

Twin Lakes Inn and Saloon
Mother's Day Brunch - May 12th, 2024
Reservation Line: 719-486-7965

ENTREES

Frittata Florentine © 19

Two fresh eggs with spinach, tomatoes, scallions, mushrooms and mozzarella. Served with Texas toast and your choice of home fries or smoked gouda grits.

***Steak & Eggs © 28**

8oz ribeye topped with hollandaise, two eggs your style and grilled asparagus. Served with Texas toast and your choice of home fries or smoked gouda grits.

Crab Cake Benedict 17

Two poached eggs, crab cakes and baby greens on an English muffin topped with Hollandaise. Served with grilled asparagus, Texas toast and your choice of home fries or smoked gouda grits.

French Toast ① 14

French toast topped with fresh sliced strawberries and caramel sauce.

Eggs Benedict 14

Two poached eggs and Canadian bacon on an English muffin topped with Hollandaise. Served with grilled asparagus, Texas toast and your choice of home fries or smoked gouda grits.

Biscuits & Gravy 14

Two biscuits topped Tenderfoot Farm sausage gravy and two strips of bacon. Add two eggs your style +4

***Country Breakfast ①② 14**

Two eggs your style, your choice of bacon or sausage, your choice of smoked Gouda grits or home fries. Served with Texas toast.

Vegetable Omelet ①② 13

Two eggs, seasonal vegetables and cheddar topped with Tenderfoot Farm salsa. Served with Texas toast and your choice of home fries or smoked gouda grits.

Bacon-Green Chili Omelet ① 14

Two eggs, bacon, cheddar and green chilis topped with Tenderfoot Farm salsa. Served with Texas toast and your choice of home fries or smoked gouda grits.

Smoked Chicken Wings ①② 15

7 jumbo smoked wings tossed in dry rub. Choice of buffalo or BBQ.

***Cheeseburger, Black Bean Patty or Chicken Sandwich ①②③ 19**

Served with lettuce, tomato and onion. Your choice of cheddar, Swiss or gouda. Bacon +3 Green Chilis +3 Goat Cheese +3

Strawberry Salad ①②③ 14

Baby char, arugula, kale, red onion and fresh strawberries all tossed with a lemon honey vinaigrette and topped with toasted almonds and goat cheese.

Chicken +7 Shrimp +7

COCKTAILS

Honey Blackberry Smash

(N/A) 8

Fresh blackberries, local honey, mint, fresh lime juice & soda water.

Spring Paloma 11

Dulce Vida reposado, ruby red grapefruit, watermelon extract.

Bacon Bloody Mary 11

VanJack vodka (CO), Mr & Mrs T's Bloody Mary mix and bacon.

Prosecco Mimosa 9

Mionetto prosecco, orange juice with a dash of Peychaud's sweet bitters.

Chocolate White Russian 10

Kahlua, VanJack vodka (CO), chocolate liqueur & milk.

DESSERTS

Red Velvet Cake 9

Triple layer cream cheese and red velvet cake.

New York Cheesecake 9

Traditional New York style cheesecake topped with strawberry sauce.

Peanut Butter Pie © 9

Peanut butter puree with a chocolate crust and caramel drizzle.

Cookies & Ice Cream 7

Two house baked chocolate chip cookies heated up and topped with vanilla ice cream.

Available options: (D) = Dairy-Free (G) = Gluten-Free (V) = Vegetarian or Vegan

Please let your server know about any food allergies, substitution requests or sensitivity to any spices.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Your meals are carefully prepared by the Inn's experienced chefs Edward Fisher & Chris Sawyer.

Mother's Day '24