

# Eppings on Eastside

264 Walton Ave Corner of Walton Ave and National Avenue 40502-1452 · +18599710240 · Updated:

Jan 14, 2026

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## SOUPS & SALADS 4

<b>Soup De Jour</b>	<b>\$8.00</b>
chef's selected soup	
<b>Blue Crab Bisque</b>	<b>\$12.00</b>
pickled corn relish, charred poblano, blue crab	
<b>Epping's Chopped Salad</b>	<b>\$11.00</b>
chopped iceberg lettuce, tomato, house bacon, avocado, hard cooked egg, Kenny's cheddar, choice of house ranch, 1000 island, or buttermilk bleu cheese	
<b>Mixed Greens Salad</b>	<b>\$10.00</b>
local greens, Bartlett pear, candied pecan, feta, golden raisin, sorgum apple cider vinaigrette	

## SMALL PLATES 18

<b>Lamb Kabobs</b>	<b>\$16.00</b>
house ground Colorado lamb shoulder, ras el hanout, yogurt aioli, sweet & spicy tomato coulis, petite cilantro, mint, pistachio, grilled bread (add Kabob - \$7)	
<b>Pretzels &amp; Beer Cheese</b>	<b>\$7.00</b>
house pretzel braids, sea salt, fermented mustard seed	
<b>Beef Tallow Fries</b>	<b>\$9.00</b>
sides house tomatillo ketchup & chipotle mayo	
<b>Heirloom Carrots</b>	<b>\$14.00</b>
smoked and grilled, Maker's Mark chipotle barbeque, lime crème, cashew, cotija cheese, cilantro	
<b>Crab Cakes</b>	<b>\$30.00</b>
two 3oz "Thai style" crab cakes, blue crab, basil aioli, sesame pineapple, petite herbs	
<b>New Orleans BBQ Shrimp</b>	<b>\$17.00</b>
worcestershire, lemon, garlic butter, grilled house sourdough	
<b>Vegetable Spring Rolls</b>	<b>\$14.00</b>
Shiitake mushrooms, carrot, mixed cabbages, fresh basil, tamarind sweet & sour	
<b>Spicy Korean Cucumbers</b>	<b>\$13.00</b>
sesame gochujang dressing, shallot, scallion, crispy garlic, micro cilantro	
<b>Pork Belly Burnt Ends</b>	<b>\$15.00</b>
Compart Farms Duroc pork, house chili rub, red chili honey, smoked pineapple salsa, crispy pork rind, petite cilantro	

<b>House Made Gnocchi</b>	<b>\$18.00</b>
asparagus, sundried tomato, brown butter cream, pecorino, pine nut, crispy sage	
<b>Grilled Bratwurst</b>	<b>\$16.00</b>
house made bratwurst, warm German potato salad, pickled red cabbage, maple mustard	
<b>Crispy Brussels Sprouts</b>	<b>\$13.00</b>
red chili honey, yogurt aioli, sumac onion, pine nuts, orange zest	
<b>NY Strip Tataki</b>	<b>\$26.00</b>
chili crisp, fried garlic, scallion, pickled ginger ponzu	
<b>Seared Chicken Satay</b>	<b>\$16.00</b>
marinated and seared Gerber Farms chicken skewers, cucumber salad, peanut sauce, pickled chilis, cilantro, crushed peanut	
<b>Smoked Salmon Tartine</b>	<b>\$18.00</b>
pastrami-smoked Scottish salmon, Everything cream cheese, cucumber, sumac onion, toasted house sourdough	
<b>House Meatballs</b>	<b>\$16.00</b>
house ground beef and pork, arrabiatta, pistachio pesto, pecorino, grilled sourdough	
<b>Tirokafteri</b>	<b>\$14.00</b>
spicy Greek red pepper & feta dip, olives, pine nuts, dill, crudités, grilled house sourdough	
<b>Calabrian Sausage Bruschetta</b>	<b>\$15.00</b>
house made calabrian sausage, whipped ricotta, sundried tomato, bitter greens, pecorino	

## LARGE PLATES <sup>6</sup>

<b>Pan Roasted Chicken</b>	<b>\$35.00</b>
two marinated Airline chicken breasts, potato and bacon hash, wilted greens, smoked provolone mornay	
<b>Grilled Scottish Salmon</b>	<b>\$35.00</b>
za'atar crust, quinoa tabbouleh, pomegranate emulsion, sumac onion, micro cilantro	
<b>Black Angus Ribeye</b>	<b>\$45.00</b>
coffee and cocoa rub, crispy rosemary potatoes, truffle butter, cabernet demiglace	
<b>Red Lentil Curry</b>	<b>\$26.00</b>
basmati rice, fresh herb chutney, toasted almond, grilled naan	
<b>Quinoa en Nogada</b>	<b>\$27.00</b>
stuffed fire roasted poblano, citrus cashew cream, sumac onion, roasted cashew, petite cilantro, crispy corn tortilla **add: shrimp \$12, salmon \$14, chicken \$8	

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\*These items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies.

**A 3% PROCESSING FEE WILL BE ADDED TO CREDIT CARD PURCHASES. <sup>1</sup>**

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## MAIN 13

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### French Toast \$13.00

House raisin bread, powdered sugar, berry compote, chantilly cream, maple syrup, side fresh fruit

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### Avocado Toast \$12.00

House sourdough, house guacamole, tajin, micro cilantro, lemon wedge, side fruit

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### Eggs Benedict \$15.00

Polenta cakes, crispy Prosciutto de Parma, poached eggs, provolone mornay, arugula

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### Biscuits and Sausage Gravy \$10.00

Two housemade biscuits, house sausage gravy, fresh chives

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### Rj's Breakfast Plate \$14.00

Two eggs any style, bacon or sausage links, redskin home fries, toast or biscuits

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### Breakfast Burrito \$15.00

Two scrambled eggs, pork sausage, tallow fries, salsa verde, poblano rajitas, shredded Monterey jack and cheddar, side fruit

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### Smoked Turkey Club \$16.00

Bluegrass turkey breast, toasted house white bread, house bacon, tomato, lettuce, cheddar, mayonnaise, house chips

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### Salmon Salad \$24.00

Grilled Bakkafrost salmon, local greens, Bartlett pear, candied pecan, feta, golden raisin, sorghum apple cider vinaigrette

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### Shrimp & Grits \$18.00

White leg shrimp, Kenny's White Cheddar grits, broiled cherry tomatoes, redevye gravy, chives

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### Epping's Hot Brown \$16.00

Texas toast, sliced turkey breast, provolone mornay, tomato, bacon, chives

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### Chicken & Waffles \$16.00

Gerber farms fried chicken breast, two house made waffles, red chili honey, smoked onion butter, maple syrup, side fruit

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### The Burger\* AVAILABLE OPTIONS

Allen Bros. beef, choice of cheese, bibb lettuce, tomato, onion, house pickles, house bun, house made chips

\$16.00

Add Egg: \$2.00

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### The Impossible Burger AVAILABLE OPTIONS

Impossible meat, choice of cheese, bibb lettuce, tomato, onion, house pickles, house bun, house made chips

\$16.00

Add Egg: \$2.00

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## SIDES 10

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### Chicken Sausage Links \$5.00

from Old Major Farms

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<b>Thick Cut Bacon</b>	<b>\$5.00</b>
<b>Redskin Home Fries</b>	<b>\$5.00</b>
<b>Fresh Fruit</b>	<b>\$5.00</b>
<b>Two House Biscuits</b>	<b>\$5.00</b>
<b>Sausage Gravy</b>	<b>\$5.00</b>
<b>Two Eggs - Any Style</b>	<b>\$5.00</b>
<b>Kenny's White Cheddar Grits</b>	<b>\$5.00</b>
<b>Muffin of the Day</b>	<b>\$5.00</b>
<b>House Cinnamon Roll</b>	<b>\$7.00</b>

## BRUNCH BAR <sup>6</sup>

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### Bloody Mary

house bloody mary mix, salami, tomatillo, cheddar, lime

#### AVAILABLE OPTIONS

Glass: \$7.00

Bottomless Carafe - shareable up to 2 guests:  
\$25.00

One additional guest: \$7.00

### Mimosa

sparkling wine, fresh squeezed orange juice

#### AVAILABLE OPTIONS

Glass: \$7.00

Bottomless Carafe - shareable up to 2 guests:  
\$25.00

One additional guest: \$7.00

### Bellini

sparkling wine, peach puree, raspberry

#### AVAILABLE OPTIONS

Glass: \$7.00

Bottomless carafe - shareable up to 2 guests:  
\$25.00

One additional guest: \$7.00

### Roman Holiday

blood orange and Jack Rudy elderflower infused sparkling water, citrus oils

**\$8.00**

### The Eastsider

360° Vanilla Vodka, House-Blended Passion Fruit Liqueur, Passion Fruit Puree, Fresh Squeezed Lime Juice, Lemon & Lime Soda

**\$12.00**

### Natini

Nate's Coffee cold brew, 360° vanilla vodka, Franglico, crème de cacao

**\$12.00**

## DESSERT <sup>6</sup>

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### Tiramisu

Espresso & Kahlula soaked ladyfingers, vanilla mascarpone, dark Dutch cocoa powder

**\$9.00**

<b>Spiced Butter Pecan Cheesecake</b>	<b>\$10.00</b>
White chocolate cheesecake, spiced pecan graham cracker crust, bourbon caramel, candied pecans	
<b>Yuzu Vanilla Custard</b>	<b>\$8.00</b>
Black sesame struessel, shaved white chocolate, fresh mint	
<b>Cherry Almond Chocolate Torte</b>	<b>\$9.00</b>
flourless, dark chocolate, almond, Luxardo cherry reduction, chantilly cream	
<b>Graeter's &amp; House made Ice Creams</b>	<b>\$7.00</b>
chocolate or vanilla (please ask about house made seasonal flavors)	
<b>Bourbon Crème Brûlée</b>	<b>\$9.00</b>
classic made with vanilla bean and pine syrup	

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## HAPPY HOUR DRINK SPECIALS / 4PM-6PM TUESDAY THROUGH FRIDAY <sup>3</sup>

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**\$5.00 Featured Old-Fashioned**

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**Wine - 1/2 Price all wines by the glass.**

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**Beer - \$3.50 Mirror Twin "Warehouse Bock"**

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