

Early Bird

Saturday & Sunday 9:00-2:00

Oysters*

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

Oeufs en Mayonnaise*

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

Rabbit and Prosciutto Terrine

apricot-green pepper relish, frisée, herbs\$8

“Petit Dejeuner”

croissant, an espresso & an oj\$10

Spring Greens

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

Cinnamon Swirl Toast

butter, cinnamon sugar\$4

Toasted English Muffin

red-eye gravy butter, prosciutto\$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

Daily Quiche*

seasonal selection, baked daily\$8

Omelette*

goat cheese, fines herbs\$7

French Toast

oranges, grand marnier, 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

strawberry, toasted coconut.....\$10

Chocolate Butterscotch Pie\$10

Boozy Float

Fernet & Rootbeer or Grappa & Strawberry Fanta...\$10

Coffee, Tea & Soda

Single Origin Drip Coffee\$3

Espresso\$3

Latte\$4

Cappuccino\$4

Macchiato.....\$4

Soft Drinks\$3

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

Steven Smith Tea\$4

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

Juice\$4

Orange, Grapefruit, Pineapple, Tomato, Lemonade

Freshly Squeezed Juice Blend\$10

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

Wine by the Glass

Brut Nature (*Ribolla Gialla*), RBL, I Clivi, NV, Friuli.....\$15

Brut Nature, *Come des Tallants*, Piollet, '13.....\$20

Brut Rose (*Baga/Bical*), 3B, Filipa Pato, NV, Bairrada....\$12

Palamino, *Ojo de Gallo*, Valdespino, '16, Andalusia.....\$8

Sauv. Blanc, *Chenaie*, Bow & Arrow, '16, Eola.....\$12

Bourgogne Aligote, *Domaine Dureuil-Janthial*, '15.....\$14

Grolleau Rosé, *Domaine du Haut Bourg*, '17, Loire.....\$9

Brouilly (*Gamay*), Robert Perroud, '16, Beaujolais.....\$10

Zweigelt/St.Laurent, Preisinger, '15, Burgenland.....\$11

Ciró (*Gaglioppo*), Scala, '13, Calabria.....\$8

Beer

Everybody's Brewing Local Logger, Stevenson WA, 12oz...\$5

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

Ex Novo Eliot IPA, Portland OR, 16oz\$7

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.

Canard

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