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## HOT & COLD BREAKFAST (8AM - 11AM)

### housemade egg & cheese english muffin - 4.5

aged cheddar, add bacon, sausage, or avocado +1.50

### sausage & cheese stuffed pretzel - 5

maple syrup or dijon

### \*smoked salmon bagel - 10

salmon gravlax, egg, dill & caraway cream cheese

### \*housemade egg & cheese bagel - 5

aged cheddar, add bacon or sausage +1.50

### rolled oat & granola parfait - 4

greek yogurt

### farro oatmeal - 5

cinnamon and date butter, pecans, raisins

### fruit plate - 4.5

chef's daily selection of seasonal fruit

### \*croque madame waffle - 10

porchetta, sunny side egg, mornay

### \*huevos rancheros - CHOOSE: chicken or beef - 9

sunny side egg, black beans, avocado, cilantro

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## SOUPS AND SPECIALTIES (11AM - CLOSE)

### butternut squash & pear soup - 6

pepitas, sage, cranberry, brown butter

### rotisserie chicken & tortilla soup - 8

avocado, tomato, lime, cilantro

### tomato braised meatball & polenta bowl - 13

broccoli pesto, parmesan

### red wine braised brisket & polenta bowl - 14

mushrooms, carrots, onions, jus

### madras curry bowl - 10

jasmine rice, ginger, coconut, naan

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## SALADS (11AM - CLOSE)

ADD ONS: AVOCADO - 1.5, FALAFEL - 2, CHICKEN - 4,

LAMB, PORCHETTA, STEELHEAD SALMON, OR SHRIMP - 6

### sweet potato & avocado - 11

toasted peanuts, Thai vinaigrette, cucumber

### \*shredded brussels sprouts caesar - 11

sunny side egg, parmesan croutons

### pear & gorgonzola - 11

spinach, endive, pecans, pomegranate-mustard vinaigrette

### baby kale & shaved apple - 11

candied almonds, lemon vinaigrette, parmesan

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## KIDS MENU

### meatballs & polenta - 6

parmesan, tomato sauce

### grilled cheese - 5

brioche, cheddar, chips

### fruit cup - 3

### chicken fingers - 8

+mac & cheese

### chicken & veggies - 8

roasted potatoes

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## SANDWICHES (11AM - CLOSE)

### chicken and pesto - 11

basil pesto, mozzarella, sweet peppers

### italian - 11

porchetta, salami rosa, olives, giardiniera, provolone

### \*cajun blue shrimp - 14

avocado, herbed slaw, creole aioli, lemon

### falafel - 12

tatziki, harissa, cucumber, pepper relish, arugula

### \*rotisserie chicken banh mi - 13

paté aioli, pickled carrots & cucumbers, herbs

### \*wagyu beef french dip - 14

mustard & horseradish aioli, gruyere, au jus

### OAK meatball - 12

broccoli pesto, provolone cheese

### \*porchetta & kimchi - 13

house kimchi, cheddar, arugula, herb aioli

### lamb & harissa - 14

tatziki, cucumber, pepper relish, arugula

### turkey, bacon, & avocado - 12

charred tomato aioli, coffee bacon jam, arugula

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## SMALL PLATES (11AM - CLOSE)

### brussels sprouts - 6

sesame, tamari

### sweet potato tots - 6

cilantro & jalepeno sauce

### farro risotto - 6

broccoli, cheddar

### macaroni & cheese - 6

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## DINNER PLATES & STYLES (AFTER 4PM)

CHOOSE ONE

### Herb Rubbed 1/2 Rotisserie Chicken - 18

### Rotisserie Roasted Porchetta - 15

### Rotisserie Roasted Lamb Leg - 16

### Steelhead Salmon - 15

### Fried Rotisserie Chicken (3pcs) - 15

STYLES: CHOOSE ONE

lemon & chili wilted kale, roasted potatoes, chicken au jus

\*fried rice, egg, crispy garlic & ginger, sesame, house kimchi

cous cous, feta cheese, tatziki, harissa, cucumber & red onion

madras curry, jasmine rice, coconut

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## DESSERTS

### butterscotch budino - 3

### daily cheesecake - 4

### salted chocolate pie - 4



**BriDer**  
ROTISSERIE • KITCHEN

**FRESH SQUEEZED JUICES, BOXCAR COFFEE & TEA**

orange juice- 5  
grapefruit - 5  
chai latte - 4.5  
hot tea- 3.5  
iced tea - 3

drip coffee- 3  
espresso- 3.5  
cappuccino - 4  
nitro coffee - 4  
cortado - 3.5  
mocha - 4.5

**BRIDER** - to truss - in cooking, to put string around meat, so it keeps its shape when cooking.

**BEER**

**birra moretti** - 5  
venuto, it 4.6%

**goose ipa** - 6  
chicago, il 5.9%

**odell 90 shiling ale** - 6  
denver, co 5.3%

**ska true blonde ale**- 6  
durango, co 5.3%

**avery white rascal** - 6  
boulder, co 5.6%

**boulevard brewing irish ale** - 6  
kansas city, mo 5.8%

**WINE**

**chardonnay** - 10 - 38  
ten span, 13.4%, ca

**roero arneis** - 10 - 38  
cantine povero, 13%, it

**nero d'avola** - 10 - 38  
stemmari, 13.5%, it

**cabernet sauvignon** - 10 - 38  
le p'tit paysan, 13%, ca

**rose** - 9 - 34  
campuget, 11%, fr

**cava** - 10 - 38  
anna de codorniu, 11.5%, sp

**COCKTAILS**

**brighton boulevard**- 10  
vodka, aperol, st. germaine, grapefruit, aloe

**spiced margarita** - 10  
tequila, ancho Reyes, apple, lemon, aromatic bitters

**ornamental tonic** - 10  
gin, chinese fivespice, yuzu, tonic

**harry nillsen** - 10  
black tea infused rum, kaffir lime, coconut

**across the atlantic** - 10  
bourbon, benedictine, lillet rouge, aromatic bitters, honey

**manhattan** - 10  
bourbon, sweet vermouth, bitters

**negroni** - 10  
gin, campari, sweet vermouth

**choose your mule** - 7  
housemade ginger beer

**bloody mary** - 9

**mimosa** - 9

**NON-ALCOHOLIC**

**house ginger beer** - 3.5 -

**house rootbeer** - 3.5

**house kombucha** - 4

**lemonade** - 3

**coca cola • diet coke • sprite** - 2

\*\*\* THESE ITEMS MAY BE RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,