

Crimson

Hearth



An Open Door

My late father-in-law, Randell E Denny told a story by Ernest Hemmingway, 'A Well-Lighted Café' and shared how his mother would visit a restaurant, that to her, was a home away from home. Growing up on the farm, I vividly remember my grandmother standing at the kitchen door as farmers gathered to eat after bringing in the harvest. My mother later told me it was my grandmother's greatest joy to not only serve them, but to listen to their conversations and know that by their smiles, they loved her food. To my wife Shelley, who loved our door here at Crimson, she is reminded of a picture that hung in her parents dining room. She would tell me that we need to put a restaurant here. This door also reminds me of the memorial that was done in honor of my late brother Robbie who died at the age of five. It honored his legacy. Ours is an open door, and we hope that your time here is pleasant, the food delightful and the service like home.

-Rick

Our family recipes, and love for home style cooking goes further back than fresh cooked meals on a farmhouse In Iowa. In 1906 the Pedersen family moved from Denmark to America in hopes of starting a new life. While Denmark would be left behind, its legacy of cuisine and unique style of cooking would carry on throughout the family. Our history & love for making food from scratch is something that we are blessed to share with the guests of our home.

"Hygge"

A Danish proverb, meaning to take time away from the daily rush to be together with those you love in a quality of coziness to relax in life's quieter pleasures.

The Perfect Starter

My father Rick remembers growing up on the farm and his mother coming out In the early afternoon with homemade cinnamon rolls that she had baked that morning, alongside a hot cup of coffee for my grandfather, and juice for the kids. A cherished memory, and a daily moment the family would always look forward to.

-Kaston

Fresh Squeezed Orange Juice, our own French roast blend, (100% Arabica) and a made-from scratch Cinnamon roll.

11

Made-from-Scratch Cinnamon Rolls

Referred to In Denmark as "Kannelsnegle", Is a gooey treat Danes have Mid- morning to mid- afternoon. Best served with a hot cup of coffee.

Made and baked fresh daily and topped with the options of our homemade sweetened cream cheese, caramel and pecans, or seasonal toppings option (ask server).

5

Redemption Root Beer



My Redemption Root Beer is made the old fashion way and comes with a long line of tradition in the family. My great grandfather, Earl Denny who had a stroke many years ago, was unable to speak, write, or move for 17 years. The one thing he enjoyed was when my grandfather Randy would take him out from the nursing home to enjoy a Root Beer Float from A&W, his absolute favorite. When I was a kid, my parents would also take me to A&W on Tuesday's to get a Root Beer Float and a Corn Dog. I remember sometimes saving my money for the Juke Box machine to play some of my favorite Elvis hits. As I got older, my best friend Kyler and I would save our money from our summer jobs to walk down to the store and purchase a new bottle of the old-fashioned Root Beer. Every week it became tradition to try a new brand to find our absolute favorites. Now, with the help of Genus Brewing, my father Rick, and myself were able to come up with a recipe like no other. For us, serving our guests Root Beer right off the tap comes with many memories, and a history that leads each chilled mug to our tables.

-Kaston

*Small 3 Large 4
Root beer Float 7*

Breakfast Scrambles

A true favorite, and a household breakfast meal from growing up back on the farm.

-Rick

(Served as they are with the exception of no cheese or hash if needed)

3-Meat Scramble

Grilled hash browns layered with diced bacon, German sausage, and ham, roasted peppers and onions, sautéed mushrooms, three eggs with a two cheese blend, fresh tomatoes, and herbs. Served with salsa or Crimson sauce, sourdough toast and raspberry jam.

18

Veggie Scramble

Grilled hash browns layered with roasted peppers, onions, sautéed mushrooms, artichokes, fresh avocado, fresh tomatoes, three eggs with a two cheese blend. Served with salsa or Crimson sauce, sourdough toast and raspberry jam.

18

Add our Jalapeño cream cheese to our 3-meat or Veggie Scramble for only **\$3**

Farmhouse* Breakfast

Two eggs, served with the CHOICE OF hashbrowns and toast, or hotcakes, or a lemon crêpe.

11

With bacon, ham steak, sausage links or patty

15

Senior Farmhouse*

One egg, served with the CHOICE of hashbrowns and toast, or hotcakes, or a lemon crêpe.

9

With bacon, ham steak, sausage links or patty

12

For seniors add coffee for only \$2 or orange juice for \$4 or a cinnamon roll for \$3

Eggs Benedict*

"Elvis Is In the building, and he's making Eggs Benedict".

Served with our own recipe Hollandaise sauce and served with hash browns.

Traditional

Canadian Bacon, over easy eggs on an English muffin.

16

Vegetable

Avocado, grilled artichokes, tomatoes, mushrooms, eggs, on an English muffin.

16

Country Sausage

Country sausage gravy over sausage patties, eggs, on our cheddar basil biscuits.

16

Omelets

It may seem simple, but we crack our eggs fresh to order. No liquid eggs used here.

*4-egg omelets, served with CHOICE of hash browns & toast, or hotcakes, or Lemon Parisian Crêpe.
Add avocado to any omelet 3*

Cheese Omelet

Cheddar and jack cheese blend, garnished with fresh herbs.

12

Meat Omelet

Choice of bacon, or ham or German sausage with our two cheese blend.

15

Denver Omelet

Ham, oven roasted red peppers and onions, and our two cheese blend.

15

Jalapeño Omelet

Ham, bacon, sausage, red peppers, onions, cheese, and jalapeno cream cheese

16

The Garden Omelet

Sautéed mushrooms, oven roasted red peppers and onions, fire roasted artichokes, tomatoes, fresh slices of avocado, and a two cheese blend.

18

Biscuits & Gravy

Two made from scratch cheddar basil biscuits with our homemade sausage gravy.

10

Homemade Buttermilk Hotcakes

Two hotcakes made the old-fashioned way with buttermilk and fresh eggs for the batter - served with butter and our own maple bourbon syrup.

9

Add Blueberries 4

Add Chocolate Chips 4

Danish Hot Cake

An ode to our Danish Heritage. Our Danish Hotcake Is the perfect mix between a Danish pastry and our 130 years old hotcake recipe that is dated back to being used in our family In Denmark. It Is sure to be unlike anything you have ever tasted. Made with sweetened cream cheese, streusel, fresh blueberries, toasted almonds, and blueberry syrup. Served with 2 pieces of bacon.

15

Country Fried Steak

A true staple to breakfast house dining. To us, the country fried steak is the tell all to how good a restaurant will be.

Deep fried cube steak smothered with homemade sausage gravy, served with two eggs, hash browns and sour dough toast.

18

Parisian Crêpes

Crepes may be French, but we enjoy them for breakfast on the weekend, dessert after lunch, as birthday treats, or even just for the sake "Hygge".

-Oh Happy Dane

Lemon & Powdered Sugar

A perfect balance of lemon, whipped cream and powdered sugar.

9

Mixed Berry Crêpe

Strawberry & blueberry compote with fresh whipped cream and powdered sugar.

14

Nutella Crêpe

Nutella and fresh strawberries with fresh whipped cream and powdered sugar.

16

Crème Brulé French Toast

Regular Crème Brulé French Toast

With whipped cream, butter, and maple bourbon syrup.

9

Sides and Such

<i>Two Eggs</i>	<i>3</i>	<i>Bacon</i>	<i>6</i>	<i>Side Crimson Salad</i>	<i>6</i>
<i>Toast</i>	<i>2</i>	<i>Ham</i>	<i>5</i>	<i>Signature Flat Fries</i>	<i>5</i>
<i>Hollandaise</i>	<i>5</i>	<i>Sausage</i>	<i>5</i>	<i>Mediterranean Fries</i>	<i>7</i>
<i>Sausage Gravy</i>	<i>5</i>	<i>German Sausage</i>	<i>5</i>	<i>(with Feta & Oregano)</i>	

We tell our guests that they are our best critics. We want them to be. If they keep coming back, we know we're meeting their expectations.

**Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness.*

Lunch

From the Garden

Crimson Salad

Romaine lettuce, red onions, carrots, bell peppers, diced tomatoes, cucumbers, and feta cheese - served with ranch or our balsamic vinaigrette.

12

with grilled chicken

17

Caesar Salad

Romaine lettuce with Parmesan cheese, homemade Caesar dressing and homemade seasoned croutons with a lemon wedge.

12

with grilled chicken

17

The Stock Pot

There was always soup. Split pea with ham, Gouda, and many others, but my favorite was tomato soup. Mom would add all the ingredients and bring the milk to temperature, add butter and finish by squeezing tomatoes by hand. I don't know if I mastered it, but it comes pretty close.

-Rick

Tomato soup and seasonal soups

My grandmothers tomato soup is my favorite. She would set out tomatoes on the window shelf to sweeten it up. She would squeeze the tomatoes by hand. I do it a little differently, I dice one gallon of tomatoes and add to the soup.

Homemade chicken soup.

This takes 2 days to make but well worth it. We cook six chickens then debone and skin. We put this in seasoned water and boil down with all the good healthy bone marrow. The next day we take the broth with fresh vegetables, diced chicken, and served with toasted sour dough bread.

Cup 4 Bowl 6

Grilled Cheese & Bowl of Tomato Soup

11

Grilled Ham & Cheese with a Bowl of Tomato Soup

14

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Two-Handed Treasures

They say that the Danes are consistently the happiest people amongst the world. We are pretty sure It is because of sandwiches like these.

Served with your choice of our flat fries, salad or a cup of soup

The Classic Burger

6oz Chuck Brisket blend burger with American cheese, Romaine lettuce, thick-sliced tomato, red onion and dill pickles with ketchup and mayo.

15

The Crimson Burger

6oz Chuck Brisket blend burger with American cheese, bourbon bacon jam, bacon, Canadian bacon, topped with crispy onion rings.

20

Cremini Burger

6oz Chuck Brisket blend burger with Havarti cheese, Arugula, garlic aioli, caramelized onions, topped with Balsamic glaze.

20

Jalapeño Cream Cheese Burger

6oz Chuck Brisket blend burger with our Jalapeño cream cheese. Romaine lettuce, thick-sliced tomato, red onion and dill pickles with ketchup and mayo.

20

Pastrami Reuben

Pastrami on grilled marbled Rye with Havarti cheese, stone ground mustard aioli and fresh marinated cabbage with diced dill pickles.

18

Chicken Club Sandwich

Charbroiled 6oz grilled chicken breast, oven roasted red peppers and onions, fire roasted artichokes with 2 strips of our applewood smoked bacon, garlic aioli, 2 slices of Havarti cheese, and fresh tomatoes on a Parmesan French roll.

18

Monte Cristo

Our Crème Brulé French Toast layered with Canadian Bacon 2 slices of Havarti Cheese, stone ground aioli, and served with homemade strawberry jam. Dusted with powdered sugar and served with our homemade tomato soup.

15

BLT

Four pieces of thick sliced applewood smoked bacon, Romaine lettuce, tomatoes, mayonnaise on sour dough bread

16

How did this happen?

Two weeks in, I was made lead cook. It was Canadian days in Kalispell, MT. We got so overwhelmed that the tickets on the wheel started to double up. I thought, I can stay and get through it, or walk away. I stayed and here I am.

-Rick

We go into restaurants, and people aren't talking anymore. They're texting. While they are sitting at the table with each other. We're losing this intimacy that we need to have as human beings".

Goldie Hawn

Coffee Fit for A King

Grandma was so special to me. She had such a way about her, and you were always safe. Having coffee with her is a special memory that I will always treasure. When I was 10 years old, I went to stay with my grandma after my grandpa died, and I stayed until I was 12. She taught me how to cook and fostered my creativity. But it was the stories that I treasured the most. The memory of sitting with my grandma and having coffee from that early age (my coffee always had more cream and sugar than coffee) into my 20's is one that I will always cherish. She would tell me that in Denmark coffee was only fit for kings. When she came to America, she was able to have it whenever she wanted. It was the first thing that she and grandpa would have at 5 am every single morning. When grandpa was at the end of his life, he was in a nursing home. He didn't have any memory, but grandma came to visit him with her coffee percolator. The nurses didn't want her to give grandpa coffee, but she insisted on having one last cup with her husband. Either the aroma of the coffee or the good Lord restored his memory, and for the following 3-4 hours they reminisced about life together, how blessed they were, and how grateful they were for one another. Later that evening he passed away.

-Rick

Beverages

<i>Fresh Squeezed Lemonade (seasonal). By the Mug:</i>	5	<i>Coke, Diet Coke, Dr. Pepper, Sprite:</i>	5		
<i>Milk:</i>	3	<i>Chocolate Milk:</i>	4	<i>Apple or Cranberry Juice:</i>	5
<i>Beer: Ask your server for our draft selection. (Rotating Tap)</i>	6	<i>Coors Light:</i>	5		

Store Hours and contacts

Inside Dining

Monday through Friday

7:00am – 2:00pm

Saturday & Sunday

7:00am – 3:00pm

Phone Number: (509) 598-8927

Web Site: crimsonhearth.com