

# BREAKFAST

**BREADS:** Ciabatta - Whole Wheat - Dakota 7 Grain - Marble Rye  
Gluten Free bread - add \$1.00 fresh Croissant - add \$1.00

## Colorado Breakfast Croissant \$ 11.50

A butter croissant filled with eggs, bacon, provolone cheese, avocado and spinach. Served with herb roasted potatoes and fresh fruit.

## Tour de Force Croissant \$ 11.50

A butter croissant filled with spicy chipotle eggs, jalapeño bacon, and provolone cheese. Served with sliced tomatoes, herb roasted potatoes and fresh fruit.

## Le Montréal Croissant \$ 11.95

A butter croissant filled with Canadian Bacon, asparagus spears, poached or scrambled eggs, Served open face with hollandaise sauce, herb roasted potatoes and fresh fruit.

## French Hen Croissant \$ 11.95

A butter croissant filled with bacon, eggs, and cheddar cheese. Served with herb roasted potatoes and fresh fruit.

## Four Corners Tortilla Wrap \$ 10.95

Garden herb wrap with chipotle eggs, jalapeño bacon, provolone cheese, pico de gallo, tomato and avocado slices. Served with herb roasted potatoes and fresh fruit.

## California Breakfast Wrap \$ 10.95

Garden herb wrap filled with eggs, bacon, hummus, provolone cheese, avocado and spinach. Served with herb roasted potatoes and fresh fruit.

## Southwest Bagel \$ 7.50

Your choice of fresh bagel with eggs and green chilies, jalapeño bacon and provolone cheese.

## Gallop Breakfast Bagel \$ 6.95

Your choice of fresh bagel with eggs, cheddar cheese, roasted red peppers and your choice of bacon, ham, or sausage.

## Gallop Street Gravlax\* \$ 13.95

Cold smoked salmon with cucumber, tomato and red onion slices, with cream cheese and capers. Served with choice of bagel and fresh fruit.

## Granola and Yogurt \$ 7.95

Chobani honey vanilla yogurt and fresh house made granola, made with dried fruit, oats and toasted almonds, honey and coconut. Topped with fresh banana slices.

## Colorado Trail Hot Cereal \$ 8.95

Our own blend of 8 Organic grains, cooked al dente' served hot, with toasted almonds, dried cherries and steamed almond milk.  
**Add yogurt \$2.00 Add bananas \$1.00**

## Avocado Toast\* \$ 7.95

Your favorite toast topped with 1/2 Avocado. **Choose two toppings:** basil pesto, tomato pesto, capers, bacon crumbles, sliced cherry tomatoes, pico de gallo, feta cheese, parmesan, blue cheese. Each additional ingredient listed previously .75. **Poached or scrambled eggs - \$2.50, smoked trout fillet \$3.50, smoked pork**



# OMELETS & PORK GREEN CHILI

**Smother any Omelet with Pork Green Chili - \$3.00  
for Cheddar Cheese and Pork Green Chili - \$4.00  
Sour Cream .75 - 1/4 Avocado \$1 - House Made Salsa .50**

## Cheese Please Omelet \$ 11.95

A three egg omelet with cheddar cheese. Served with four strips of bacon or two sausage patties. Served with herb roasted potatoes, fresh fruit and toast.

## Highland Omelet \$11.95

A three egg omelet with ham, green chilies and cheddar cheese with a side of salsa. Served with herb roasted potatoes, fresh fruit and toast.

## Roasted Veggie Omelet \$ 11.50

A three egg omelet with roasted vegetables - (zucchini, yellow squash, onions and mushrooms), with Swiss cheese. Served with herb roasted potatoes, fresh fruit and toast.

## Mediterranean Omelet \$ 12.95

A three egg omelet with sautéed spinach, pine nuts, feta and Swiss cheeses and tomato pesto. Served with herb roasted potatoes, fresh fruit and toast.

## Jules Verne Omelet \$ 13.95

A three egg omelet with French Brie cheese, spinach, sautéed mushrooms and bacon. Served with herb roasted potatoes, fresh fruit and toast.

**Add a smoked trout fillet - \$3.50**

## Giant Burrito \$ 11.95

A large tortilla filled with scrambled eggs, bacon, sausage and potatoes. Smothered with pork green chili and cheddar cheese.

## Rancho Deluxe Huevos\*+ \$ 10.95

A small whole grain tortilla bowl, filled with refritos and two poached eggs on top of refritos and pork green chili with cheddar cheese over corn tortillas- splashed with rich, spicy ranchero sauce. Served with herb roasted potatoes.  
**(Add our roasted pork \$3.00)**

## Gluten-Free Huevos Ranchero\*+ \$ 10.95

Refritos topped with two pork sausage patties, two poached eggs, lightly sprinkled with cheddar cheese, fresh pico de gallo and avocado slices.  
**(Add our smoked pork \$3.00)**

**\*Caution:** These items contain raw or undercooked or eggs, meats, poultry, seafood or shellfish, and may increase your risk of serious foodborne illness. Regarding the safety of these items, written information is available upon request.  
**+ Please be advised:** peanuts, tree nuts, gluters and other food allergens are routinely used in our space and very likely come in contact with food preparation equipment and work surfaces used to prepare your food.

# EGGS BENEDICT & BRUNCH SPECIALTIES

## Blueberry French Toast \$ 11.95

Rustic blueberry bread pudding French toast. Served with a reduction of blueberries and fresh lemon, garnished with toasted pecans. Served with sausage patties, herb roasted potatoes, and fresh fruit.

## Smoked Pork Hash\* \$ 13.95

House smoked pork served in a skillet with potatoes, onions, poblano peppers, fennel and roasted red peppers. Topped with poached eggs. Served with toast and rancho de crema

## Soul of Autumn Eggs Benedict\* \$13.95

Savory cooked kale, brown butter and sage roasted butternut squash, smoked pork, poached eggs and hollandaise sauce on a house made crumpet. Garnished with toasted walnuts and golden raisins. Served with herb roasted potatoes and fresh fruit.

## Lawrence Bay Salmon Eggs Benedict\* \$ 15.95

Nova Scotia lox on a fresh house made crumpet with cream cheese, topped with two poached eggs and hollandaise sauce. Served with herb roasted potatoes and fresh fruit.

## Classic Eggs Benedict\* \$ 11.95

Canadian bacon and two poached eggs on a house made crumpet, with hollandaise sauce. Served with herb roasted potatoes and fresh fruit.

## Roasted Vegetable Eggs Benedict\* \$ 11.95

Roasted vegetables and two poached eggs on a fresh house made crumpet, with hollandaise sauce. Served with herb roasted potatoes and fresh fruit.

## Crab and Shrimp Eggs Benedict\* \$ 14.95

Lump crab, bay shrimp and red peppadews, fresh avocado and two poached eggs on a fresh house made crumpet, with hollandaise sauce. Served with herb roasted potatoes and fresh fruit.

## Roast Pork Poblano Benedict\* \$ 13.95

Our own smoked, slow roasted pork, roasted poblano peppers, fennel, onions, and two poached eggs. Served on a fresh house made crumpet, with hollandaise sauce. Served with herb roasted potatoes and fresh fruit.

## Sherpa's Sunrise Bowl (Vegetarian)\* \$ 10.95

Our own blend of 8 organic cereal grains cooked al dente, with roasted vegetables, roasted butternut squash, kale, and topped with two poached eggs. Served with fresh curried cream sauce on the side.  
**Add smoked pork \$3.00 Add avocado \$1**

## PBR Biscuits and Gravy \$ 10.95

A big beer-leavened drop biscuit topped with two scrambled eggs, with hearty southern style sausage gravy. Served with herb roasted potatoes.

## Quiche du Jour - Daily selection includes: \$ 7.50

Ham and Cheddar - Roasted Vegetable - Lorraine—Sausage and Mushroom Served with fresh fruit.

## LUNCH Paninis & Cold Sandwiches

**Bread Choice: Ciabatta - Whole Wheat - Dakota 7 Grain - Marble Rye**

**Gluten free. For a fresh Croissant \$ 1.00**

**Side choices: Potato salad, Pasta salad, Cole slaw, Green salad**

**Substitute a cup of soup for any sandwich side for \$ 2.50, green chili \$ 3.95**

### Potter Gobbler

\$ 11.95  
Sliced turkey breast, provolone cheese, tomatoes, roasted red peppers and avocado on your choice of bread. Served with a side.

### Café Cubano

\$ 12.95  
House smoked pork and flat cured ham with Swiss cheese, bread & butter pickles, red onion and chipotle sauce, grilled on a ciabatta roll. Served with a side.

### Garden Veggie Panini

\$ 11.95  
Sweet basil pesto with provolone cheese, Swiss cheese and roasted vegetables, (zucchini, yellow squash, onions and mushrooms) grilled on a ciabatta roll. Served with side.

### Caprese Panini

\$ 11.95  
Fresh mozzarella, tomato slices, sweet basil pesto and fresh basil leaves, grilled on a ciabatta roll. Served with a side.

### Chicken Pesto-Fresca

\$ 12.95  
Grilled chicken breast with provolone cheese, fresh basil leaves, sweet basil pesto and oven roasted tomatoes, grilled on ciabatta. Served with a side.

### Trail Ridge Tuna Melt

\$ 11.95  
Traditional tuna salad, grilled on rye toast with Swiss cheese, jalapeño bacon, tomatoes and red onions. Served with a side.

### Cumbres & Toltec Turkey Stop

\$ 11.95  
Sliced turkey breast with Swiss cheese, jalapeño bacon and creamy coleslaw grilled on thick sliced whole wheat. Served with a side.

### KC - BBQ Smoked Pork

\$ 11.95  
Our smoked pork - with our house made spicy Kansas City style BBQ sauce. On a ciabatta roll garnished with red onion slices, bread & butter pickles. Served with coleslaw and extra BBQ sauce.

### Marrakech Express! Croissant Sandwich

\$ 12.95  
Roast chicken salad with Moroccan Marrakech spices in a lemon and saffron aioli, dried figs, apricots, golden raisins, toasted almonds, and red grapes. Topped with fresh cilantro and romaine, served on a toasted croissant. Served with a side.

### Smokehouse BLTA

\$ 12.95  
Thick cut bacon, lettuce, tomatoes, and avocado with mayo on your choice of bread. Served with a side.  
Or make it spicy - with our *jalapeño bacon* and *chipotle mayo*.

### Kid's Sandwich

\$ 4.50  
Half cheese sandwich served on ciabatta bread. Served with fresh fruit.  
**Add Turkey or Ham \$1.50**

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### Ham and Swiss Panini

\$ 10.95  
Flat cured ham with Swiss cheese, honey mustard sauce and Dijon on your choice of bread. Served with a side.

### Half Sandwich - with Soup or Salad

\$ 10.95  
**Choose from: Trail Ridge Tuna Melt, Tuna Salad on toast, BLTA, Potter Gobbler or Turkey Stop sandwiches**

Choice of cup of soup du jour, or a side salad with choice of salad dressing.  
**For Caesar salad add \$1.00**

### Moroccan Chicken Salad

\$ 12.95  
Field greens and crisp romaine, topped with chunked roast chicken in Moroccan Marrakech spices and lemon saffron aioli, mixed with dried figs, apricots and golden raisins. Garnished with red grapes and fresh cilantro. Served with warm pita points.

### Harvest Chicken Salad

\$ 12.95  
Sliced chicken breast on field greens and crisp romaine with toasted walnuts, dried cranberries, and blue cheese crumbles. Served with warm ciabatta toast and choice of salad dressing.

### Bunny Rabbit's Veggie Wrap

\$ 11.95  
Garden herb wrap filled with house hummus, tomato, cucumber, red onion, avocado, romaine and field greens. Served with your choice of salad dressing and a side. **Add turkey, ham or chicken breast for \$3.00**

### Classic Caesar Salad or Wrap

\$ 11.95  
Crisp romaine tossed with parmesan cheese, croutons, white anchovy fillets and house made classic Caesar dressing. Served with ciabatta toast.  
**Add a chicken breast 3.00**

### BLTA Caesar Salad or Wrap

\$ 12.50  
Crisp romaine tossed with bacon, avocado, grape tomatoes, parmesan cheese, croutons and white anchovy fillets, with our house made classic Caesar dressing. Served with warm ciabatta bread. If you prefer, order as a *WRAP*, served with a side.

### Soup du Jour & Pork Green Chili

Please ask your server about the soup of the day -  
Substitute a cup of soup as a side with your entrée for \$ 2.50

**Small bowl of soup** - served with bread \$ 4.95

**Large bowl of soup** - served with bread \$ 6.95

**Green Chili side cup** - sub or add to an entrée \$ 3.95

**Green Chili small bowl** - served with a flour tortilla \$ 5.85

**Green Chili large bowl** - served with flour tortillas \$ 8.95



**In historic Weir Building**

**Potter Highland**

**neighborhood**

**2401 W. 32nd Avenue  
Denver, CO 80211  
303-455-5650**

Hours: 7:00 a.m. to 3 p.m. weekdays  
7:30 a.m. to 3 p.m. Saturday and Sunday

**Brunch until 3:00 p.m. daily -  
7 days a week**

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