



# BRUNCH

Please inform your server of any dietary restrictions or special requests. Most menu items can be made gluten or dairy free.

Bordinos proudly supports local farms and sustainable methods.

## BEVERAGES

<b>Iced Onyx Latte</b> Onyx Cold Brew, Cream, Choice of House Vanilla or Lavender Syrup.....	5
<b>Iced Dirty Chai Latte</b> Tazo Chai, Onyx Cold Brew, Vanilla Simple.....	6
<b>Jones Berry Lemonade</b>   4 <b>Jones Root Beer</b>   4 <b>Q Tonic</b>   4 <b>Q Kola</b>   4	

## SALADS & SMALL PLATES

<i>Add to Any Salad:</i> <i>Shrimp</i>   9 <i>Sautéed Chicken</i>   5 <i>Salmon</i>   12 <i>Crabcake</i>   13	
<b>Cream of Tomato Soup</b> , Chèvre, Crouton.....	5
<b>Featured Soup</b> .....	6
<b>Andouille &amp; Chicken Gumbo</b> Ralston Farms Jasmine Rice, Chive.....	8
<b>House Salad</b> Organic Mixed Greens, Balsamic Vinaigrette, Sundried Tomato, Chèvre, Crouton.....	8
<b>Caesar Salad</b> Romaine, Traditional Caesar Dressing*, Grana Padano, Crouton.....	8
<b>Crabcake*</b> Organic Mixed Greens, Sauce Rouille, Parsley.....	14
<b>Beef Tenderloin Meatballs</b> Port Wine Tomato Sauce, Parmesan Crisp, Parsley.....	10
<b>French Toast</b> Pecan-Vanilla Butter, Maple Syrup.....	10
<b>Biscuits &amp; Gravy</b> Wild Boar Sausage Gravy, Parsley.....	10

## BREAKFAST PLATES

<b>Shrimp &amp; "Grits"*</b> Cauliflower-Cheddar Polenta, Bacon, Roasted Peppers, Étouffée.....	16.5
<b>Fried Chicken Biscuit</b> Wild Boar Sausage Gravy, Roasted Potatoes.....	14
<b>Bordinos Hash*</b> Andouille Sausage, Yukon Potato, Caramelized Onion, Zucchini, Bell Pepper, Poached Egg.....	13
<b>Joe's Two, Two &amp; Two</b> Eggs*, Bacon, Seasonal Pancakes.....	12
<b>Sweet Potato Hash*</b> Wild Boar Sausage, Spinach, Caramelized Onion, Zucchini, Bell Pepper, Poached Egg.....	14
<b>Quiche</b> Bacon, Spinach, Grape Tomato, Chèvre, Smoked Pepper Coulis, Organic Mixed Greens.....	9.5
<b>Eggs Benedict*</b> English Muffin, Classic Hollandaise*, Roasted Potatoes..... <b>Spinach</b>   11 <b>Tofu</b>   12 <b>Ham</b>   13 <b>Crabcake</b>   15	

## SANDWICHES

We are proud to feature Ozark Natural Breads and Ozark All Seasons greens on our sandwiches.

<b>Tenderloin Burger*</b> Aged Cheddar, Organic Mixed Greens, Tomato, House Pickles, Mustard, Mayo, House Fries.....	12
<b>Smoked Turkey Melt</b> 12 Grain Wheat, Swiss, Organic Mixed Greens, Tomato, Mayo, Mustard, House Fries.....	11
<b>Chickpea Patty Melt</b> Sprouted Hemp Toast, Gouda, Bibb Lettuce, Tomato, Onion Jam, House Fries.....	11
<b>Grilled Cheese</b> Sprouted Hemp Toast, Gouda, Chèvre, Aged Cheddar, Apple Butter, Tomato Soup.....	11
<b>B.L.T*</b> Bacon, Organic Mixed Greens, Tomato, Roasted Garlic Aioli, House Fries.....	10
<b>Chicken Salad</b> Celery, Onion, Pecan, Organic Mixed Greens, Tomato, House Fries.....	10

\* These items contain or may contain raw or undercooked ingredients. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of food-borne illness, especially if you have certain medical conditions.

Executive Chef Matthew Barclay | Beverage Director Erin VonFeldt | General Manager Reese Roberts