

# BRUNCH

## Farmers Frittata

Market fresh frittata, red potatoes\* and choice of toast. -ten

## 3 Eggs Any Style

Red Potatoes\*, toast and your choice of side. -eight

## Biscuits and Elk Gravy

2 eggs any style over two biscuits and house made sausage gravy. Full or Half Order. -ten/five

## Hop O' the Morning!

Any brunch item with a select endless pint of craft beer OR endless mimosa for \$25

*\*not offered with other discounts, promotions, or gift certificates*

## Breakfast Sandwich

A fried egg, applewood smoked bacon, black forest ham, provolone, a potato pancake and roasted tomato aioli\*\* on grilled focaccia served with red potatoes\*. -nine

## Erick's Monte Cristo

All natural turkey and black forest ham with bacon and provolone melted between whole wheat french toast. Served with red potatoes\*. -nine

## Drinks

Stumptown Coffee	2.25
Mineral Water	3.00
Hot Tea	2.00
Fresh Squeezed OJ	2.50
Fresh Grapefruit	2.50
Soda Pop	1.50
Lemonade	2.00

Mimosa  
Coffee Nudge  
Pimm's Cup  
Pear Cocktail



Bellini Cocktail  
Ramos Gin Fizz  
**Build Your Own Bloody**  
Warm Embrace

*Our house bloody mary mix is not vegetarian, please specify if you would like it so.*

## Lobster and Crawfish Benedict

2 poached eggs w/ sautéed spinach and mornay sauce over two potato pancakes with a side of toast. -twelve

## Ultimate French Toast

House made bread pudding French Toast with house preserves and chantilly cream. -nine

## Smoked Brisket Hash

House smoked corned beef brisket, peppers, onions, leeks and potatoes topped with 2 eggs and a side of toast. -ten

## Ebleskivers

Danish pancakes filled with your choice of blueberries, bacon or chocolate chips with maple syrup and chantilly cream. -nine

## Sides

Red Potatoes*	3.00
Egg	1.50
Toast	1.50
Chicken Apple Sausage	2.00
Bacon	2.00
Veggie Sausage	4.00
Fruit	4.00
Gravy	2.00

## EB Cheeseburger

1/2lb. northwest grass fed beef, applewood smoked bacon, mayo, butter lettuce, tomato, onion and aged cheddar served with fries or a salad. -ten fifty

## Uber Sandwich

Pork loin, potato pancake, bourbon apple chutney, caramelized onion and scallion sour cream with fries or a salad. -nine

## Ubertarian

grilled portobello cap, potato pancake, scallion sour cream and caramelized onion on ciabatta. -nine

## Spinach and Pear Salad

Baby spinach, anjou pear, chevre and pine nuts tossed in a balsamic vinaigrette with port wine braised shallots. -nine

**Many of our brunch items can be made vegetarian! Please ask your server!**

\*House red potatoes are poached in duck fat, you can sub a potato pancake as a vegetarian option.

\*\*Aiolis are made with raw egg. We use Cage Free Eggs from Wilcox Farms.