

Early Bird

Oysters*

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

Oeufs en Mayonnaise*

trout roe, bacon, roasted garlic, smoky maple\$8

Pork & Eel Terrine

giardiniera, avocado, unagi sauce, miso mustard. \$10

Ham Jam Sandwich

prosciutto, goat cheese butter, jam\$8

Market Greens Salad

crunchy quinoa, honey herbs-de-Provence\$7

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 onions...\$3

Omelette*

goat cheese, fines herbs\$7

add caviar.....\$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....\$16

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

Breakfast Sando

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

Steam Burger*

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

Paris Brest

burnt honey Sauternes cream, blueberries, oat crunch.\$10

Butterscotch Pie

chocolate, strawberry, whip.....\$10

*Eating undercooked or raw meat, unpasturized 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. Oysters are served raw, Burgers and Steaks are cooked to order.

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 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

Buoy Czech Pilsner, Astoria OR, 12oz.....\$6

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

Ninkasi Dawn of the Red IRA, Eugene, OR, 12oz.....\$6

Crux Cast Out IPA, Bend OR, 12oz.....\$6

pFriem Mosaic Pale Ale, Hood River OR, 500ml.....\$10

Great Divide, Yeti Imperial Stout, Denver, CO, 12oz.....\$6

Shakesbury Dry Cider, Vergennes VT, 12oz\$7

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

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