



EASTER BRUNCH

SUNDAY, APRIL 5, 2026, 10AM - 2PM

Starters

*Fresh Baked Pastries \$7
Assorted*

*Chia Seed Pudding \$12
Coconut milk, Agave, Prickly Pear Syrup, Seasonal fruit, Toasted coconut*

*Smoked Trout & Bagel \$18
Hot smoked trout, Toasted bagel, Cream cheese, Tomato, Cucumber,
Capers, Red Onion*

*Heirloom Tomato Caprese \$15
Fresh Buffalo mozzarella, Ripe tomatoes, Charred lemon oil, Balsamic glaze,
Micro basil, Grilled focaccia, Maldon*

*Stuffed French Toast \$16
Baguette, Honey-whipped mascarpone, Berry mint compote*

Brunch

*Egg Salad Sandwich \$20
Hard boiled egg, Dill, Preserved lemon, Red onion, Romaine, and Tomato
on a House-baked croissant. Served with salad + house vinaigrette*

*Croque Madame \$22
Smoked ham, White cheddar, Sourdough, Mornay sauce with
Smoked gouda, Fried egg, and Crispy parsley*

*Cast Iron Baked Frittata \$20
Roasted seasonal vegetables, Herbs, Arugula, and Parmesan*

*NY Steak \$36
Grilled NY Steak with Fried egg, Salted fingerling potato,
and Bernaise sauce*

*RCL Burger \$18
Fire-grilled beef patty, Aged cheddar, Smoked aioli, Caramelized onions,
and House pickles on a toasted Ciabatta bun. Served with hand-cut fries*

For the Kids

*Little Miner Breakfast: Scrambled eggs,
Bacon or Sausage, Potatoes, and Toast \$10*

*Breakfast Sandwich: Scrambled egg, Bacon, and
Cheddar on an English muffin, with potatoes \$10*

Baby Cakes: Mini pancakes with Berries and Maple syrup \$9

Kids' Breakfast Burrito: Eggs, Cheese, and Potatoes \$9