

BLACKCANYON

RESTAURANT

Welcome to Black Canyon. We are a locally owned, scratch kitchen serving new American flare. Our goal is to provide great food and service at a great value. Let the experience begin...

BRUNCH MENU



COCKTAILS

BC Bloody Mary 9

Bottomless Mimosas 15

Bottomless Bromosas 13



FEATURE

Chef Feature

Chef creates a delicious brunch feature each week.



ENTREES

Biscuits & Gravy* 16

House made sausage gravy over fresh baked biscuits. Served with two eggs cooked to order.

Chicken & Waffles 18

Black Canyon's take on a Southern staple. House marinated boneless chicken thighs tossed in seasoned bread crumbs, fried crispy and served atop our Belgian Waffles. Served with thyme infused real maple syrup.

BC Classic Steak & Eggs* 29

10oz Certified Black Angus Sirloin served with two eggs and Black Canyon breakfast potatoes.

Prime Rib Hash 17

Slow roasted prime rib sautéed with crispy fried potatoes topped with over easy eggs and creamy chipotle sauce.

BC Breakfast Sandwich* 15

House made chicken apple sausage and two over easy eggs, open face on a toasted English Muffin finished with a smoked Gouda fondue. Served with Black Canyon Breakfast Potatoes.

BC Avocado Toast* 12

Sliced avocado, arugula and toy box tomatoes served with two perfectly poached eggs and multi-grain toast to build your own breakfast the way you want it.

Belgian Waffles 12

Fresh berry compote or real maple syrup over crispy Belgian Waffles highlighted with fresh whipped cream. Served with your choice of thick smoked bacon or house made chicken apple sausage.

Chef Paco's Pancakes 12

Chef Paco's private recipe for the fluffiest, most flavorful pancakes. Accompanied with real maple syrup or a fresh berry compote and cream. Served with your choice of thick smoked bacon or house made chicken apple sausage.

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*