

*Mimosa Carafe* 7.00

*Mimosa*  
bubbly, fresh pressed orange 5.00

*Germain Mimosa*  
gin, elderflower liqueur, fresh pressed grapefruit 7.50

*Red Feather Mary*  
vodka, tomato, pepper & spice 7.50

*Verde Mary*  
gin, tomatillo 7.50

*The Inferno Mary*  
crater lake pepper vodka, tomato, habanero sauce 8.00

*Early Cure*  
gin, honey, lemon, lavender bitters, cold brewed earl grey 7.50

*Natural Remedy*  
bourbon, ginger, strawberry, honey, lemon, cayenne, turmeric 7.50

*Coffee*  
flying m's purple bean 2.50

*Whole Leaf Tea* 2.50

*Handmade Soda*  
ginger beer, amarena cherry, or lavender earl grey 3.00

*Fresh Juice*  
fresh pressed orange or grapefruit 4.00

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that eating raw or uncooked foods may kill you.

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### Smaller

*Grapefruit Brulee* 3.50  
*Avocado*, evoo, sea salt 3.50  
*Veggie Hash* seasonal roots 3.50  
*Crispy Potato Hash* 3.50  
*Cheddar Potato Hash* 3.50  
*Black Beans* 2.50

*Toast, Crumpet, or Biscuit*, butter, jam 2.50

*Fruit and Cream* 3.75

*House Cured Bacon, Ham Steak, or House Sausage* 3.50

### Sweet

*Beignets*, butterscotch 7.25  
*Oatmeal Souffle*, maple syrup 7.75  
*Waffles*, fruit, whipped cream 7.25

### Bigger

*2 eggs*, two sides 8.75  
*Daily Quiche*, greens 8.75  
*Eggs Benedict*, classic 8.75  
*Salmon Cake Benedict* 9.75  
*Mushroom Toast*, sourdough, herbed ricotta, poached egg, aioli 10.50  
*Braised Kale*, egg whites, mushroom, grilled chicken, balsamic reduction 8.75  
*Green Eggs & Ham*, braised kale, basil, cheddar 9.75  
*Short Ribs*, potato, bacon, pepper, onion, mushroom, demi glace, egg 14.00  
*Grilled Ribeye*, molasses beer sauce, sunny eggs 15.75  
*Skillet Breakfast*, potato, sausage, veggies, cheddar, sunny eggs 9.75  
*Shakshouka*, crushed tomato, peppers, eggs, polenta, tortilla 9.25  
*Huevos Rancheros*, tortillas, curds, beans, cotija, salsa, sunny eggs, avocado or braised pork 12.75

### Cure All

*Biscuit and Gravy*, sunny eggs 7.50  
*Breakfast Burrito*, anaheim, bacon, eggs, cheddar, potato, avocado 9.75  
*Fried Chicken in a Biscuit*, cheddar, bacon, sausage gravy, sunny eggs 9.75  
*Breakfast Pizza*, sausage gravy, cheddar hash, pepper, onion, bacon, eggs 14.50

### Kids

*1 egg*, toast, one side 4.25  
*Waffle*, fruit, cream 4.25

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*Our Friends & Farmers*

- ACME Bakeshop*
- Albeke Farms*
- Ballard Family Cheese*
- Bigwood Bakery*
- Boise Farmers Mobile Market*
- Cabalo's Orchard*
- Cloverleaf Creamery*
- Desert Mountain*
- Dream Chocolate*
- Eagle Creek Orchard*
- Fiddler's Green*
- Fish Breeders of Idaho*
- Flying Pig Farm*
- H&H Farms*
- Kelly's Canyon Orchard*
- Kings Crown Organics*
- Lava Lakes Lamb*
- M&M Heath Farms*
- Peaceful Belly*
- Purple Sage Farms*
- Steele Apiaries*
- Sweet Valley Organics*
- Timeless Seeds*
- Vogel Farms*
- Western Sunset Farms*

Red Feather Lounge is a cocktail first sort of place, but we are proud to say that we source food responsibly to the best of our abilities and are very grateful for the farmers and artisan producers that we get to call our friends. We encourage inquisitive minds to ask us where our food comes from.



Brunch  
4/7/18

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