

BREAKFAST



ENTREES

Bacon, Egg, & Cheese Pie

Served with your choice of green salad, rosemary roasted potatoes or roasted sweet potato red pepper hash.

9.50

Eggs Benedict*

Perfectly poached eggs on toasted English muffins with our lemony hollandaise sauce. Choose from bacon, ham, or spinach & grilled tomato. Served with rosemary roasted breakfast potatoes or roasted sweet potato red pepper hash.

Sub GF bread for the English muffin for \$1.

10.50

Skillet Eggs Rancheros* GF

Chorizo, caramelized onion, zucchini and corn, baked over tortilla chips and topped with 2 eggs any style. Finished with salsa, avocado, feta and sour cream.

Can also be prepared vegan with vegan chorizo and without eggs. VG

10.50

Pulled Pork Skillet* GF

Slow cooked pulled pork, caramelized onion and rosemary roasted potatoes, topped with two eggs and melted Tillamook cheddar. Served with toast. Sub gluten free toast for \$1.

10.50

Sweet Potato and Veggie Skillet* V

Sweet potato, caramelized onion, bell pepper, tomatoes, and baby spinach, topped with two eggs, feta, and cilantro yogurt sauce. Served with toast. Sub gluten free toast for \$1.

10

Polenta with Tomato Compote & Goat's Cheese* GF V

Topped with two eggs and fresh basil pesto, and served with toast. Sub gluten free toast for \$1.

10

Vegan Frittata VG

Fresh veggies baked in a zesty tofu sauce, served with a green salad. Upgrade to fruit salad for \$1.

9

Breakfast Sandwich*

Bacon jam, crisp bacon, goat's cheese, baby spinach, 2 eggs. Served on a Grand Central brioche roll. Served with rosemary roasted potatoes or roasted sweet potato red pepper hash.

11

Bangers & Eggs*

Two Zenner's pork or chicken sausages, two eggs, and rosemary roasted potatoes or roasted sweet potato red pepper hash.. Served with toast. Sub gluten free toast for \$1.

11

Bacon & Eggs*

Bacon, two eggs, and rosemary roasted potatoes or roasted sweet potato red pepper hash. Served with toast. Sub gluten free toast for \$1.

9

French Toast V

Made with Grand Central baguette, with your choice of warm whiskey apple pie filling and whipped cream, seasonal fruit compote and whipped cream, or real maple syrup & butter.

9.50

Breakfast Fruit Crisp GF VG

Warm seasonal fruit pie filling topped with crunchy gluten free & vegan oat streusel. Served with your choice of yogurt & honey, ice cream, or dairy free ice cream.

8

Schnitzel & Gravy*

A champion sized breakfast. Crispy chicken schnitzel, housemade sausage gravy, two eggs, and rosemary roasted potatoes. Served with toast.

13.50

SIDES

Maple Glazed Bacon GF

4

Rosemary Roasted Potatoes GF V

3

Zenner's Pork or Chicken Sausage GF

3

Sausage Gravy

4

2 Eggs, scrambled or fried* GF

3

Fruit Salad GF VG

4

Toast with Housemade Jam V

2

Toast with Bacon Jam

3

Real Maple Syrup GF

1

Gluten Free Toast GF VG

3

GF Gluten Free

V Vegetarian

VG Vegan

*Eggs are cooked to order. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

BEVERAGES



Bloody Good Mary

Pickle juice spiked bloody mary mix with New Deal Hot Monkey Vodka

8

Mimosa

Sparkling Wine & freshly squeezed orange juice or grapefruit juice

6

Mimosas for the table

A small carafe of freshly squeezed orange juice and a bottle of sparkling wine

24

Aperol Sun

Aperol, Vodka, fresh orange juice, cranberry juice

8

Irish Winter

Jameson's, Kahlua, hot coffee, whipped cream

8

Oakheart Toddy

Bacardi Oakheart spiced rum, black tea syrup, Allspice Dram, lemon, cinnamon. Served warm.

8

Mexican Hot Chocolate

Hot chocolate with Godiva liqueur and Hot Monkey vodka. Topped with whipped cream & cinnamon.

6

Strawberry Lemonade

Housemade with fresh squeezed lemons and strawberries.

7

Add a shot of vodka to your lemonade.

Add 3

Green Smoothie

Kale, parsley, avocado, cucumber, banana, apple

7

Sunshine Smoothie

Orange, banana, pineapple, mango

6

Try a shot of rum in your smoothie.

Add 3

Fresh Orange Juice

4

Fresh Grapefruit Juice

4

Portland Roasting Coffee

3

Jasmine Pearl Loose Leaf Teas

3

Hot Chocolate

2.75