

1887
HISTORIC EATERY

BREAKFAST

UPSCALE
FRONTIER
FARE

The Frontier*

3 pieces of bacon or Greener Pastures sausage, 2 cage free eggs, hashbrowns, toast **\$16**

MADE TO ORDER

Cage-Free Three Egg Omelet*

(Choose up to 4) Greener Pastures sausage, ham, bell pepper, onion, tomato, spinach, asiago cheese. Served with hash browns **\$14**
Swap for egg whites **+\$1**

St. Cloud Benedict*

Canadian bacon, wilted spinach, poached eggs, basil brushed english muffin, hollandaise **\$14**

Tofu Scramble

Scrambled organic tofu with mushrooms, peppers, onions, cherry tomatoes, and spinach, served with hash browns **\$16**

Biscuits & Gravy

2 fresh buttermilk biscuits topped with Greener Pastures sausage gravy **\$11**

Monte Christo

Battered brioche, black forest ham, bacon, aged white cheddar, daily jam, powdered sugar served with potato wedges **\$18**

Yogurt Parfait

Organic Greek yogurt served with fruit and house granola **\$10**
Substitute vegan yogurt **+\$3**

Daily French Toast

Buttered brioche topped with chef-inspired toppings **\$MP**

Belgian Waffle

With cinnamon butter and maple syrup **\$7**

◀ PANCAKES ▶

St. Cloud Pancakes

Double stack of fluffy buttermilk pancakes served with cinnamon butter & maple syrup **\$10**

Pineapple Upside Down Pancakes

Double stack of fluffy buttermilk pancakes with caramelized pineapple served with butter and cherry syrup **\$14**

Blueberry Danish Pancakes

Double stack of fluffy buttermilk pancakes layered with blueberry compote and whipped lemon ricotta topped with butter and streusel **\$16**

Nutella Pancakes

Double stack of fluffy buttermilk pancakes layered with Nutella and topped with crushed spiced walnuts **\$18**

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Hashbrowns

Shredded hashbrowns cooked with butter on cast iron

Single **\$5**, Double **\$7**, Triple **\$9**

Greener Pastures sausage **\$4**

Ham **\$2**

American Cheese **\$2**

Mushrooms **\$2**

Bell Pepper **\$1**

Onion **\$1**

Tomato **\$1**

AL LA CARTE

Biscuit **\$2**

2 pieces of bacon **\$4**

Greener Pastures sausage **\$4**

Farm egg* **\$2**

A BRIEF HISTORY

The year was 1887. Cañon City was a part of the burgeoning urbanization of Colorado and the potential seed for the capital city. The gold rush and manifest destiny had cultivated a culture imbued with a pioneering spirit that rose to new heights along with the elevation.

Where opportunity was in the air — the west was still forming. The nearby town of Silver Cliff went from boom to bust when hype of silver surpassed its presence in the ground. To tap into new opportunities, the St. Cloud Hotel was moved, brick by brick, from Silver Cliff to Cañon City.

This restaurant taps into that same frontier spirit that carved out the culture of Colorado and remains to this day. Our menu pulls from 19th century frontier favorites paired with locally inspired culinary and ingredients. Ask your server for more historical storytelling or further your inquire in *The War Room*.

We take the allergies of our guests seriously. Menu items may contain or come in contact with milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.