



GINGER *and* BAKER

CAFE BREAKFAST

SERVED ALL DAY

BREADS & BATTER

FRIED CHICKEN & BISCUIT 10

pimento cheese, hot sauce, green chile gravy, house pickles
EGG* 1 | BACON 2
breakfast potatoes

AVOCADO TOAST 9

slaw, pickled red onions
EGG* 1 | BACON 2

FRENCH TOAST 10

cranberry cinnamon brioche, cinnamon, creme anglaise, fruit

BREWERS BREAKFAST CEREAL 7

Troubadour Malting's malted barley,
Bindle coffee, maple syrup, puffed rice,
toasted almonds, almond milk

YOGURT & BERRY PARFAIT 7

greek yogurt, berries, granola,
honey from our farm

BUTTERMILK PANCAKES 9

breakfast potatoes
maple syrup, choice of bacon, sausage, or country ham

EGGS & SUCH

TRIPLE CHEESE OMELETTE 10

goat cheese, swiss, cheddar
breakfast potatoes, choice of toast

ENERGY BOWL* 9

wheat berries, pan-roasted fava beans, zucchini,
spinach, Hazel Dell mushrooms, egg, avocado sauce

GREEN EGGS & HAM 11

chimichurri scrambled eggs, grilled country ham,
biscuit, cheddar cheese, breakfast potatoes

BREAKFAST BURRITO 10

carnitas, breakfast potatoes, peppers, onions,
scrambled eggs, green chile gravy, salsa roja,
pico de gallo, cheddar cheese

FARM STAND SKILLET* 12

breakfast sausage, bacon, peppers, onions, garlic,
breakfast potatoes, cheddar, over-medium eggs,
pico de gallo, choice of toast

VEGGIE FARM STAND SKILLET* 12

asparagus, broccoli, peppers, onions, garlic,
breakfast potatoes, cheddar, over-medium eggs,
pico de gallo, choice of toast

SIGNATURE OMELETTE 12

country ham, Hazel Dell mushrooms,
peppers and onions, farmer's cheese
breakfast potatoes, choice of toast

BISCUIT BENEDICT* 11

poached eggs, hollandaise,
choice of smoked country ham, bacon,
or spinach and avocado
breakfast potatoes

EGG BREAKFAST* 9

two eggs any style, bacon or sausage,
breakfast potatoes, choice of toast

STEAK & EGGS* 15

7 oz hanger steak, hollandaise,
breakfast potatoes, choice of toast

SWEETER SIDES

PECAN STICKY BUN 4

house favorite

CINNAMON ROLL 4

classic favorite

B, B & J 4

biscuit, butter, house-made jam

BEVERAGES

BINDLE COFFEE 3

COLD BREW 5

TEAKOE TEAS 3

JUICE 4

PI CHAI 5

CARAMEL CIDER 5

HOT CHOCOLATE 5

CAPPUCCINO 5

LATTE 5

syrup flavors: caramel, hazelnut,
creme de menthe, mocha, vanilla .75

dairy alternatives: almond, coconut,
macadamia, oat, soy .75

SIDES

APPLE SMOKED BACON 4

GRILLED HAM 4

BREAKFAST SAUSAGE PATTY 4

FRESH FRUIT 5

BREAKFAST POTATOES 4

THICK-CUT TOAST 3

GLUTEN-FREE BREAD 4

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CAFE LUNCH

Served 11 am to close

STARTERS

CHILLED MINT & PEA SOUP

creme fraiche
CUP 4 BOWL 6

HAM & PEA SOUP

country ham, Anson Mills sea island red peas, red peppers
CUP 4 BOWL 6

GRILLED ASPARAGUS 7

apricot-lemon preserves, shaved egg yolk, crispy shallots,
Broadbent smoked ham

RADISH TOAST 5

spring radishes, sweetened radish butter, sourdough,
radish greens pesto

COLORADO BISON HAND PIE 7

rhubarb stone-ground mustard

GREEN BEAN FRIES 8

chile corn dusted green beans, avocado lime sour cream

BUTTERMILK ONION RINGS 7

thick cut onions, house ranch

SMOTHERED COLORADO FRIES 8

green chile gravy, pepper jack, jalapenos,
chives, bacon

SMOKED TROUT DIP 8

Riverence Farms smoked ruby trout, dill, chives,
creme fraiche, hard-boiled eggs, pickled red onions,
trout roe, warm baguette

CRAB TEMPURA 9

fennel, tarragon, creme fraiche, carrot-turmeric puree,
apricot-lemon preserves, ginger-mint vinaigrette

SALADS

SPRING CARROT SALAD 13

crisp heirloom carrots, pistachios, mint, cilantro, jalapeno,
cucumber, carrot-turmeric puree, buttermilk-tahini dressing

CAESAR SALAD* 9

romaine hearts, parmigiano-reggiano, croutons,
caesar dressing

GINGER AND BAKER SALAD 11

red leaf lettuce, cambozola cheese, red beets,
avocado, candied ginger, toasted crostini,
ginger-mint vinaigrette

STEAK & WEDGE SALAD 15

chilled iceberg, 7 oz marinated hanger steak,
tomato-ginger chutney, buttermilk-herb dressing, herb croutons

GREEN BEAN SALAD 11

arugula, charred shishitos, pickled red onions,
hard-boiled egg, marcona almonds, bacon,
farmer's cheese, herb-citrus vinaigrette

MARKET SALAD 9

mixed greens, red onion, celery, carrot, radish,
herb croutons, choice of dressing

ADD TO ANY SALAD

CHICKEN 5 | SALMON* 7 | STEAK* 6

MAINS

burgers and sandwiches served with fries or side salad

FRENCH DIP 14

shaved prime rib, caramelized onions, white cheddar,
red wine au jus, horseradish cream, hoagie roll

OPEN-FACE ALBACORE SANDWICH* 15

seared albacore, fennel and granny smith slaw,
mayo, swiss, sourdough

TURKEY PANINI 12

oven-roasted turkey, brie cheese, mayonnaise, arugula,
granny smith apple, apricot-lemon preserves, on multi-grain

CHICKEN POT PIE 16

HOUSE FAVORITE
slow roasted chicken, carrots, celery,
onion, herbs,
hand-rolled pie crust

VEGETABLE POT PIE 14

HOUSE FAVORITE
garden vegetables,
hand-rolled pie crust

MAC & CHEESE 12

cavatappi, white cheddar, parmigiano reggiano,
toasted breadcrumbs,
CHICKEN 5 | BACON 2 | VEGETABLES 2

CAFE BURGER* 11

half-pound patty, lettuce, red onion,
house pickles, tomato-ginger chutney, white cheddar
BACON 2 | AVOCADO 1 | EGG 1 | PULLED PORK 3

PASTRAMI REUBEN 14

swiss cheese, sauerkraut, coriander seeds,
russian dressing, rye bread

VEGETARIAN FALAFEL 10

pita, tomato, romaine, red onion, tzatziki sauce

CAFE DINNER

Served 4 pm to close
served with a cup of soup or side salad

SEARED SALMON* 20

broccoli sofrito, broccoli lemon vinaigrette, pine nuts

SOUTHERN PORK STEAK 20

Anson Mills Jimmy Red grits, Snake River Ranch pork steaks,
pan-roasted fava, zucchini

PRIME RIB* 23

12oz oven-roasted prime rib, grilled asparagus, red wine au jus, baked potato
LOADED BAKED POTATO 2

LAMB SCHNITZEL 19

pea and carrot spaetzle, creamed spinach, beer mustard,
chilled pea and carrot salad

COUNTRY FRIED CHICKEN 17

buttermilk biscuit, slaw, mashed potatoes

ELK & RICE 20

Anson Mills Carolina Gold "dirty" rice, elk andouille sausage,
cajun shrimp, poached egg

CARBONARA 18

hand-made pasta, Colorado Elevations ham, english peas,
black pepper, parmigiano reggiano

CAULIFLOWER STEAK 15

wheat berries, pickled radishes, walnuts, pea tendrils,
fresno chilis, orange supreme

FROM THE BAKERY

FRESH-BAKED PIE 6

Dig your fork into a flaky slice from the bakery. Choose
from seasonal fruit, cream, and custard pies. Thinking
about pie for breakfast? Good thinking.

A LA MODE 2

FROM THE PASTRY CASE

Choose from today's selection of melt-in-your-mouth cookies,
brownies, tarts and treats.

All crafted by our talented team of bakers.

PIE MILKSHAKE 6.75

We blend up a slice of frozen house-baked pie with vanilla
ice cream and a splash of milk.
The result? Lipsmackin', toe tappin' bliss.

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