

All meals served with hash browns and fresh fruit upon request.

Biscuits and Gravy**Two freshly baked		V,GF Huevos Rancheros* & Corn or flour					
biscuits smothered in sausage gravy, served		tortillas stuffed with cheddar cheese and					
with two eggs any style	10	beans, topped with house made green chile					
V,GF Traditional* * Two eggs any style with		and two eggs any style	10				
your choice of meat and toast	10	GF Bridges Burger* & Served with choi	ce of				
V Chefs Choice Quiche Ask your server		síde.	9				
for today's selections	9	Cheddar 1 Swiss 1 Pepper jack 1 Bacon 1.50 Pepper Bacon 1.50 Sautéed Mushrooms .75 Sautéed On- ions .75 Hatch Green Chiles 1 Jalapeno .75 Avocado 1.50					
∨ Eggs Benedict* 	with						
your choice of protein		French Dip & Sliced roast beef and Swiss					
Classic (ham)	1 1	cheese served au jus	11				
Smoked Salmon	12	Grilled Reuben * Corned beef or pas	tramí,				
Avocado and Tomato	1 1	sauerkraut, Swiss cheese, and thousand					
V Chef Choice Pancakes & Served with		island dressing on rye	1 1				
fresh fruit and choice of meat	9	V,GFRemy House Salad & Fresh mi	ixed				
V Croissant Breakfast & A buttery croissant filled with two scrambled eggs and your choice of toppings		greens with rainbow carrot, red bell pepper, red onion, tomato, cucumber, and your choice of house made dressing 7					
				Black Forest ham and smoked gouda	1 1	v,GF Caesar Salad & Classic Caes	ar
				Spinach, tomato, avocado and cheddar	10	salad with house made dressing	8
V,GFBuild Your Own Omelet & Cha	oose						
four fillings from bacon, sausage, ham, spin-							
ach, tomatoes, red bell peppers, mushrooms, onions, green chilies, cheddar or Swiss		A la Carte					
		Ham Steak, Sausage, or Bacon 3 & Two Eggs any style 3 & Hash Browns 3 & Fresh Fruit 3 & Toast 1					
cheese	10	Biscuit and Gravy 4 Green chile 3					

V-Is, or can be, prepared vegan or vegetarian through modification. Please inform your server of any

GF-Is, or can be, prepared gluten free through modification. Please inform your server of any dietary needs.