



# VALLEY ROCK

INN & MOUNTAIN CLUB

## BRUNCH MENU

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### *Appetizer*

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**Organic Spicy Green Juice** - Kale, Apple, Cucumber, Celery, Ginger, Lemon [8]

**Vegan Chia Pudding** - Chia Seeds, Hazelnut Milk, Fresh Fruit, Vegan Granola [9]

**Fresh Fruit Parfait** - Local Yogurt, Fresh Fruit, Biodynamic Mint, Granola [8]

**Herbed Potatoes** - Crispy Fingerling Potatoes Tossed with Rosemary, Mint, Thyme and Sea Salt [9]

**Biodynamic Crunchy Crudite** - Local Seasonal Vegetables, Beet Hummus, Dilly Ranch [14]

**Local Burrata** - Grilled Summer Squash, Olive Tapenade [14]

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### *Wood-Fired Oven Pizza*

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*Gluten free options available on all pizzas +\$3*

**Pepperoni** - San Marzano Tomato Sauce, Pepperoni, Fresh Mozzarella, Basil [17]

**Summer Seasonal** - Seasonal Vegetables, Horseradish Chevre, Local Herbs [17]

**Italian White Truffle** - White Truffle Oil, Fontina, Mozzarella, Organic Wild Arugula, Fresh Lemon Zest [18]

**Al Funghi Taleggio** - Roasted Wild Mushrooms, Taleggio, Onion, Shaved Black Truffle [26]

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*Entrée*

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**Organic Leek & Tomato Quiche** - Organic Leeks, Heirloom Tomatoes, Organic Eggs, Local Ronnybrook Heavy Cream, Gruyere Cheese, Mesclun greens [16]

**Organic Avocado Toast** - Organic Avocados, Multigrain Bread, Local Radish, Spicy Aioli, Micro Cilantro [16]

**French Toast Bake** - Challah Bread, Local Heavy Cream Custard, Grade A Maple Syrup, Sriracha Creme Fraiche, Fresh Berry Compote [16]

**Market Salad** - Mesclun Mix, Summer Squash, Grill Lemons, Seasonal Vinaigrette [14]  
With Chicken [+6]

**Ancho Chili Sugar Rubbed Pork Ribs** - St. Louis Ribs, Ancho Chili Sugar, Housemade Slaw [20]

**Wood Fired Faroe Island Salmon** - Faroe Island Salmon, Wood Roasted Organic Seasonal Vegetables [24]

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*Dessert*

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**Chocolate Pot de Creme** - Belgium Chocolate, Local Heavy Cream, Crisp Pearls [9]

**Lime Curd Tart** - Lime, Graham Cracker, Torched Meringue [9]

**Seasonal Fruit Crostata** - Seasonal Fruit, Buttermilk Cornmeal Dough [9]