



cocktails

- Ledger's 22 oz Bloody Mary | 14** vodka, tomato...a secret recipe
- Traditional Mimosa | 10** orange juice, prosecco
- Sangria | 10** red or white - seasonal rotating
- Paloma | 9** tequila, lime, grapefruit soda, salt rim

brunch

- Winter Salad | 12** pear, Point Reyes blue, sweet & spicy walnuts, lemon poppy vinaigrette
- Salmon and Avocado Toast | 16** Duck Trap smoked salmon, everything spice, radishes, red onion, greens
- Chicken and Waffles | 14** buttermilk fried chicken, waffle, green chile butter, hot honey, pickles
- Prime Skirt Steak and Eggs | 29** salsa verde, two fried eggs, breakfast potatoes, greens
- Pastrami Hash | 15** hot smoked Creekstone brisket, fried eggs, farm greens
- Spicy Smoked Pork Hash | 14** salsa verde, fried eggs, farm greens
- Fried Brussels Sprout Hash | 13** feta, fried eggs, fermented poblano aioli, farm greens
- Eggs Benedict | 15** Canadian bacon, soft poached eggs, smoked hollandaise, mega-muffin, breakfast potatoes
- Maple Glazed Pork Belly | 14** creamy grits, cheddar, soft poached egg, fried greens
- French Toast Pancake | 12** whipped butter, maple syrup
- Banana Bread Foie-ster | 15** grilled banana bread, rum caramel sauce, seared bananas, foie gras butter
- Breakfast Burger | 17** cheddar, charred onion aioli, pickles, brioche bun, breakfast potatoes
add bacon 2
add egg 1
- Fried Chicken Thigh Sandwich | 12** sriracha aioli, bread and butter pickles, brioche bun
- Pork Roll Sandwhich | 14** pork roll, cheddar, honey sriracha aioli, fried egg, brioche bun

sides

- North Country Bacon 6**
- Candied Thick Cut Bacon 7**
- Bruleed Half Grapefruit 6**
- Breakfast Potatoes 6**
- Banana Bread 4**

beverages

We proudly serve Atomic Coffee & Mem Tea

- Black & Green Iced Tea 5**
- Cappuccino / Latte 5**
- Espresso 4**
- Coffee 3**
- Hot Tea 5**
- Juice | 4** grapefruit, orange, cranberry

ASK ABOUT OUR DAILY DONUT!

Chef/Owner Matthew O'Neil ♡ **Executive Chef** Daniel Gursha
Chef de Cuisine Craig White ♡ **Executive Sous Chef** Dave Tollerud
Pastry Chef - Michelle Boland ♡ **Pastry Sous Chef** - Clairemarie Bergstrom

LEDGER'S 3% KITCHEN APPRECIATION PROGRAM

THIS 3% FEE, APPLIED TO EACH BILL, ALLOWS OUR KITCHEN STAFF TO SHARE IN THE SUCCESS OF THE RESTAURANT AND CREATES A BETTER GUEST EXPERIENCE. IT HELPS US ATTRACT AND DEVELOP TOP TALENT, FOSTERS TEAMWORK, REWARDS CONSISTENCY, ENCOURAGES CREATIVITY, AND ELEVATES THE EXPECTATIONS OF OUR ENTIRE STAFF. WE HOPE YOU FEEL ITS POSITIVE IMPACT EVERY TIME YOU DINE WITH US. MORE INFORMATION CAN BE FOUND IN OUR CHECK PRESENTER.

CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.