

# Early Bird

Monday thru Friday 8:00-11:30

## Oysters\*

mignonette, green chile juice..... \$18 half/\$36 dozen

## Oeufs en Mayonnaise\*

trout roe, bacon, roasted garlic, smoky maple .....\$7

## Pastrami Wrapped Veal Terrine

blackberry mostarda, frisée, herbs .....\$8

**Baguette with Butter & Jam**..... \$5

## Market Greens Salad

crunchy quinoa, honey herbs-de-Provence .....\$6

## Cinnamon Swirl Toast

butter, cinnamon sugar .....\$4

## English Muffin & Prosciutto

red-eye gravy butter.....\$7

**2 Eggs, any style** .....\$4

## Choice of Meat

bacon, prosciutto, chorizo or breakfast sausage.... \$5

**Breakfast Potatoes**..... \$5

*loaded: chorizo, manchego, green onion... add \$3*

## Omelette\*

goat cheese, fines herbs .....\$7

*add shaved black Australian truffle... \$15*

## French Toast\*

cadillac oranges, walnuts, crème anglaise.....\$8

## Quinoa Veggie Bowl

carrot harrisa, avocado, cucumber raita.....\$10

*add egg or chorizo... \$2*

## Shrimp Toast Benedict\*

avocado, cucumber, hollandaise .....\$15

## Duck Stack\*

pancakes, duck gravy, tabasco onions, duck egg.....\$15

*add seared foie gras... \$15*

## Steam Rise Sando

sausage, tabasco griddled onions, American.....\$6ea

## Steam Burger\*

pickles, onion, mustard, American.....\$6ea

## Paris Brest

peaches, hazelnut praline.....\$10

**Chocolate Butterscotch Pie** .....\$10

## Coffee, Tea & Soda

Single Origin Drip Coffee ..... \$3

Espresso .....\$3-25

Latte ..... \$4.5

Cappuccino ..... \$4.5

Macchiato..... \$4

Soda.....\$3-5

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Tonic

Steven Smith Tea .....\$4

Kandy, Bergamot, Jasmine, White, Mint, Meadow, Iced

Juice ..... \$4.5

Orange, Grapefruit, Pineapple, Tomato, Lemonade

Topo Chico Sparkling Mineral Water ..... \$4

## Day Drinks

### Champagne Cocktail

Sparkling Wine, Bitters, Raw Sugar, Lemon Oil.....\$9

### Japanese High Ball

Japanese Whiskey, Sparkling Mineral Water..... \$12

### Gin Rickey

London Dry Gin, Tart Lime, Soda Water .....\$9

## Bottled Cocktails

### Breakfast of Champions

Gin, Dry Vermouth, Caper Brine, Celery Bitters... \$10

### Boulevardier

Bourbon, Campari, Sweet Vermouth .....\$11

### Sazerac

Rye Whiskey, Peychaud's Bitters, Absinthe .....\$11

## Beer

Ex Novo Lager, Portland OR, 12oz.....\$5

pFriem Pilsner, Hood River OR, 500mL.....\$9

Montucky Cold Snack Lager, La Crosse WI, 12oz.....\$4

Logsdon Brewing Kili Wit, Hood River OR, 375mL.....\$10

Reineart, Flemish Wild Ale, 11.2oz.....\$11

Breakside Stay West IPA, Portland OR, 12oz.....\$6

Alesmith Speedway Stout, San Diego CA, 16oz.....\$11

Alter Ego "Brute" Apple Cider, Portland OR, 16oz .....\$9

Clausthaler Dry Hopped Non-Alcoholic, Germany, 12oz....\$5

*\*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness. Many dishes include ingredients not listed on the menu. Please let us know if you have any food allergies or sensitivities.*

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