



SHAREABLES

CINNAMON ROLLS (4) 'TIL WE RUN OUT!	12
cream cheese frosting, bacon jam	
NEW BILLION \$\$\$ BOURBON BACON	10
thick sliced Daily's Bacon, sweet & spiced bourbon glaze	
BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY	7.25
CORNERED BEEF HASH	
jalapeño bacon chutney	10

EGGSTRAORDINARY

3 EGG BREAKFAST* GFA	13.5
hash browns, choice of toast, choice of protein	
make it an omelet or scramble with 2 fillings +1	
STEAK & EGGS* GFA	21
top sirloin cap steak, roasted espresso butter,	
sauteed mushrooms & onions, 2 eggs, loaded hash browns	
CHICKEN & THE EGG*	18
lightly fried chicken, award-winning sage sausage gravy,	
2 eggs, green onion, hash browns	
PROTEIN BOWL* GFA	17.5
hash browns, peppers & onions, jack & cheddar, applewood smoked bacon,	
sausage, ham, 2 eggs, avocado crema, choice of toast	
GARDEN BOWL* GFA	16.75
hash browns, peppers & onions, jack & cheddar, spinach,	
portobello mushroom, 2 eggs, tomato, fresh avocado, choice of toast	
CARNITAS BOWL* GFA	17.25
slow roasted pork carnitas, hash browns, green chili, avocado, 2 eggs,	
pico de gallo, radish, paprika, cotija, flour tortillas	
AWARD-WINNING BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY*	15
scratch made buttermilk biscuit, award-winning sage sausage gravy,	
hash browns, 2 eggs	
ROCKY MOUNTAIN CORNERED BEEF HASH* GFA	16
2 eggs, slow roasted cornered beef, sauteed peppers, hash browns,	
jalapeño bacon chutney, jalapeño slivers, choice of toast	
BREAKFAST BURRITO	14.5
green chili tortilla, scrambled eggs, black beans, hash browns, peppers &	
onions, jack & cheddar, avocado crema, cotija, choice of red (gf) or green chili,	
choice of applewood smoked bacon, chorizo or portobello mushroom	
BREAKFAST TACOS GFA	14.5
flour tortillas, hash browns, scrambled eggs, peppers & onions,	
black beans, avocado crema, pickled onions, cotija, choice of	
applewood smoked bacon, chorizo or portobello mushroom	
BLUE CORN HUEVOS RANCHEROS* GFA	14.5
black beans, avocado crema, radish, cotija, pickled onion, 2 eggs,	
choice of red (gf) or green chili, hash browns, choice of	
applewood smoked bacon, chorizo or portobello mushroom	

LOCAL BREAD	2.5
brioche, sourdough, multigrain, tortillas, english muffin, biscuit	

MMM...MIMOSAS

featuring La Bella prosecco from the world-renowned Friuli region of Northern Italy

THE CLASSIC	prosecco, orange juice	10
LUSCIOUS LAVENDER	sparkling lemon soda, prosecco, housemade lavender simple syrup, sweet vermouth	11
MAUI WAUI STAFF FAVORITE	house infused pineapple vodka, orange juice, prosecco	11.25
ULTIMATE MIMOSA	750 mL bottle, choice of juice	38
MAKE IT A MAGNUM	1.5L, choice of juice	70
side of house infused pineapple vodka +10		
GLASS OF PROSECCO		8



CRAFTED OMELETS

served with harvest house salad or hash browns and choice of toast substitute egg whites +2, substitute fresh fruit +3

SOUTHWEST	16
chorizo, black beans, flour tortilla, green chili, cotija, avocado crema	
CLASSIC DENVER	15.5
black forest ham, jack & cheddar, red rocks gravy, pepperoncinis, onion	
GREEK	16.5
mediterranean olives, spinach, feta, red onion, tomatoes, tzatziki	
RANCHER	15.5
pork sausage, fingerling potatoes, fontina, sage sausage gravy	

BENEDICT BLISS

served with harvest house salad or hash browns substitute fresh fruit +3, GFA upon request +3

CLASSIC*	14.5	TAMALE*	15
black forest ham, hollandaise, english muffin		open faced tamale, green chili, chorizo, hollandaise, paprika, cotija	
CHICKEN & WAFFLE*	19	TUSCAN*	15.5
belgian sugar waffle, lightly fried chicken, bacon jam, roasted espresso butter, hollandaise, green onion		prosciutto, fresh tomato, fresh basil, hollandaise, balsamic drizzle, english muffin	
DENVER HOT CHICKEN*	18		
lightly fried chicken, roasted chili buffalo sauce, buttermilk biscuit, ranch & hollandaise, bleu cheese, celery, carrot			

FANCY PANCAKES +™

3 pancakes per order, gfa upon request +3

TRADITIONAL PANCAKE FLIGHT	12.5
buttermilk, blueberry, strawberry, chocolate chip	
GOURMET PANCAKE FLIGHT	14.25
choose any three pancakes from below	
STRAWBERRY CHEESECAKE PANCAKES	13.75
fresh strawberries, NY style cheesecake spread, Grandma's strawberry sauce, whipped cream, cinnamon	
FRED'S HAWAIIAN PANCAKES	13.75
Hawaiian super sweet pineapple, toasted coconut, cinnamon butter, housemade vanilla crème anglaise	
BLUEBERRY STREUSEL PANCAKES	13.75
fresh blueberries, toasted streusel, powdered sugar, lemon honey butter, blueberry infused syrup	
CINNAMON SWIRL PANCAKES	13.75
cinnamon slurry, royal icing, cinnamon butter	
BELGIAN PEARL WAFFLES	14
syrup drizzle, housemade vanilla crème anglaise, fresh berries, whipped cream	
TRADITIONAL FRENCH TOAST	11.5
fresh brioche, powdered sugar, syrup	
STUFFED FRENCH TOAST	15
fresh brioche, infused cream cheese, caramel drizzle, fresh berries, housemade vanilla crème anglaise, syrup, whipped cream	

BREAKFAST BUZZ

BLOODY MARY	10.5
local vodka, signature house mary mix	
bacon +50¢	
APEROL SPRITZ	13.5
prosecco, aperol, sparkling water	
ESPRESSO MARTINI STAFF FAVORITE	13.5
local vodka, kahlúa, espresso	
RISE & PINE MARTINI	13.5
house infused pineapple vodka, splash of pineapple, shaken not stirred	
BRECKFAST OLD FASHIONED	15
award-winning breckenridge bourbon, kahlúa, housemade espresso simple syrup, orange bitters, Luxardo cherry	
MORNING MARGARITA	11.25
100% blue agave tequila, orange juice, house margarita mix	
MORNING SCREWDRIVER	11.25
local vodka, orange juice, prosecco float	
HIGH NOON SELTZER	8
tequila lime, vodka black cherry	

URBAN LUNCH

<i>sandwiches served with harvest house salad or shoestring fries substitute fresh fruit +3</i>	
CLUB SALAD	16
lightly fried chicken, choice of dressing, avocado, cherry tomatoes, house cheese blend, applewood smoked bacon, hard boiled egg, cucumber	
MONTE CRISTO	16
black forest ham, fontina, turkey bacon, seasonal jam	
BACON JAM BURGER*	18
brioche bun, short rib, brisket & ground chuck patty, onions, fontina, house aioli, bacon jam, lettuce, tomato	
ULTIMATE BREAKFAST SANDWICH*	15.75
sourdough, egg your style, sharp cheddar, market greens, basil pesto aioli, choice of Daily's bacon or local Polidori sausage	
ABCLT	14.75
grilled multigrain, smashed avocado, Daily's bacon, melted havarti cheese, market greens, sliced tomato, mayo	
AVOCADO & CHEDDAR CHICKEN MELT	16.5
brioche bun, choice of grilled or lightly fried chicken, avocado, basil pesto aioli, melted sharp cheddar, Daily's bacon, sliced tomato & onion, market greens <i>denver hot chicken style +2</i>	
FAB FILLINGS	
VEGGIES	1.75
basil, spinach, jalapeño, onion, pico de gallo, red bell pepper, portobello mushroom, tomato	
avocado	2.25
CHEESES	1.75
havarti, fontina, cotija, sharp cheddar, house cheese blend	
PROTEINS	2
applewood smoked bacon, black forest ham, carnitas, spiced chorizo, local Polidori pork sausage, marinated tofu	
PREMIUM PROTEINS	3
apple chicken sausage, prosciutto, plant-based chorizo, turkey bacon	

COFFEE CLASSICS

HOUSE BLEND	4	YOUR COFFEE, YOUR WAY +1 choose one of these flavored syrups available regular or sugar free: caramel, vanilla, hazelnut white chocolate, dark chocolate (sugar free not available) SUBSTITUTE +1 almond or oat milk
fair trade locally roasted Brazilian & Costa Rican blend		
CAFE LATTE	6.25	
espresso, steamed milk		
CAPPUCCINO	6.25	
espresso, steamed milk, foam cap		
CAFE MOCHA	7.25	We proudly brew locally roasted, fair trade coffee from Barista Specialty Coffees.
espresso, dark chocolate, steamed milk, whipped cream, chocolate drizzle		
COFFEE BY THE LB.	17	
whole bean or freshly ground, take some home with you.		

COLD BREWS

<i>signature fair trade coffee served over ice</i>	
URBAN COLD BREW	6.5
HAZELNUT COLD BREW	7
<i>with vanilla foam</i>	
LAVENDER COLD BREW	7.25
<i>with matcha foam</i>	
VANILLA COLD BREW	7.25
<i>with chai foam</i>	

TEA CLASSICS

LOCAL LOOSE LEAF HOT TEAS	5
CHAI	6.25
big train spiced chai, cinnamon, steamed milk, filtered water	
URCHATA	7.5
white & dark chocolate, chai, half & half, cinnamon, iced	

HEALTHY OPTIONS

TATUM’S ORIGINAL AVOCADO TOAST*	15.75
local multigrain, smashed avocado, egg your style, applewood smoked bacon, cotija, sprouted quinoa, market salad with fresh melon <i>plant based chorizo +3 GFA upon request +3</i>	
FARMERS MARKET EGG WHITE OMELET GFA	15.75
spinach, portobello mushroom, red pepper, market salad with fresh melon, choice of toast	
ORGANIC BREAKFAST QUINOA GF VA	13
cooked with coconut milk & cinnamon, fresh berries, walnuts, drizzle of local honey	
MARKET SALAD WITH FRESH MELON GF VA	12.5
market greens, seasonal melon, fresh tomato, Peruvian sweet drop peppers, goat cheese, white balsamic vinaigrette, balsamic drizzle <i>grilled chicken +5, grilled steak +10</i>	
SIDES-N-SUCH	
HASH BROWNS	5
SHOESTRING FRIES	5
house aioli	
LOADED HASH BROWNS OR FRIES	6.75
jalapeños, green onions, Daily's bacon, melted cheese, crème fraiche	
SINGLE PANCAKE	traditional 5.25 gourmet 7.25 GFA +2
SEASONAL FRESH FRUIT	6
YOGURT PARFAIT GF	6
housemade granola, all natural yogurt, drizzle of local honey, seasonal fresh fruit	
GEORGE’S BERRIES	strawberries, blueberries 7.5
<i>George’s secret to longevity. biking and skiing at 96. be like George.</i>	
BREAKFAST PROTEINS	5.25
applewood smoked bacon, black forest ham, carnitas, spiced chorizo, diced chicken, local Polidori pork sausage patty, marinated tofu	
apple chicken sausage link, prosciutto,	6.25
plant-based chorizo, turkey bacon	
GF ENGLISH MUFFIN	3.75
ONE EGG*	2.5

NATURAL JUICE BLENDS

THE CURE STAFF FAVORITE	7.5
pineapple, vanilla, orange juice, coconut water	
HEAVENLY DEW	7.5
honeydew, cucumber, pineapple, fresh mint	
URBAN BEET	8.25
apple, carrot, beet, ginger, lemon	
GINGER SPLASH	8.25
carrot, ginger, housemade honey lemonade	
LOCAL HONEY LEMONADE	7
local honey, lemons, filtered water	
STRAWBERRY BASIL LEMONADE	7.25
muddled strawberry, fresh basil, housemade honey lemonade <i>locally crafted spirit in any above drink +3.5</i>	

BEVERAGES

SAN PELLEGRINO	6.25
PEPSI, DIET PEPSI	4
FRESHLY BREWED ICED TEA	4
FLAVORED ICED TEA	peach, mango, strawberry 4.5
JUICES	orange, grapefruit, apple, cranberry, tomato 4.5
MILK	whole 3.75 chocolate 4.25

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OPERATING SERVICE CHARGE: A 3% service charge will be added to each guest check to ensure competitive industry wages and to help with the rising cost of health care for our valued team members. The entirety of this charge is retained by the restaurant. If you would like this charge removed, please let our staff know. Thank you for your understanding and support of our teams and our restaurants.

* this item is served raw, lightly cooked or cooked to your specifications. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GFA gluten-free available upon request: while we offer gluten-free items, our kitchen is not completely gluten-free.

VA vegan available*