

## APPETIZERS

### HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Granny Smith Apples  
Toasted Ciabatta 16

### BISCUITS & GRAVY

House Made Buttermilk Biscuit  
Smothered in Sausage Gravy 16

### SQUASH FRIES

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce (vegan) 15

### DUCK EGGROLLS

Duck Confit, Yellow Curry, Red Onions, Carrots, Cabbage with Mango Sweet Chile 16

### JALAPENO POPPERS

Bacon-Wrapped Jalapeños  
Stuffed with Cheddar, Gorgonzola, Cream Cheese 15

### HOT WINGS

Your Choice of  
Traditional Buffalo (with gorgonzola), Sambal Garlic Chili (with bean sprouts) or Habanero  
1/2 Dz 9 — Full Dz 18

## SOUPS

### GUMBO YA YA

Chicken, Andouille Sausage, Crawfish Tails, Okra, Onions, Celery, Red & Green Bell Peppers, Garlic, Shallots, Dark Roux with Rice 9/16

### BUTTERNUT SQUASH CURRY

Roasted Butternut Squash, Garlic, Ginger, Yellow Curry, Coconut Milk Topped with Fried Basil and Sweet Soy (vegan) 8/14

### DUCK FRENCH ONION

Duck Confit, Sweet Onions, Red Onions, Shallots, Garlic, Duck Stock, Crostini, Gruyere Cheese 13

### DIABLO BOWL

Pulled Chicken, Ramen Noodles, Spicy Coconut Yellow Curry Broth, Julienned Vegetables, served with Bean Sprouts & Tempura Jalapeños 23

### PHO <sup>GF</sup>

Thinly Sliced Beef, Rice Noodles, Duck Bone Broth, Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Garlic & Jalapenos, Dried Serrano Chiles 23

## SALADS

Add Seasoned Tofu 6/ Grilled Chicken 9/ Sauteed Shrimp 15/ Blackened Salmon 14

### HOUSE <sup>GF</sup>

Local Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 15

### PICKLED BEET <sup>GF</sup>

Pickled Red & Gold Beets, Local Organic Mixed Greens, Carrots, Red & Green Onions, Cherry Tomatoes, Goat Cheese with Champagne Vinaigrette 18

### AVOCADO & SALMON <sup>GF</sup>

6oz Sustainable Kochi Chili Crusted Salmon, Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Red & Green Onions with Ginger Lime Vinaigrette 24

### CAESAR SALAD

Baby Gem Lettuce, Fresh Avocados, Heirloom Baby Tomatoes, Croutons with Roasted Garlic Caesar Dressing 15

### ATOMIC CHICKEN

Breaded Chicken Tenders tossed in House BBQ Sauce, Bibb Lettuce, Carrots, Red & Green Onions, Cherry Tomatoes, Gorgonzola, Bacon Bits with Roasted Garlic Ranch Dressing 19

### CHICKEN WALDORF <sup>GF</sup>

Roasted Local Chicken, Organic Mixed Greens, Red & Green Onions, Carrots, Green Apples, Walnuts, Gorgonzola with Roasted Apple Vinaigrette 19

# THE FLORADORA SALOON

## WINTER BRUNCH MENU 2024

SATURDAY & SUNDAY UNTIL 2PM

## BREAKFAST SPECIALTIES

All Eggs are Free-Range & Locally Sourced

### THE TRUCKER

2 Fried Eggs, Cheddar Cheese  
House Made Buttermilk Biscuit  
**Choice** of Bacon, Ham or Sausage  
Smothered with Sausage Gravy 20

### CHICKEN FRIED CHICKEN

Peppered Fried Chicken Breast  
Smothered with Sausage Gravy,  
2 Fried Eggs & Buttermilk Biscuit 21

### BREAKFAST POUTINE

House Cut French Fries, Cheddar Cheese, Cheese Curds, 1 Egg smothered in Sausage Gravy 19

### CHILAQUILES

Colorado Short Ribs, Black Beans, Cheddar Cheese, House Made Tortilla Chips, 2 Eggs smothered in Red Chile Sauce 20

### THE GRIDDLER

Two Eggs, Bacon, Gruyere sandwiched between Two Pieces of French Toast 19

### ALL AMERICAN

2 Eggs and Toast with Home Fries **or** Grits 16  
**Add** Bacon, Ham, Maple Sausage for 4

### PALEO BREAKFAST

2 Eggs, 1 Bacon, 1 Maple Sausage, Avocado, Grilled Tomato served with Sweet Potato Hash 20

### AVOCADO BACON OMELET

Daly's Center Cut Bacon, Fresh Avocado, Tillamook Cheddar, Fresh Basil,  
**Choice** of White, Wheat or English Muffin 19

### EGG WHITE OMELET

Roasted Spaghetti Squash, Kale, Topped with Chimichurri  
**Choice** of White, Wheat or English Muffin 17

### SHRIMP & BACON GRITTY BOWL

Anson Mill Heirloom Cheese Grits, Bacon, Shrimp, Poached Egg with Chimichurri  
**Choice** of White, Wheat or English Muffin 23

## BENEDICTS

**Choice** of Home Fries or Anson Mill Grits

### TRADITIONAL

2 Poached Eggs, Black Forest Ham, English Muffin, Hollandaise Sauce 19

### SMOKED SALMON BENEDICT

2 Poached Eggs, Smoked Salmon, English Muffin, Fresh Dill Hollandaise 22

### FRIED AVOCADO & BACON

2 Poached Eggs, Panko Crusted Avocado, Crispy Bacon, English Muffin, Hollandaise Sauce 20

### EGGS IN A NEST

2 Poached Eggs, Roasted Spaghetti Squash, Fresh Kale  
Basil Hollandaise Sauce 19

## BRUNCH COCKTAILS

**BIG BOY MIMOSA** 12

**BIG GIRL MIMOSA** 13

**FLATLINER** 15

**HIBISCUS FRENCH** 75 12

**TRADITIONAL BLOODY** 10

**HORSERADISH BLOODY** 11

## LUNCH

**Choice** of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

### THE BOY

Turkey, Center Cut Bacon, Pepper Jack, Bibb Lettuce, Tomatoes, Basil, Avocado  
Chipotle Aioli on Local Fresh Ciabatta 22

### MUSHROOM PHILLY

Oyster Mushroom Medley, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts, Kale with Sambal Chili Honey Aioli on Fresh Local Baguette 21

### CHICKWICH

Fried Marinated Chicken Breast, Muenster, House Coleslaw, Dill Pickles  
Local Honey Aioli on Potato Bun 22

### SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts With Sambal Chili Honey Aioli  
Fresh Local Baguette with Duck Bone Broth 24

### ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Blue Cheese, Bibb Lettuce, Tomatoes and Dill Pickles  
On Potato Bun 24

### MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes and Dill Pickles, Chipotle Aioli on Potato Bun 24

### FRIED PICKLE BURGER

Tempura Fried Pickles, Muenster Cheese, Bibb Lettuce, Tomatoes with Roasted Garlic Ranch on Potato Bun 23

### PALEO BURGER <sup>GF</sup>

Ferguson Farm Grass-Fed Beef Pattie, Egg, Bacon, Mushrooms, Avocado, Bibb Lettuce, Tomatoes and Dill Pickles  
Lemon Herb Aioli with Sweet Potato Hash (Bun/Sides Not Included) 23

### GINGER TOFU VEGGIE BURGER

Bean Sprouts, Avocado, Tomato, Bibb Lettuce and Pickled Ginger with Sambal Chili Honey Aioli on Potato Bun 21

### BASIC BURGER

Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 19

\$2 Cheese - Tillamook Cheddar/ Muenster/ Pepper Jack/ Gruyere/ Provolone/ Brie/Gorgonzola  
\$2 Toppings - Oyster Mushroom Medley/ Caramelized Onions/ Pico de Gallo/ Kimchi/ Slaw/ Chimichurri/ Aioli/ Ranch Dressing/ Fresh Jalapenos  
\$3 Toppings - Center Cut Bacon / Fresh Avocado / Fried Avocado / Local Free Range Egg

## SIDES

French Fries	8	Bacon/Sausage/Ham	4
Truffle Fries	10	Local Free Range Egg	3
Sweet Potato Chips	8	Dressings	2
Edamame	8	Aioli	2
3 Chicken Fingers <small>Cole Slaw &amp; Honey Mustard</small>	14	Avocado	3
Fish Taco	5	Hollandaise Sauce	3
Crispy Avocado Taco	5	Gluten Free Bun	3
Pain Perdu	12		

No substitutions  
Inform your server of food allergies/ 3% Kitchen Love applied to all tickets in response to wage disparity  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

# FLORADORA SALOON

TELLURIDE, CO 81435

EST. 1972