

FOUR



FRIENDS

KITCHEN

AN AMERICAN EATERY
with SOUTHERN CHARM

ANYTIME SMALL PLATES 8 EACH

CLASSIC BEIGNETS (vg)

Warm “FFK” classic donuts, with wild berry preserves and crème anglaise

FRIED GREEN TOMATOES (vg)

Green tomatoes breaded and fried, Serrano buttermilk aioli and pickled vegetables

BACON GRITS BITES

Mixture of bacon, cheesy heirloom grits, and peppers rolled into five delectable bites, drizzled with Serrano buttermilk aioli and garnished with pickled vegetables

FOUR FRIENDS KITCHEN

FRIEND FAVORITES

CRISPY HUEVOS RANCHEROS* (vg/gf) layered housemade tostadas, vegetarian refried beans, two eggs your way, four-cheese blend, avocado, roasted peppers, sour cream and red chili ranchero sauce 13
Add chorizo +4

SMOKED BRISKET HASH AND EGGS* hickory smoked beef brisket, BBQ house potatoes, grilled onions, roasted peppers, four-cheese blend and red chili ranchero sauce, topped with two eggs your way and served with cornbread 15

SOUTHERN FRIED CHICKEN AND WAFFLE buttermilk waffle, fried chicken and apple coleslaw drizzled with smoked chili caramel syrup, served with a side of fresh fruit 13.5 **Add two eggs your way* +3**

MOLLETES (vg) grilled french bread, refried beans, cheese blend, roasted peppers, avocado, two eggs your way, served with your choice of BBQ house potatoes, heirloom grits, or one scrumptious pancake 15
Add chorizo, bacon, or Polidori spicy andouille sausage +4

MUSHROOM-SWEET POTATO HASH AND EGGS* (vg & vegan option) blend of wild mushrooms, sweet potatoes, baby spinach, roasted peppers and grilled onions with sweet pepper coulis, topped with two eggs your way and served with cornbread 13

BERRIES AND CREAM FRENCH TOAST (vg) griddled, thick-cut French bread topped with wild berry preserves, crème anglaise and whipped cream 13.5

BANANA SPLIT PARFAIT (vg) greek yogurt, mixed berries, banana, candied pecans, drizzled honey, housemade granola 12

BREAKFAST STAPLES

For dishes with toast, options include wheat or potato bread, cornbread, or biscuit. **Gluten-free bread +1**

SOUTHWEST SMOTHERED BREAKFAST BURRITO* scrambled eggs, four-cheese blend, chorizo, sour cream, red chili ranchero sauce, BBQ house potatoes and refried beans, smothered in green chili and melted cheese 13.5

SCRATCH PANCAKES (vg & gf option) three scratch buttermilk pancakes with fresh whipped butter and maple syrup 10 **Gluten- and dairy-free pancakes +2 Add bourbon pecan praline +3.5**

BISCUITS AND GRAVY* two eggs your way over scratch buttermilk biscuits and housemade sage sausage gravy, topped with green onions 12.5

THE KITCHEN SINK* two eggs your way with **choice of:** meat (maple smoked bacon, housemade sage sausage, or country ham), BBQ house potatoes or creamy heirloom grits and a pancake or toast 14.5

ROSLYN BREAKFAST SANDWICH* housemade potato bread, two fried eggs, maple smoked bacon and four-cheese blend, served with BBQ house potatoes 13 **Substitute Polidori spicy andouille sausage +2.5**



(vg) = vegetarian (gf) = gluten-free

Ask for our Plant-Based Menu!



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OVERNIGHT GRITS

We order Gayla's Grits from Shaw Farms in Georgia, which are all-natural, gluten-free, and heirloom quality. We cook them overnight for the most flavorful, creamiest grits you've ever had!

FOUR FRIENDS GRITS* cheesy heirloom grits topped with buttermilk battered Southern fried chicken, two poached eggs, bacon collard greens and red chili ranchero sauce 15 **Substitute Polidori spicy andouille sausage +2.5**

KICKIN' SAUSAGE GRITS* Serrano peppers, cheesy heirloom grits topped with Polidori spicy andouille sausage, two eggs served your way, hollandaise sauce, garnished with chives and Serrano buttermilk aioli, with a biscuit on the side 16.5

SHRIMP AND GRITS* (gf) sautéed gulf shrimp, chargrilled succotash, baby spinach and spicy tomato shrimp broth served over cheesy heirloom grits 18.5

SWEET AND SAVORY BREAKFAST BOWL (vegan & gf) heirloom grits, sweet potatoes, succotash, spinach, tomatoes, avocado, red pepper coulis 13 **Add two eggs your way* +3**

SOUTHERN INSPIRED BENEDICTS

All served with BBQ house potatoes.

BLUEGRASS BENEDICT* buttermilk biscuit, hickory smoked pork belly, poached eggs, bacon collard greens, hollandaise and roasted peppers, topped with green onions 15

CHICKEN FRIED CHICKEN BENEDICT* buttermilk biscuit, fried chicken tenders, poached eggs, housemade sage sausage gravy, topped with roasted peppers and green onions 15

VEGGIE BENEDICT* (vg) buttermilk biscuit, spinach, tomato, smashed avocado, poached eggs, Serrano buttermilk aioli and hollandaise, topped with green onions 14

CRAB AND FRIED GREEN TOMATO BENEDICT* fresh lump crab, fried green tomatoes, poached eggs, scallion aioli and hollandaise, topped with green onions 18.5

OMELETS

Fluffy three egg omelets served with BBQ house potatoes and choice of bread. Options include wheat or potato bread, cornbread, or biscuit. **Gluten-free bread +1** **Substitute egg whites +1**

CREOLE SHRIMP OMELET* sautéed gulf shrimp, spicy tomato Creole sauce, green onions and pimento cheese 18
Add diced Polidori spicy andouille sausage and roasted peppers +4

"EAT YOUR VEGGIES" OMELET* (vg) mushrooms, baby spinach and goat cheese, garnished with avocado and sweet pepper coulis 15

BUILD YOUR OWN OMELET* three egg omelet with four-cheese blend served with BBQ house potatoes and toast 12

Add tomato, spinach, mushrooms, grilled onion, or roasted peppers +1 each

Add bacon, country ham, chorizo, avocado, goat cheese or pimento cheese +2 each

FOUR FRIENDS KITCHEN

LUNCH STANDARDS AND SPECIALTIES

Sandwiches are served with choice of BBQ chips, bacon collard greens, apple coleslaw or grits

Substitute: fresh berries +3 / gluten-free bread +1 / house salad +1.5

CRAB CAKE SALAD two crab cakes, fried green tomatoes, mixed greens tossed in balsamic vinaigrette, tomatoes, pickled vegetables, chipotle remoulade 18

FOUR FRIENDS GRILLED CHICKEN CORNBREAD SALAD grilled chicken breast, field greens, fresh apple coleslaw, granola, heirloom tomatoes, cornbread croutons, goat cheese and honey citrus vinaigrette 16.5

WARM KALE AND QUINOA SALAD (vegan) kale, quinoa, tomatoes, succotash, sweet potato, balsamic vinaigrette 13 **Add chicken +5**

DOWN SOUTH TRIO creamy green chili mac and cheese with bacon, peppers, green onions, buttermilk fried chicken tenders, smoked chili caramel syrup and bacon collard greens 16.5

SMOKEY MOUNTAIN BLT (vg option) housemade potato bread with smoked cheddar pimento cheese, maple smoked bacon, fried green tomatoes, field greens, and Serrano buttermilk aioli 15

YOUR WAY PO'BOY your choice of hickory smoked beef brisket, shrimp, Polidori spicy andouille sausage, or fried chicken strips served in a Dutch Crunch hoagie, with pickled green tomatoes, apple coleslaw, sweet chili aioli and field greens dressed in Serrano buttermilk aioli 16.5

SOUTHERN BRISKET MELT smoked brisket, potato bread, four-cheese blend, roasted peppers and onions, scallion aioli 15.5

ON THE SIDE

AN EGG OR TWO* 2 / 4

ANDOUILLE SAUSAGE 6.5

MAPLE SMOKED BACON 5

HOUSEMADE SAGE SAUSAGE 5

COUNTRY HAM 5

CHORIZO 5

BACON COLLARD GREENS 5

CHARGRILLED SUCCOTASH 5

PICKLED VEGETABLES 3

ONE SCRUMPTIOUS PANCAKE 5

SLICE OF FRENCH TOAST 6

A SLICE OF TOAST 2 (GF +1)

BISCUIT / CORNBREAD 2 each

BBQ HOUSE POTATOES / BBQ CHIPS 5

SIDE O' GRITS 4.5 / CHEESY GRITS 5.5

BOWL OF BERRIES 6.5

APPLE COLESLAW 5

SIDE SALAD 6

BEVERAGES

(ask server for current selections)

JUICE - 12oz 5

SODA 3.5

COFFEE / TEA / ICED TEA 3.5 each

PLANT-BASED MILK 4

HOT CHOCOLATE 3.5

LIL' BRITCHES DRINKS 3.5

Please inform your server of any food allergies. All of our food, including sauces, are made in-house, with the exception of certain bread and meat products. While we do our very best to separate potentially allergenic ingredients (peanuts, tree nuts, soy, shellfish, dairy, wheat, etc), they may come into contact with items that are considered to be gluten-, dairy-, and/or allergen-free. Also, *consuming raw or undercooked eggs, seafood, shellfish, poultry or meat may increase your risk for food-borne illness, especially if you have certain medical conditions. ***These items may be served raw or undercooked, or contain raw or undercooked ingredients.** We kindly ask that you consider all of these factors when ordering.

Each bill contains a 3.5% safety and living wage surcharge to help our awesome staff who work hard every day to provide you with the best breakfast, brunch, and lunch in Denver.

Thank you for dining with us!