

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

Rabbit and Prosciutto Terrine

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

“Petit Dejeuner”

croissant, an espresso & an oj\$10

Market 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

Breakfast Sando

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

Steam Burger*

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

Paris Brest

peaches, hazelnut praline\$10

Chocolate Butterscotch Pie\$10

Boozy Float

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

*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.

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

Extra Brut, L'Atavique, Grand Cru, Leroux, NV.....\$23

Lambrusco di Sorbara, Sant'Agata, Paltrinieri, NV...\$9

Falanghina, Stefano di Marzo, '16, Campania.....\$8

Malvasia Secco, Caravaglio, '17, Isola di Salina.....\$10

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

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

Brouilly (Gamay), Robert Perroud, '16, Beaujolais.....\$9

Torrette Superieur, Emilio Ottin, 2015, Valéed'Aoste\$14

Bierzo (Mencia), 1984, La Senda, '16, Castilla de Léon ..\$12

Additional by the glass selections available

Beer

Everybody's Brewing Local Logger, White Salmon 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 |

Canard

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