

11TH STREET CLASSICS*

Sub: field greens salad 2.99, fresh fruit 3.99
cheesy green chili grits 4.99

Have ‘em your Way^{GF} 16.99

Two farm fresh eggs, choice of meat and
breakfast potatoes or grits

Add toast and homemade jam +2.49

Western 17.99

Fresh biscuit, sausage gravy, potatoes and farm eggs

Patterson Barn Burner 19.99

Sausage gravy smothered biscuit sammy with eggs,
bacon and cheddar. Served with potatoes

Brisket Biscuit 19.49

Smoked brisket, onions, peppers, pickled jalapeños and
cheese. Served on a biscuit with onion jam, eggs & potatoes

Croissant Breakfast 18.99

Buttery croissant with two eggs, choice of cheese and meat.
Served with potatoes or grits

Wafflelaughagus 19.99

Malted waffle loaded with sausage gravy, melted cheese,
farm eggs, potatoes and your choice of meat

The O.G. Burrito 17.49

Flour tortilla with scrambled eggs, potatoes, beans & cheese.
Smothered in green chili with tomatoes, pickled jalapeños
and sour cream

Add choice of meat +5.49
G/f +1.99

EGGS BENEDICT*

Two farm fresh poached eggs over a toasted english muffin,
smothered in hollandaise. Served with breakfast potatoes or grits.

Sub: fresh fruit 3.99 | cheesy green chili grits 4.99 | field greens salad 2.99

Traditional 18.99

Thick cut, crisp griddled ham

BAT 21.99

Local bacon, fresh sliced avocado, tomato

Alpine Forest 19.99

Savory mushrooms, chevre, onion jam,
red wine reduction

Cowboy Downhill 22.99

Smoked beef brisket, roasted onions,
pickled jalapeños

Pickley Bird 21.49

Country fried chicken, chipotle mayo,
pickles, hot honey

OMELETS^{GF}*

Served with choice of
breakfast potatoes or grits

Sub: fresh fruit 3.99
cheesy green chili grits 4.99
field greens salad 2.99
green chili smothering 3.99

Cure-all 18.99

Sautéed baby spinach, garlic,
tomatoes and feta

Santa Fe 17.99

Monterey jack, ham, onions
and mixed peppers

Veggie 18.99

Seasonal vegetables, spinach and avocado

GRIDDLE CAKES

15.99

Malted Waffle

French Toast

Buttermilk Pancakes

Sub: gluten free pancakes or waffle 2.99

Includes one topping:

homemade granola
caramelized bananas
fresh bananas
fresh strawberries
chocolate chips
whipped cream
fruit preserves
nutella

CREEKSIDE FAVES*

Granola Bowl^{GF} 16.99

Homemade granola rich in seeds and nuts,
topped with fresh fruit and vanilla yogurt

Rancheros 20.99

Corn tortillas layered with beans, cheese and chorizo.
Served with farm eggs, green chili,
tomatoes and sour cream

Corned Beef Hash^{GF} 21.49

Shredded corned beef, grilled crisp with
mixed peppers, onions and potatoes.
Topped with two eggs

Chili Relleño 17.99

Fried, cheese-stuffed pepper with beans,
potatoes, eggs and green chili
Add a relleño +6.49

Chicken and Waffles 19.99

Malted waffle with fried chicken,
sausage gravy, farm eggs and hot honey

Quesabirria Brekkie^{GF} 19.99

Crispy tortillas with brisket and cheese.
Eggs, tomatoes, feta and pickled jalapeños.
Served with salsa & field greens salad

Fourteener 21.49

Malted waffle, french toast or buttermilk pancakes.
Served with choice of meat and two eggs

CUTS & STUFF^{GF}

local sausage, vegan sausage, turkey sausage,
smoked turkey, house chorizo, bacon, thick cut ham 6

Laundry brisket, local bacon 9

Got Allergies?

The following allergens may be
present in our kitchen:
Milk | Egg | Fish | Crustacean Shellfish
Tree Nuts | Peanuts | Wheat | Soy | Sesame

Before You Order

Let us know about
your allergies
and dietary restrictions

Avoid Surprises

Ask away!
Some ingredients
are not listed

Important

We can't guarantee a
completely allergen-free
environment

*These items may be served raw or undercooked based on
your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

LUNCH

Served with fries or field greens salad
Sub: fresh fruit or onion rings 3.99

Fried Avo Sandwich 18.99
Country fried with pimento cheese, pickles, LTO and pickled jalapeño on toasted baguette

Turkey Club 19.99
House smoked with bacon, avocado, mayo, LTO on toasted sourdough

Fried Chicken Sammie 18.99
Cheddar, lettuce, tomato, onion, pickles, hot honey mustard aioli on a brioche bun

B.L.T. 18.99
Crispy bacon, lettuce, tomato, avocado and house mayo on a baguette

Banh Mi 19.99
Grilled chicken, bang bang sauce, romaine, crisp veggies, crunchy noodles, onion strings on a baguette

Express Burger* 18.99
Sautéed onions, american cheese, pickles and special sauce on a toasted bun

Bacon Cheddar Burger* 19.99
Cheddar cheese, bacon, lettuce, tomato and garlic mayo on a toasted bun

Frikin Chicken BangBang 22.49
Bang bang sauce, romaine, crisp veggies, coconut, crunchy noodles, toasted sesame, onion strings, lemon chili vinaigrette

Avo Toast 18.99
Ciabatta with onion jam, avocado, balsamic tomatoes and feta. Served with field greens salad
Add farm fresh egg* +2.99

Athletic Greens^{GF}* 19.99
Power greens, poached egg, avocado, beans, tomato, feta, pickled onion, hemp hearts, sunflower seeds, nooch, french vinaigrette and hot honey

Add: grilled or fried chicken +8, Laundry beef brisket +9

Grilled Cheese & Tomato Bisque 17.99
Toasted sourdough with 4-cheeses and hot soup for dippin’

Soup, Toast & Salad 19.99
Tomato bisque, toasted ciabatta and side salad with tomato, cucumber, feta, pickled onion & vinaigrette

Bubbles

Mimosa 9/32
OJ, bubbles
Add: vodka +5

Hawaii-5’osa 13/45
House-infused mango vodka, pineapple juice, bubbles

Pink Lady 13/45
Skyy citrus vodka, house strawberry lemonade, bubbles

Winter Spritz 13
Cran-rosemary aperol, bubbles, spritz over ice

Cocktails

Espresso Martini 16
House-infused espresso vodka, vanilla, locally roasted coffee, Mythology coffee liqueur

White Russian-ish 14
Disaronno, coffee liqueur, star anise, nutmeg, cinnamon-clove cream

Figberry Martini* 16
Blueberry gin, lemon, fig, cherry, egg whites, bitters

Toddy Time 13
Cinnamon apple bourbon, lemon, honey

Creekarita 15
Tequila, mango vodka, orange liqueur, cranberry, lemon lime, mint, bubbles

Wine

House 10
red, white, rosé, sparkling

Laundry Kitchen & Cocktails
All wine offerings available

Hot Bar

Latte 7
Americano 4
Espresso 3.75
Cappuccino 6.5
Cold Brew 7
Dirty Chai 11
Chai 8
Strawberry Horchata Chai 12
Strawberries, white chocolate, caramel, cinnamon, milk

Pistachio Mocha 9
Pistachio-chocolate cream, espresso, whipped cream, wafer

Winterberry Bliss 9
White chocolate cranberry cream, espresso, whip, cookie

Gingerbread Steamer 9
Gingerbread steamed milk, whipped cream, cookie crumbles

I Love You So Matcha 10
Matcha, honey, steamed milk

Lost Irishman 14
Redemption rye, irish cream, local coffee, hazelnut foam

PB&C 14
Peanut butter whisky, hot chocolate, whipped cream and reece’s pieces

+1 mocha / caramel / vanilla sugar free vanilla / hazelnut
+2 House-made: gingerbread / pistachio-chocolate white chocolate-cranberry
+1 coconut or almond milk
+1.5 oat milk

Bloody Marys
Mythology vodka, Steamboat Springs, CO
Award Winning House 12
Secret blend

Diamante 13
Pepperoncini infused vodka

Hog Heaven 13
Bacon vodka

Powder Keg 13
Hot pepper infused vodka

El Diablo 13
Chili tequila, pepper rim

Mocktails

Boston Cooler 10
House made ginger syrup, soda, whipped cream

Figalicious 10
Fig, cran, lemon, fresh rosemary, spritz

Summer Time 10
Strawberry lemonade, mint, blueberries, spritz

StraightUp Strawberry 9
Fresh strawberries & lemonade

Beer

Storm Peak ‘Maestro’ IPA 8

Modelo Mexican Lager 6

Michelob Ultra 6

Coors Banquet 6

Stem Dry Cider 12

Face Down Brown Ale 9

Athletic Run Lite (n/a) 8