

# LON's

## Brunch

### Starters

#### FRESH BAKED "MONKEY" BREAD (V) 10

malted caramel, white chocolate cream cheese frosting, pecans

#### SIZZLING BACON 16

house peppered bacon, Noble bread, maple syrup, aged sherry vinegar

#### TORTILLA CHIP TRIO (V) 14

guacamole, fire-roasted salsa, queso

#### \*HOUSE SMOKED SALMON 14

red onion, local tomatoes, capers, cream cheese, bagel, side of fruit

#### LOBSTER TEMPURA 24

shishito pepper, red onion, aji-amarillo aioli

#### AVOCADO TOAST (V) 14

sunny eggs, heirloom tomatoes, arugula, grilled sourdough bread

#### MARKET FRUIT BOWL (GF, V) 10

assorted seasonal fruit

### Entrees

#### LEMON RICOTTA PANCAKES (V) 15

blueberry compote, Meyer lemon whipped cream

#### \*EGGS BENEDICT poached eggs, hollandaise, crisp potatoes

**TRADITIONAL 16** | LGO English muffin, Nueske's smoked Canadian bacon

**BLUE CRAB 20** | grilled tomato, spinach, asparagus

#### LOBSTER QUICHE 22

butter poached lobster, ricotta, tomatoes, baby greens, spinach, citrus vinaigrette

#### \*HUEVOS RANCHEROS (GF) 16

sunny eggs, chorizo, crispy corn tortillas, Anasazi beans, cotija cheese, aji-amarillo salsa

#### HARVEST VEGETABLE FRITTATA (V) 14

egg whites, tomato, mushroom, asparagus, arugula pesto, Crow's Dairy goat cheese, choice of toast

#### VANILLA FRENCH TOAST 16

Noble brioche, fresh berries, Chantilly cream, choice of bacon or Schreiner's sausage links

#### \*SHORT RIB HASH 16

poached eggs, Kennebec potatoes, charred peppers and onion, horseradish crème fraiche, grilled Noble toast

#### \*FILET + EGGS 19

eggs any style, chimichurri, crispy potatoes, Noble toast

#### \*HOUSE GROUND BEEF BURGER 18

Noble soft roll, local cheddar, pickles, caramelized onion, lettuce, tomato, garlic aioli, choice of side

#### SMOKED TURKEY CLUB 15

bacon, avocado, tomato, lettuce, garlic aioli, whole wheat bread, choice of side

#### Hacienda Brunch for Two

- choice of smoked salmon, market fruit bowl, sizzling bacon, or avocado toast to share

- choice of two entrées or salads

- choice of two featured beverages

- \$36 per person

### Salads

#### SHRIMP + BLUE CRAB "LOUIE" (GF) 21

butter lettuce, egg, tomato, cucumber, hearts of palm, Russian dressing

#### STRAWBERRY SALAD (GF) 14

artisan greens, strawberries, fennel, candied pecans, goat cheese citrus vinaigrette

#### BABY GEM "Caesar" 11

roasted garlic dressing, anchovy, shaved Parmesan, herb crouton

#### SUPERFOOD SALAD (GF, V) 14

arugula + red gem, avocado, sweet potato, pistachio, quinoa, pomegranate dressing

#### ADD ONS

CHICKEN 6

\*SALMON 10

SHRIMP 10

\*AHI TUNA 10

\*STEAK 10

### Featured Beverages

COFFEE featuring ROC<sup>2</sup>

COLD BREW 5

LON'S "WAKE UP" 6

agave, mint, almond milk

KOMBUCHA 8

Wild Tonic raspberry goji rose

MARYS 10

featuring infused AZ Mission vodka

CHIPOTLE/TOMATO

HORSERADISH/YELLOW TOMATO

MARGS, 'MOSAS + MULES 10

customize a house margarita, Hermosa mule or glass of Prosecco with blood orange, kiwi, pineapple, black cherry, or white peach

WHITE SANGRIA 10

Prosecco, St. Germain, peach

\*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness