

Early Bird

Monday thru Friday 8:00-11:30

Oysters*

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

Oeufs en Mayonnaise*

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

Ham Wrapped Pork & Pepperoni Terrine

pineapple-jalapeño chutney, petit caesar\$9

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 fresh shaved black truffle....\$10

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

salted caramel cream, spiced apples, gruyère streusel.....\$10

Chocolate Banana Cream Pie\$10

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 Ale, 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

Double Mtn Fresh Hop Red, Hood River OR, 16.9oz.....\$10

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

pFriem Belgian Strong Dark, Hood River OR, 375ml.....\$12

Fort George Cavatica Stout, Astoria OR, 16oz.....\$8

Golden State Mighty Hops Cider, Sebastapol CA, 16oz\$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.

Canard

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