November

-BEYOND THE GATES-

BEGINNINGS

CRAB CAKES 24
| Remoulade, mixed greens

VOL-AU-VENT 20
| Golden puff pastry filled with apple, brie & chives

POACHED PEAR SALAD 16
| Mixed greens, sliced apples, poached pear, dried cranberries, blue cheese, walnuts, served with an spiced pear vinaigrette
(+chicken $7)

PUMPKIN CURRY 18
| Served with cilantro crema, toasted pepitas

MAINS

CRANBERRY BOURBON DUCK BREAST 44
| Served with turmeric rice, roasted beets

HOUSEMADE PAPPERDELLE ELK BOLOGNESE 34

RIBEYE 66
| A 12 oz ribeye, served with mashed potatoes, asparagus

LEMON PARSLEY SOLE 58
| Turmeric rice, served with asparagus

Vegetarian

Gluten-Free

GRATUITY : *A 20% gratuity may be automatically added to parties of six or more.*

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.

NOVEMBER BRUNCH

-BEYOND THE GATES-

CARAMEL APPLE FRENCH TOAST | 2 eggs your way, choice of meat 24

BLUEBERRY POPPY SEED CINNAMON ROLL | Whipped lemon poppy seed ricotta topping 20

CRAB CAKE BENEDICT | A cajun twist on a classic benedict served with a cajun remoulade and spiced hollandaise 28

SHRIMP & GRITS | Yellow cheddar grits, blackened shrimp, hollandaise, fresh herbs 24

TOOTH & GRITS | Yellow cheddar grits, sauteed wild mushrooms, creamy chive sauce 22

WOODLAND FORAGER OMELETTE 24
| Mushrooms, tomatoes, caramelized onions, goat cheese, fresh thyme served with breakfast potatoes

HWY 160 OMELETTE | Ham, sauteed onion, cheddar cheese 22

SAGE AGAINST THE MACHINE | Ground turkey, sage, gravy, cranberry cornbread 26

STEAK & SUNRISE | A bed of breakfast potatoes, sliced ribeye, over easy eggs 32

SAN JUAN SUNRISE BURGER 28
| Elk patty, brioche bun, cheddar, bacon, fried egg, maple chipotle aioli, served with truffle fries

MEATS & SIDES

BACON, SAUSAGE, HAM 1: $2 2: $4

BIRDS NEST Hash Brown basket, with a sunny side up egg 8

EGG 1.5

POTATOES 4

N/A BEVERAGES

JUICES: APPLE, ORANGE, CRANBERRY 4

DRIP COFFEE & HOT TEA 2.5

LATTE, CAPPUCCINO, MOCHA, AMERICANO: 6.5

COCKTAILS

MIMOSA 15
SUBSTITUTE FOR PINEAPPLE, CRANBERRY, LEMONADE!

BAILEYS AND COFFEE 12

BLOODY MARY 15

SAFARI COFFEE 15

MOËT CHAMPAGNE 20

CHAMPAGNE - BRUT 8
*UPGRADE YOUR BRUT FOR $10

CHLOE - PROSECCO 13

COLD BREW COFFEE 8

Vegetarian Gluten-Free

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.

-BEYOND THE GATES RESTAURANT -

-ENDINGS-

EGGNOG PANNA COTTA 12

TARTE TATIN 15

PUMPKIN AFFOGATO 8

| Pumpkin ice cream crowned with a hot espresso shot — make it extra smooth with Bailey's for $6.

CALVADOS APPLE BRANDY 22

TAYLOR'S VINTAGE PORT 35

Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness. Our kitchen handles allergens like dairy, gluten, nuts, and shellfish. Cross-contact may occur. Elderly, pregnant, and immunocompromised individuals are at higher risk with raw or undercooked foods.