

SHARABLE DUOS

SWEET

PB&J DONUTS 7
huckleberry jam, peanut butter anglaise

BOURBON, BACON CINNAMON ROLL 13
bacon frosting

PAIN PERDU 14
fancy french toast, seasonal berries, maple syrup, whipped cream

SAVORY

OAK GRILLED BACON 9
bourbon-onion puree

3 LITTLE PIGS & THE BIG BAD BISCUIT 13
(a short story) braised pork shoulder, chorizo, bacon, gravy

#AVOCADOTOAST 11
local heirloom tomato, buffalo mozzarella, black garlic

SIDE NOTE

TWO EGGS ANY STYLE 5

APPLEWOOD SMOKED BACON 5

RIVER BEAR BREAKFAST SAUSAGE 5

HOUSE HAM 4

HASH BROWNS 5

TOAST 3

NOTABLE PLATES

FRIED CHICKEN & WAFFLE 14
maple butter, house pickles

GREEN EGGS & HAM BENE 13
house ham, salsa verde, hollandaise, hash browns

THREE EGG OMELETTE 13
brie, rebel farm greens, hash browns

JEFFY'S FAMOUS SHRIMP & GRITS 17
spoon bread crouton, red eye jus

WAGYU PASTRAMI HASH 18
two eggs over easy, roasted red pepper, onion, russian dressing

BREAKFAST SAMMY 13
fried egg, white cheddar, everything bun, choice of ham, bacon, sausage, hash browns

LYONNAISE SALAD 13
rebel farm greens, poached egg, bacon lardon, gorgonzola crumble, herb vinaigrette

AMERICAN BREAKFAST 15
two eggs any style, choice of ham bacon or sausage, hash brown, toast

2x Denver Burger Battle Peoples' Choice Winner
H&D BURGER 15
house bacon, white cheddar, umami aioli, choice of fries or side salad

CRAB OSCAR 19
grilled asparagus, hollandaise, poached eggs

STEAK & EGGS 19
8 oz ribeye, two eggs any style, hash browns, toast

CHILAQUILES 13
two over easy eggs, smoked poblano crema, charred red onion, tomatillo salsa

HEIRLOOM TOMATO SALAD 12
rebel farms arugula, avalanche cheddar, pine nut, white verjus

DAY DRINKING

H&D BLOODY
pickled vegetables, steak seasoning

WHEATLEY VODKA 9

BACON VODKA 10

WELLER SPECIAL RESERVE 10

MICHELADA 10
avery el gose, house spicy bloody mix

#BOTTOMLESSMIMOSA 15
orange, grapefruit or cranberry

BELLINI 9
leopold bros. rocky mountain peach liquor, orange cordial, bubbles

FORBIDDEN FRUIT 13
jameson, leopold bros. rocky mountain peach liquor, whistle pig maple syrup, cardamom, black walnut

THE MARINER 14
flor de cana rum, lime, luxardo maraschino liquor, creme de violette

THE NECROMANCER 13
plantation pineapple rum, dry curacao, cocchi americano, lemon, absinthe

IRISH ICED COFFEE 11
corvus cold brew, kilbeggan irish whiskey, baileys, vanilla

TAKE THE ELEVATOR HOME MKT
turn up, then head up

STACKS OF WAX

Vinyl Brunch

HAPPY HOUR

MONDAY - SATURDAY | 3-6PM

SUNDAY | 3PM - CLOSE

\$7 WINE | \$5 BEER

DISCOUNTED COCKTAILS & PROVISIONS

SATURDAY & SUNDAY 8AM-3PM

DJ'S SPINNING 11AM-2PM

HEARTH & DRAM
RESTAURANT • BAR



Vinyl Me, Please.

THANK YOU TO OUR
LOCAL PURVEYORS

REBEL FARMS
RIVER BEAR MEATS
CORVUS COFFEE
HINMAN'S BAKERY
CREEKSTONE FARMS

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

BEVERAGES

CORVUS DRIP COFFEE 3

ESPRESSO 3

LATTE 4.5

CAPPUCCINO 4.5

TEAKOE HOT TEA 3

JUICE orange, grapefruit, cranberry, apple 5

ADAM VERO
EXECUTIVE CHEF

JEFF HICKMAN
CHEF DE CUISINE

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