

# BRUNCH TAKE-OUT



For a detailed list of preventative measures, please visit [logjamrepresents.com/top-hat-restaurant-bar](http://logjamrepresents.com/top-hat-restaurant-bar)

Call Now to order 406-728-9865  
134 W Front St, Missoula, MT 59802

Customers will have the option of pick-up,  
either inside or curbside.

**Brunch Take-Out hours:**  
10 am - 2 pm | Sun

## APPETIZERS

### korean fried chicken | 8

spicy gochujang sauce,  
green onions, sesame seeds

### chicken & waffles | 8

vanilla waffle batter, maple rosemary butter,  
red chili flakes

### strawberry dutch baby | 4

strawberries, citrus glaze, powdered sugar

## SALAD

### caesar | small 7 | large 11

romaine, parmesan, garlic croutons

### accompaniment\*

seitan 4 | chicken 4 | shrimp 5 | steak 7 | wild pacific salmon 7

## SOUPS & SIDES

### rosemary garlic crispy fingerling potatoes | 3

smoked tomato aioli\* | VG

### bacon | 2

three slices of daily's bacon

## SIGNATURE BRUNCH ENTREES

### belgian waffle | 9

whipped butter, maple syrup | VG

### strawberry belgian waffle | 13

whipped cream, maple syrup | VG

### pork verde huevos rancheros | 14

corn tortilla, refried black beans, pico de gallo,  
cheddar jack cheese, avocado, tortilla chips

### chicken & waffle sandwich | 14

belgian waffle, fried chicken, bacon,  
cheddar cheese, maple aioli, butter lettuce  
and tomato

## SIGNATURE BRUNCH ENTREES

### veggie eggs benedict | 15

roasted tomato, hollandaise, poached egg,  
avocado, basil oil dressed arugula, served with  
garlic rosemary potatoes, smoked tomato aioli\* | VG

### maple bacon & smoked salmon benedict | 16

house-smoked maple pork belly, poached egg,  
english muffin, smoked salmon dill hollandaise,  
served with rosemary garlic fingerling potatoes,  
smoked tomato aioli\*

### prosciutto egg burger | 15

crispy prosciutto, fried egg, lemon garlic  
dressed arugula, pickled pepper relish, aioli\*,  
dijon mustard, cheddar cheese

### breakfast taco | 12

choice of scrambled eggs or grilled black bean patty,  
shredded lettuce, pico de gallo, cheddar cheese,  
smokey chipotle sour cream, served with rosemary  
garlic fingerling potatoes, smoked tomato aioli\*

### biscuits & gravy | 10

house-made biscuits, local berkshire pork  
sausage gravy

## SIGNATURE ENTREES

### sweet potato steak | 15

fried brussel sprouts, local oyster mushrooms,  
shallots, ginger gastrique | V, GF

### wisconsin cheddar burger | 14

mannix grass fed beef, white cheddar sauce,  
local bacon, fried onions, garlic aioli\*

### classic cheeseburger | 13

mannix grass fed beef, sharp cheddar,  
dressed greens, tomatoes, onions, house-made  
pickles, smoked tomato aioli\*

### ahi tacos | 16

wild-caught ahi tuna, mango salsa,  
avocado cilantro lime vinaigrette,  
red cabbage, corn tortillas | GF, DF

### fish tacos | 14

kettlehouse cold smoke beer batter,  
pico de gallo

- items come with your choice of cup of soup,  
house-made tater tots or house-made fries
- sides can be substituted with any salad | 2
- burger can be substituted with a black bean veggie burger
- substitute a gluten free bun | 2
- substitute a corn tortilla

VG = vegetarian | DF = dairy free | GF = gluten free | V = vegan | P = paleo

\* Consuming raw or undercooked eggs, fish or meats may increase your risk of foodborne illness