



THE ORIGINAL (O.G.) // 3.00

- Substitute any original for a gluten-free friendly waffle +1.00
- 1oz. real, grade B maple syrup •+.75
- Side of butterno charge
- 12 Originals..... 30.00
- 24 Originals..... 54.00

•Liège waffles are traditionally enjoyed without maple syrup or butter...But we won't judge you if you order them. We recommend taking a bite of the waffle itself before deciding.

Our kitchen processes wheat, dairy, meat and eggs.
Anyone with severe allergies to these ingredients should avoid eating from our kitchen.

SO, WHAT ARE LIÈGE WAFFLES?

Liège (pronounced LEE-AGE) waffles are richer, sweeter waffles than the typical Belgian waffle. They were invented by the chef of the prince-bishop of Liège, Belgium in the 18th century as an adaptation of brioche bread dough. Chunks of pearl sugar are folded into the dough. They melt during the rising process and form a crispy, caramelized exterior when baked in our cast iron waffle press. We're not messin' around here, folks.

SIGNATURE LIÈGE WAFFLES

All of our produce is organic

SAVORY

THE SELF-FULFILLING PROPHECY...8.50

one sunny side up organic farm fresh egg (oozing yolk*), bacon, real maple syrup
add havarti cheese melted on top +1
add extra egg +2.50

GOAT IN HEADLIGHTS*...9.00

chèvre, avocado, fresh basil, two sunny side up organic farm fresh eggs topped with smoked paprika and fresh coriander. drizzled with arbequina olive oil
add two strips of brown sugar glazed bacon +3

CAPRESE...8.00

fresh mozzarella, fresh basil, avocado, tomato, a dash of sea salt and fresh ground black peppercorn. drizzled with arbequina olive oil
*add sunny side up organic egg * +2.50*
add two strips bacon +3.00

IN BETWEEN

BE BRIE-PEARED...7.50

pear, caramelized onions, melted brie. drizzled with maple-balsamic glaze
add two strips of brown sugar glazed bacon +3

NO, REALLY THOUGH...9.75

caramelized onions, spinach and bacon in a balsamic reduction beside sliced fresh strawberries, chèvre, basil and nigella seeds drizzled with real maple syrup

THE H-BOMB...5.50

sliced apple, with melted havarti cheese lightly dusted with cinnamon and drizzled with maple syrup
add two strips bacon +3.00

ADD TO ANY ORDER

add 2 or 3 strips brown sugar-glazed bacon...3/4
add 2 or 3 strips braised pork belly...5.00/7.00
pro tip - dip it in the yolk!
add 1 or 2 sunny side up organic eggs...2.50/4.00
add freshly whipped cream...1.50

SWEET

THE BELOVED BULLY...8.00

belgian chocolate chips, fresh strawberries, garnished with a swirl of our housemade dark chocolate sauce
add freshly whipped cream +1.50

THE OVERACHIEVER...5.25

belgian chocolate chips, sliced banana. drizzled with our housemade dark chocolate sauce
add freshly whipped cream +1.50

THE FRUIT PARTY...7.25

a selection of our fresh fruits topped with freshly whipped cream

OMELETS

Omelets are made with organic farm fresh eggs and are served with one Original Liège Waffle on a bed of organic spinach and an orange wedge

PLAIN JANE 8.50
three-egg omelet with organic farm fresh eggs, salt and pepper

IF ELSE THEN 10.75
three-egg omelet with organic farm fresh eggs, spinach, bacon, monterey jack and cheddar cheese, topped with chopped tomato and basil

~ No substitutions. (please ask about building your own omelet) ~

All eggs are sprinkled with freshly ground black peppercorn.

*Consuming undercooked eggs may increase the chance of foodborne illness, may also increase the chance of abduction by aliens

ADDITIONS

SWEET GOODNESS

freshly whipped cream 1.50
real grade B maple syrup 0.75
we have THE BEST maple syrup ever. however, it is completely unnecessary to order it. our waffles are perfect just as they are (trust us)
housemade dark chocolate sauce 0.50

SAVOROONIES

add 2 or 3 strips brown sugar-glazed bacon 3/4
nitrite, nitrate free
add 1 or 2 sunny side up organic farm fresh eggs 2.50/4.00
ridiculously good butter NC
melted havarti cheese 1.00

**Consuming undercooked eggs may increase the chance of foodborne illness

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BEVERAGES

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any espresso drink can be made iced upon request

COLD DRINKS

organic milk. 1.25/2.00
organic chocolate milk. 1.75/3.00
organic soymilk. 1.50/2.50
lzze sparkling fruit juice (bottle) 2.00
freshly squeezed organic orange juice 2.50/4.50

ORGANIC TEAS 2.00

- oolong
- earl grey
- darjeeling
- red rooibos
- genmaicha
- english breakfast

ORGANIC HERBAL BLENDS. 2.00

the chillaxer
calendula flowers, skullcap, lemon balm, catnip, thyme and spearmint

the red queen
hibiscus flowers, nettle, rose petals, spearmint, lemongrass and lemon verbena

the root blend
cleansing, feel-good, earthy tea made of oregon graperooot, dandelion root, fennel seeds and licorice root

the israeli blend
lemon verbena, peppermint, lemongrass, spearmint, thyme, sage

the hiblic
detoxifying, anti-inflammatory, improves digestion. made with skullcap, peppermint, licorice root and hibiscus flowers

chamomile

ORGANIC HOT COCOA. 4.00

ORGANIC COFFEE

our coffee is roasted for us by Eric from Caffè Pacori.
he takes extreme pride in it, and so do we!

wood-roasted sumatra 2.75
decaf (swiss water process) 2.75

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ESPRESSO

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espresso 2.25
latte 3.50
cappucino 2.75
americano 2.25
breve 3.75
mocha 3.75
con panna 2.75
café au lait. 2.50
macchiatio. 2.75
Blue Lotus chai latte 3.50
irish coffee 7.50

coffee, brown sugar, Irish whiskey, topped with freshly whipped cream

Additional syrups // 0.50
house-made vanilla bean syrup
house-made dark chocolate sauce
agave hazelnut syrup

Follow us online



Weekly Giveaways!



#offthewaffle

Your amazing photos might score you one of our weekly #Wafflegram contest prizes!



@offthewaffle

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ENJOY AT HOME

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FROZENS

six-pack of original Liège waffles 12.00
six-pack of gluten-free friendly Liège waffles 18.00

Off The Waffle is and will always be a corn syrup-free establishment!

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CATERING

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We cater all types of events!
Call our Catering Planner @ 541.371.2275
or email catering@offthewaffle.com.

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BOOZE

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beer on tap (8oz/16oz)prices may vary
sparkling white wine 5.00
mimosa (made with freshly squeezed organic orange juice) . . . 8.00
beer-mosa (made with freshly squeezed organic orange juice). 7.00

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OUR STORY

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We (brothers Dave and Omer) grew up traveling around the world, and as kids we spent time in Belgium. One of Omer's first memories is of receiving a delicious Liège waffle from his kindergarten teacher in Brussels after a full day free of him causing a ruckus.

Since our departure from Belgium, we obsessed over Liège waffles and the possibility of making our own some day.

In 2009, we spent time zig-zagging through Latin America and at some point realized that we would soon run out of cash, so in an effort to save up for another round of traveling we flew to San Francisco to begin looking for work. We bought a Honda Prelude for a \$1,000 and started driving north. We really had nowhere in mind but our gut (our guts?) told us to stick with where we liked and that was the Northwest.

At some point we found ourselves in Eugene and immediately fell in love with the area and the community. We started experimenting with our waffle recipe and shortly thereafter, we settled down in a little orange-and-yellow-painted house in the West Jefferson neighborhood. It was out of this house that we finally opened the original Off The Waffle. We spent about a month crafting signs, spreading the word, preparing the shop and developing the recipe (which is always in the works).

It wasn't long until we were joined in our waffle shenanigans by Shimon (our dad and longtime waffle enthusiast) and Vered, our little sis.

Along with our crew of world-class waffle bakers, we continue to serve waffles that make you want to hug someone. Nevertheless! We are still just babies in the restaurant world, and we do not claim to have it all figured out. For this reason, it is crucial that you give us as much feedback as you can to help us make more waffle lovers happy. Feel free to check us out on our website or holler@offthewaffle.com!

Thanks, and enjoy the ride!
-The Waffle Family