



# VALLEY ROCK

INN & MOUNTAIN CLUB

## Brunch at the Cantina

### Classic Brunch Beverages

Mimosa \$12

Bellini \$12

Valley Rock Bloody Mary \$14

Cold Brew Coffee \$7

### Appetizers / Sides

**Maine Lobster Crisp - Market Price** ☉  
Fresh Cold Water Maine Lobster with Idaho Potato Crisps

**Brussels Sprouts 13<sup>95</sup>** ☉  
Granny Smith Apples, Pistachio, Creme Fraiche

**Organic Guacamole & Chips 15<sup>95</sup>** ☉☉  
Valley Rock Guacamole with House Made Crispy Corn Tortilla Chips

**Burrata 17<sup>95</sup>** ☉  
Wild Flower Honey, Grilled Country Bread

**Crispy Polenta Bites 12<sup>95</sup>** ☉  
with Sriracha Aioli

**Halibut Ceviche 22<sup>95</sup>** ☉  
Corn, Red Onion, Jalapeno, Blue Corn Tortillas

**Valley Rock Potatoes 9<sup>95</sup>** ☉☉  
Crispy Fingerling Potatoes Tossed With Rosemary, Thyme, Sea Salt & Mint

**PEI Mussels 19<sup>95</sup>**  
Sautéed with Garlic, White Wine & Butter. Served with Grilled Country Bread

**Grilled Octopus 21<sup>95</sup>** ☉  
Nduja, Garbanzo Puree, Romanesco

### Salads

**Little Gem Caesar 15<sup>95</sup>**  
Little Gem Lettuce, Shaved Pecorino, Sourdough Croutons, Creamy Caesar Dressing  
*Add Grilled Chicken \$10 or Grilled Shrimp \$12*

**Honey Nut Squash Salad 14<sup>95</sup>** ☉  
Roasted Honey Nut, Arugula, Pesto, Point Reyes Bleu Cheese, Sweet & Spicy Pecans  
*Add Grilled Chicken \$10 or Grilled Shrimp \$12*

### Entrees

**Quiche of the Day 16<sup>95</sup>**  
Over Mesclun Greens with House Vinaigrette

**Lincoln Log French Toast 16<sup>95</sup>**  
Berry Compote, Local Maple Syrup

**Breakfast Burrito 16<sup>95</sup>**  
Organic Free-Range Eggs, Bacon, American Cheese in a Whole Wheat Tortilla

**Lobster Roll - Market Price**  
Cold Water Maine Lobster on a Toasted Bun with House Made Idaho Potato Crisps

**Pepper Seared Tuna BLT 24<sup>95</sup>**  
Ahi Tuna, Applewood Bacon, Bibb Lettuce Heirloom Tomato, Wasabi Mayo, Country Bread

**Crispy Chicken Sandwich 25<sup>95</sup>**  
Brioche Bun, Crispy Chicken, American Cheese, Pickles, Secret Sauce. Served with Housemade Potato Chips

**Short Rib Hash & Eggs 28<sup>95</sup>**  
Choice of Over Easy or Scrambled Eggs & Crispy Potatoes

**Korean Short Rib Tacos 24<sup>95</sup>**  
Braised Short Ribs, Brussels Slaw, Green Sauce. Served with Mesclun Greens.  
*Add Guacamole \$4*

**Soba Noodles 23<sup>95</sup>**  
Cool Buckwheat Noodles with Cabbage, Edamame, Red Peppers & Peanut Lime Vinaigrette  
*Choice of: Sweet & Spicy Cauliflower \$5, Korean Short Ribs or Grilled Shrimp \$12*

**Valley Rock Burger 19<sup>95</sup>**  
8oz Angus Beef Burger on a Brioche Bun served with Lettuce, Tomato, and Sautéed Onions and choice of American or Gruyere served with Herbed Potatoes  
*Add Side of Guacamole \$4 or Applewood Bacon \$5*

**Veggie Burger 17<sup>95</sup>**  
Beyond Burger on a Brioche Bun served with Lettuce, Tomato, and Sautéed Onions, served with Herbed Potatoes  
Choice of American or Gruyere  
*Add Side of Guacamole \$4*

**Valley Rock Grilled Cheese 15<sup>95</sup>**  
Gruyere, Heirloom Cherry Tomatoes, Red Onion, Dijon on Ciabatta Bread with Valley Rock Potatoes

### Wood-Fired Oven Pizza

**Neapolitan 18<sup>95</sup>**  
San Marzano Tomato Sauce, Fresh Mozzarella, Basil

**Pepperoni 20<sup>95</sup>**  
Ezzo Crispy Cup Italian Pepperoni, San Marzano Tomato Sauce, Fresh Basil & Mozzarella

### Specialty Pizzas

**White Truffle 22<sup>95</sup>**  
White Truffle Oil Over Fontina and Mozzarella Cheese with Organic Wild Arugula & Fresh Lemon Zest

**Fall Harvest Pizza 24<sup>95</sup>**  
Shaved Brussels, Nduja, Peppadews, Jasper Hill Clothbound Cheddar

### Desserts - \$14<sup>95</sup>

**Chocolate Pot De Crème** ☉  
Cacao Nib

Seasonal Dessert Special

**Pumpkin Creme Brulee** ☉  
Organic Sugar Cane

Parties of 8 or more will be subject to 20% gratuity