brunch

Classics

FARMERS FRITTATA market fresh frittata, red potatoes and choice of toast. -ten

3 EGGS ANY STYLE served with red potatoes, toast and your choice of side. -eight

BISCUITS AND ELK GRAVY 2 eggs any style over two biscuits and house made elk sausage gravy. full or half order. -ten/five

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*

"I don't think I've ever drunk champagne before breakfast before. With breakfast on several occasions, but never before before." -*Breakfast at Tiffany's*

Specialties

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 topped with chantilly cream and served with choice of house preserves or maple syrup. -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 served with choice of house preserves or maple syrup and chantilly cream. -seven
chef's choice filling (changes weekly) -eight

Hand-Held, *Etc.*

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

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 served with fries or a salad. -nine

UBERTARIAN grilled portobello cap, potato pancake, scallion sour cream and caramelized onion on ciabatta served with fries or a salad. -nine

SPINACH AND PEAR SALAD baby spinach tossed in a balsamic vinaigrette, topped with anjou pear, chevre and pine nuts . -nine

Brunch Cocktails

$2 Mimosas
With purchase of any brunch entree

Coffee Nudge
Brandy, Kahlua, Crème de Cacao & Stumptown Coffee - 6.25

Warm Embrace
Muddled Apple, Brandy, Honey, Lemon & Hot Tea - 8

Bellini Cocktail
Bubbly & Peach Puree - 6

Ramos Gin Fizz
Old Tom Gin, Cream, Citrus Shaken with Simple Syrup & Egg White - 8

Build Your Own Bloody Mary
Select all the fixings you like for the perfect Bloody Mary!

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

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