Remington's Casual dining with a view !

All meals served with hash browns and fruit unless otherwise noted.

Biscuits and Gravy**Two freshly baked
biscuits smothered in sausage gravy,
served with two eggs any style 10
Croque Madam* & Brioche filled with Black
Forest ham and two eggs any style, topped with
smoked gouda 10
V,GF <b>Traditional*                                    </b>
your choice of meat and toast 10
V <b>Chefs Choice Quiche &amp;</b> Ask your server
for today's selections 9
V <b>Eggs Benedict*                                    </b>
your choice of protein
Classic (ham) 11
Smoked Salmon 12
Avocado and Sautéed Veggies 11
V Chef Choice Pancakes & Served with
fresh fruit and choice of meat 9
V Brioche French Toast & Served with
fresh fruit and choice of meat 9
V <b>Croissant Breakfast &amp;</b> A buttery
croissant filled with two scrambled
eggs and your choice of toppings
Black Forest ham and smoked gouda 11
Sautéed Vegetables and cheddar 10
V,GF <b>Tofu Scramble                                    </b>
and sautéed veggies, scrambled till fluffy 11

V,GF <b>Build Your Own Omelet &amp;</b> Choose 4
fillings from bacon, sausage, ham,
spinach, tomatoes, red bell peppers,
mushrooms, onions, green chilies,
cheddar or Swiss cheese 10
V,GF <b>Huevos Rancheros*                                    </b>
tortillas stuffed with cheddar cheese
and beans, and topped with house
made green chili and two eggs any
style 10
GF <b>Bridges Burger *</b> Served with choice of
side. 9
Cheddar1 & Swiss 1 & Pepperjack 1 & Bacon 1.50 & Pepper Bacon <b>1.50</b> & Sautéed Mushrooms .75 & Sautéed Onions .75 & Hatch Green Chilies 1 & Jalapeno .75 & Avocado 1.50 French Dip & Sliced roast beef and Swiss
cheese served au jus 11
Grilled Reuben & Corned beef or pastrami,
sauerkraut, Swiss cheese, and thousand
island dressing on rye 11
V <b>Veggie Gyro &amp;</b> Sautéed veggies and tzatziki
sauce served in a warm pita 9

## A la Carte

V-ls, or can be, prepared vegan or vegetarian through modification. Please inform your server of any dietary needs. GF-ls, or can be, prepared gluten free through modification. Please inform your server of any dietary needs. \*\*Consuming raw or under cooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.

A \$6 charge will be applied for any split plates for extra side dishes