

# 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

## 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

almond pastry cream, roasted grapes, peanut powder.....\$10

## Peanut Butter Fun Cone

your choice of soft-serve .....\$6

## Boozy Float

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

*\*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 & Soft Drinks

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

grapefruit, lemonade, orange, pineapple, tomato

Green Juice .....\$8

apple cider, turmeric, spirulina, ginger, chlorophyll, lime

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

# Brunch Cocktails

Breakfast of Champions..... \$10

gin, dry vermouth, caper brine, celery bitters

*add an oyster? \$3*

Japanese Highball ..... \$12

japanese whiskey, sparkling mineral water

Sage Wisdom ..... \$10

rose & peony tea infused gin, byrrh, sage, grapefruit, lemon, soda

Lavender French 75.....\$11

gin, lavender, lemon, sparkling wine

Achilles Heel.....\$11

vecchio amaro del capo, sherry, punt e mes, lemon, ginger, hopped cider

A Different Hue..... \$10

hue hue coffee rum, crème de cacao, lime

September Affair .....\$13

vida mezcal, byrrh, l'afrique vermouth, lime

Touch and Go.....\$11

bourbon, amaro nonino, campari, passionfruit, lime, soda

# Beer

Occidental Pilsner, Portland OR, 16oz.....\$7

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

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

Mazama Green Magic Fresh Hop Pale Ale, Corvallis OR....\$6

GoodLife Descender IPA, Bend OR, 12oz.....\$6

Cuvée des Jacobins Red Sour Ale, Belgium, 11.2oz.....\$11

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

Rambling Route Dry Apple Cider, Yakima WA, 16oz .....\$7

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

# Canard

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