREEK YOGURT PARFAIT

hearty house-made granola, fresh fruit

BACON, EGG & CHEESE

*cage-free, farm fresh eggs, hickory smoked
bacon, asiago cheese, focaccia*

BREAKFAST BURRITO

potatoes, eggs, cheddar, roasted tomato salsa

BUTTERMILK PANCAKES

choice of plain, berry, or chocolate

CRÈME BRÛLÉE FRENCH TOAST

crème anglaise maple, candied pecans, bordeaux cherries

ON THE SIDE

home fries

bacon

sausage

fresh fruit



BREAKFAST BEVERAGES

steaming bean coffee

the tea spot

orange juice



MORNING LIBATIONS

MIMOSA

with fresh squeezed orange juice

12

BLOODY MARY

14

SCREWDRIVER

with fresh squeezed orange juice

12

KAHLUA, COFFEE & CREAM

12

** Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*



OUR AFFILIATED FARMS



We at Collective Retreats are proud to be serving the most locally sourced ingredients the Vail Valley has to offer. Our menus change daily due to seasonality and availability of fresh produce. Enjoy a taste of Colorado!



Head Chef Ryan P. Smith
Sous Chef Forrest Gibson