



## bubble up

**OG Mimosa | 13** oj & bubbles  
*bottle service 50*

**Champagne Mimosa | 19** oj & grower Champagne

**Mystery Mimosa | 14** seasonal flavors & bubbles

**Fresh Vermouth Spritz | 11** Dolin Vermouth de Chambéry Blanc, lemon, soda, garden

**Pom 75 | 15** gin, bubbles, pomegranate, lemon

## cocktails

**Ledger's Legendary 22 oz Bloody Mary | 17** prairie vodka, tomato, horseradish, worcestershire, secrets...

**Painkiller | 16** Privateer amber rum, coconut cream, pineapple, orange, nutmeg

**No Sleep Til Brooklyn | 15** Ledger's Privateer rum, cinnamon, coffee liqueur, pineapple, lime

**Espresso Spritz | 14** espresso, amaro Montenegro, vanilla, coffee liqueur, soda

**Derby Shuffle | 13** Notch "Salem Lager," pineapple-infused Aperol, lemon

**Carajillo | 11** espresso, Licor 43, reposado tequila

## brunch

**Strawberry-Arugula Salad | 16** strawberries, arugula, goat cheese, walnuts, meyer lemon vinaigrette

**Salmon and Avocado Toast | 19** Duck Trap smoked salmon, everything spice, radishes, pickled red onion

**Bananas Foster Dutch Baby | 18** spiced rum butterscotch, brown butter pecans, mascarpone

**Chicken and Waffles | 20** buttermilk fried chicken, waffle, poblano butter, hot honey, pickles

**Pork Belly & Grits | 19** creamy grits, smoked cheddar, maple urfa, sous vide egg, fried greens

**Pastrami Hash | 19** bell pepper, onion, potatoes, farm greens, sunny side up eggs

**Sweet Potato Hash | 18** kale, peppers, poblano aioli, chili, farm greens, sunny side up eggs

**Fried Chicken Thigh Sandwich | 18** ranch, bacon, lettuce, sesame seed bun, breakfast potatoes  
*make it spicy +1*

**Ledger Double Burger | 23** special sauce, pickles, cheese, lettuce, onions, sesame seed bun, breakfast potatoes  
*smashed Brandt beef patties - served pink or no pink*  
*add bacon +3 | add egg +2*

**Eggs Benedict | 20** Canadian bacon, sous vide eggs, smoked hollandaise, mega-muffin, breakfast potatoes  
*make it cold-smoked salmon benedict +3*

**Brandt Flat Iron Steak and Eggs | 38** sunny side up eggs, breakfast potatoes, farm greens, salsa verde

## sides

**North Country Bacon | 9**

**Brûléed Ruby Red Grapefruit | 8**

**Breakfast Potatoes | 6**

**Seasonal Twice-Baked Almond Brioche | 6**

## beverages

**Atomic Drip Coffee | 5**

**Atomic Nitro Cold Brew | 7** 12oz can

**Grim Reaper Cold Brew | 7** 12oz can

**Espresso | single 4 & double 5**

**Cappuccino & Latte | 6**

**Mem Tea Hot Tea & Infusions | 5**

**Assam-Black Iced Tea | 5**

**Juice** grapefruit, orange, or cranberry | 6

ASK ABOUT OUR  
DAILY DONUTS!

**Chef/Owner** Matthew O'Neil **Executive Chef** Daniel Gursha  
**Pastry Chef** Erin Barry

### LEDGER'S 3% KITCHEN APPRECIATION AND EDUCATION PROGRAM

THIS 3% FEE, APPLIED TO EACH BILL, ALLOWS OUR KITCHEN STAFF TO SHARE IN THE SUCCESS OF THE RESTAURANT AND CREATES A BETTER GUEST EXPERIENCE.

IT HELPS US ATTRACT AND DEVELOP TOP TALENT, FOSTERS TEAMWORK, REWARDS CONSISTENCY, ENCOURAGES CREATIVITY, AND ELEVATES THE EXPECTATIONS OF OUR ENTIRE STAFF. WE HOPE YOU FEEL ITS POSITIVE IMPACT EVERY TIME YOU DINE WITH US. MORE INFORMATION CAN BE FOUND IN OUR CHECK PRESENTER.

\*CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS.