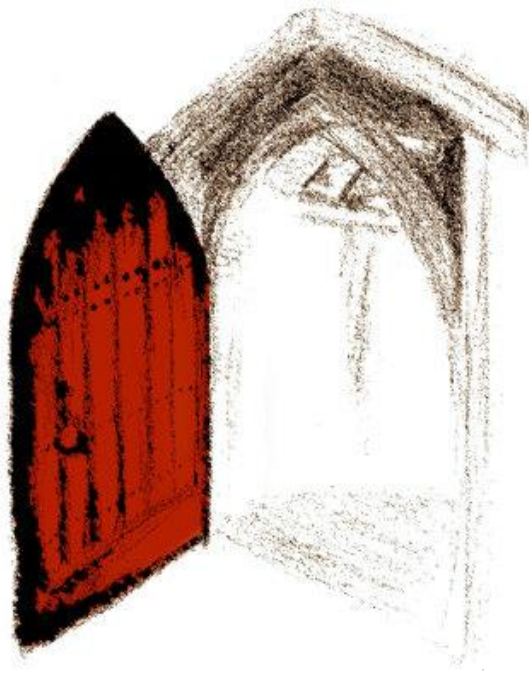


# Crimson

## Bistro



### 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

"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.*

*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.*

## **The Perfect Starter**

*Fresh Squeezed Orange Juice, our own French roast blend coffee, (100% Arabica) and a French croissant Beignets.*

**12**

### **French Croissant Beignets**

*A dish made famous in New Orleans. Ours are made a little different, croissant style. A puff pastry that is buttery and flaky, served warm and fresh. Who said you can't have too much butter! Served with the option of our homemade orange glaze, sweetened cream cheese glaze or just powdered sugar. It's best served with a hot cup of coffee.*

*Three for 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 Tuesdays 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 4 Large 5  
Root beer Float 7*

## **Breakfast Scrambles**

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

### **3-Meat Scramble**

*Grilled hash browns layered with diced bacon, German sausage, ham, roasted peppers and onions, sautéed mushrooms, fresh tomatoes, and three eggs with Fontina, Gruyere, and Gouda cheese. Served with salsa & sourdough toast with seasonal jam.*

21

### **Veggie Scramble**

*Grilled hash browns layered with roasted peppers, onions, sautéed mushrooms, fire roasted artichokes, fresh avocado, fresh tomatoes, and three eggs with Fontina, Gruyere, and Gouda cheese. Served with salsa & sourdough toast with seasonal jam.*

21

*Add our Jalapeño cream cheese to our 3-meat or Veggie Scramble.*

3

### **Eggs Benedict\***

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

*Made with our own recipe Hollandaise sauce and served with hash browns.*

#### **Traditional**

*Canadian Bacon, over easy eggs on an English muffin.*

18

#### **Vegetable**

*Avocado, fire roasted artichokes, tomatoes, mushrooms, eggs, on an English muffin.*

18

#### **Jalapeño Cream Cheese**

*Ham, bacon, German sausage, red peppers, onions, Jalapeño cream cheese, eggs on an English muffin.*

20

#### **Country Sausage**

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

18

### **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.*

20

### **Biscuits & Gravy**

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

11

## **Omelets\***

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

*4-egg omelets, Fontina, Gruyere, Gouda cheese, served with CHOICE of hash browns & toast, or hotcakes, or a Lemon Parisian Crêpe.*

*Add avocado to any omelet. 3*

### **Cheese Omelet**

*Fontina, Gruyere, and Gouda cheese, garnished with fresh herbs.*

*14*

### **Meat Omelet**

*Choice of bacon, or ham or German sausage with Fontina, Gruyere, and Gouda cheese.*

*17*

### **Denver Omelet**

*Ham, oven roasted red peppers and onions, with Fontina, Gruyere, and Gouda cheese.*

*18*

### **The Garden Omelet**

*Sautéed mushrooms, oven roasted red peppers and onions, fire roasted artichokes, tomatoes, fresh slices of avocado, with Fontina, Gruyere, and Gouda cheese.*

*19*

### **Jalapeño Cream Cheese Omelet**

*Ham, bacon, sausage, red peppers, onions, cheese, and Jalapeño cream cheese.*

*20*

*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.*

*-Rick*

## **Farmhouse\* Breakfast**

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

*13*

*Add either bacon, ham steak, sausage links or patty*

*16*

## **Senior Farmhouse\***

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

*10*

*Add either bacon, ham steak, sausage links or patty*

*13*

***For seniors add coffee for only \$2 or orange juice for \$4***

## **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 Cakes**

*An ode to our Danish Heritage. Our Danish Hotcakes are 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. Dusted with powdered sugar and served with 2 pieces of bacon.*

16

## **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 of "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.*

10

### **Mixed Berry Crème Brulé French Toast**

*Our Crème Brulé French Toast topped with our homemade mixed berry compote with fresh whipped cream and powdered sugar. Served with maple bourbon syrup.*

15

*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*

## **Sides and Such**

Two Eggs	3	Bacon	6	Side Crimson Salad	7
Toast	2	Ham	6	Signature Fries	6
Hollandaise	6 half-3	Sausage	6	Mediterranean Fries	8
Sausage Gravy	6 half-3	German Sausage	6	(with Feta & Oregano)	

*Our greatest asset is you, our guest. Without you we don't exist. You are our partner in our success!*

*-Rick*

# Lunch

## From the Garden

### Crimson Salad

*Romaine lettuce, red onions, carrots, bell peppers, diced tomatoes, cucumbers, feta cheese and homemade seasoned croutons - 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 I think I came pretty close.*

### Tomato soup and seasonal soups

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

- Rick.

### Tomato soup

Cup 5    Bowl 7

### Grilled Cheese & a Bowl of Tomato Soup

*Grilled sour dough bread with American, Fontina, Gruyere, and Gouda cheese.*

12

### Grilled Canadian Bacon & Cheese with a Bowl of Tomato Soup

15

### BLT

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

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

16

## **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 fries, salad, or a cup of soup.*

### **The Classic Burger**

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

16

### **The Crimson Burger**

*6oz Charbroiled Chuck Brisket blend burger with American cheese, bacon jam, bacon, Canadian bacon, romaine lettuce, thick-sliced tomato, dill pickles, & mayo, topped with crispy onion rings.*

20

### **Cremini Burger**

*6oz Charbroiled Chuck Brisket blend burger with sautéed Cremini mushrooms, Havarti cheese, Arugula, garlic aioli, caramelized onions, topped with Balsamic glaze.*

20

### **Jalapeño Cream-Cheese Burger**

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

20

### **English Pub Burger**

*6oz Charbroiled Chuck Brisket blend burger with American cheese, romaine lettuce, thick-sliced tomato, red onion and dill pickles with ketchup and mayo. Finished with Pastrami & an over easy egg.*

20

### **Pastrami Reuben**

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

18

### **Monte Cristo**

*Our Crème Brulé French Toast layered with smoked cured ham, 2 slices of Havarti Cheese, stone ground aioli, and served with homemade seasonal jam. Dusted with powdered sugar and served with our homemade tomato soup.*

16

### **Chicken Club Sandwich**

*Charbroiled 6oz grilled chicken breast, oven roasted red peppers and onions, fire roasted artichokes, applewood smoked bacon, garlic aioli, Havarti cheese, romaine lettuce, and fresh tomatoes on a Parmesan French roll.*

20

*A plate of food hits the table, lands right in front of you. One of two things happens. Either you sit up and look at it and react to it, or nothing happens. If nothing happens then that restaurant is stuck in mediocrity forever.*

*Jon Taffer*

### **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).</i>	<i>By the Mug: 5</i>	<i>Coke, Diet Coke, Sprite: 5</i>
<i>Milk: 3</i>	<i>Chocolate Milk: 4</i>	<i>Apple or Cranberry Juice: 5</i>
<i>Beer: (Rotating Tap) 6</i>	<i>Coors Light (Draft): 5</i>	

*"Sharing food with another human being is an intimate act that should not be indulged in lightly."*

*M.F.K. Fisher-Food Writer*

### **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*

***"View our table menu for seasonal and fresh sheet entrees and drinks".***

### **Store Hours and Contacts**

*Inside Dining: Monday through Friday*

***7:00 am – 2:00 pm***

*Saturday & Sunday*

***7:00 am – 2:30 pm***

*Phone Number: (509) 598-8927 Web Site: [crimsonhearth.com](http://crimsonhearth.com)*