

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

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...\$15

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

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	
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	
<i>add an oyster? \$3</i>	
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	
Lavender French 75.....	\$11
gin, lavender, lemon, sparkling wine	
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 vermut, black walnut bitters	
Boozy Float.....	\$10
soft serve, fernet, and rootbeer <u>or</u>	
soft serve, grappa, and strawberry fanta	

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
Two Towns Brightcider, Corvallis, OR, 12 oz.....	\$6
Clausthaler Dry Hopped Non-Alcoholic, Germany, 12oz....	\$5

*Eating undercooked or raw meat, unpasturized 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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