

Early Bird

Saturday & Sunday 9:00-2:00

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 Green 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

oranges, grand marnier, crème anglaise, walnuts ..\$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

Breakfast Sando*

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

Steam Burger*

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

Paris Brest

peaches, hazelnut praline\$10

Peanut Butter Fun Cone

your choice of soft-serve\$6

Boozy Float

Fernet & Rootbeer or Grappa & Strawberry Fanta...\$12

Coffee, Tea & Soda

Single Origin Drip Coffee \$3

Espresso\$3.25

Latte\$4.5

Cappuccino\$4.5

Macchiato.....\$4.5

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

Earth Nectar *See Server for Daily Selection*\$8

Topo Chico Sparkling Mineral Water\$4

Brunch Cocktails

Great Pyrenees

Blanco Tequila, Bruto Americano, Fluffy Grapefruit.....\$10

Lavender French 75

Gin, Lavender, Lemon, Sparkling Wine.... \$11

Touch and Go

Bourbon, Passionfruit, Campari, Lime, Amaro Nonino..\$11

Japanese Highball

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

Slightly Bugey Spritz

Bugey-Cerdon Sparkling Rose, Soda, Bitter Lemon.....\$8

Breakfast of Champions

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

Scotch Fix

Scotch, Pineapple-Rhubarb Cordial, Lemon, Absinthe. \$10

Poivrotte

Dark Rum, Meletti 1870 Bitter, Strawberry, Lemon.....\$9

Beer

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

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

Montucky Cold Snck Lager, La Cross 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

Rambling Route Dry Apple Cider, Yakima WA, 16oz.....\$6

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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