

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\$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 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

Peanut Butter Fun Cone

your choice of soft-serve\$6

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	
Topo Chico Sparkling Mineral Water	\$4

Brunch Cocktails

Never Better	\$11
gin, manzanilla, dry white port, apricot eau de vie, blue cheese olives	
Achilles Heel.....	\$11
vecchio amaro del capo, sherry, punt e mes, lemon, ginger, hopped cider	
Sage Wisdom	\$10
rose & peony tea infused gin, byrrh, sage, grapefruit, lemon, soda	
Bonnie & Clyde	\$11
hibiscus & lemongrass vodka, campari, aquavit, strawberry, lemon, soda	
A Different Hue.....	\$10
hue hue coffee rum, crème de cacao, lime	
September Affair	\$13
mezcal, byrrh, l'afrique vermouth, lime	
Fruits of Conquest	\$12
laird's applejack, amaro ciociaro, apple cider, lemon, cinnamon, ginger <i>served warm</i>	
Shots Fired	\$12
whisky, amaro dell'etna, fireball, sherry cask vermouth, black walnut bitters	
Boozy Float.....	\$10
soft serve, fernet, and rootbeer OR soft serve, grappa, and strawberry fanta	

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 Belgian Strong Dark, Hood River OR, 375ml.....	\$12
Great Divide, Yeti Imperial Stout, Denver, CO, 12oz.....	\$6
Shakesbury Dry Cider, Vergennes VT, 12oz	\$7
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. Oysters are served raw, Burgers and Steaks are cooked to order.*

Canard

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