

# PARKWAY GRILLE

## Breakfast Menu

### CHEF SPECIALTIES

**Two Eggs with Bacon, Smoked Ham or Sausage**  
*the classic presentation of two eggs any style, with your choice of thick cut Bacon, Smoked Ham or Sausage*  
Breakfast potatoes 13.00

**Home Style Biscuits and Gravy**  
*two fluffy biscuits topped with country sausage gravy.*  
8.00

**Smoked Salmon Lox & Bagel**  
*traditional cold smoked Salmon served with a toasted bagel, slice of cream cheese, shaved onions, Italian capers.*  
14.00

**Crisp Millet Cakes**  
*Late summer vegetables with two poached Eggs, roasted pepper sauce* 14.00

**Flat Iron Steak and Eggs**  
*Grilled 6 oz. Flat Iron steak cooked to order, two Eggs any style, hollandaise and Breakfast potatoes.* 19.00

### FROM THE GRIDDLE

**Buttermilk Pancakes**  
*with your choice of fresh blueberries, bananas, strawberries or plain.* 12.00

**Cinnamon French Toast**  
*three slices of egg bread griddled and served with fresh strawberries.* 13.00

**Belgian Waffle**  
*classic thick waffle.* 13.00

### On The Lighter Side

**Continental Breakfast**  
*Seasonal fresh fruit with your choice of muffin, Bagel or Toast.* 9.00

**yogurt Parfait**  
*Plain Greek Yogurt, Granola, seasonal fruit and your choice of toasted bread.* 7.00

### SIDES

Bagel and Cream Cheese	4.00
Short Stack	7.00
Oatmeal or Granola	6.00
Cold Cereal	4.00
Half Grapefruit	3.00
Seasonal Fruit Plate	6.00
Bacon, Sausage or smoked Ham	5.00
Fresh Muffin	3.00
Toast	2.00

### OMELETS

All Egg Entrées are made with Fresh, Willamette Farms Eggs.  
We Hope You Enjoy Them.

**Mushroom and Gruyere Cheese**  
*three egg omelet stuffed with Gruyere cheese, roasted mushrooms, accompanied with breakfast potatoes.*  
13.00

**Denver**  
*a classic three egg omelet, stuffed with diced ham, bell peppers, cheddar cheese and onions, served with breakfast potatoes* 14.00

**Pacific Northwest**  
*Oregon Dungeness crab & bay shrimp, mushrooms, Fresh Dill and Brie Cheese. Breakfast potatoes* 17.00

### THE BENEDICTS\*

served with Breakfast Potatoes.

**1860s** -Credit is given to Delmonico's Restaurant, the very first restaurant or public dining room ever opened in the United States. In the 1860's, a regular patron of the restaurant, Mrs. LeGrand Benedict, finding nothing to her liking and wanting something new to eat for lunch, discussed this with Delmonico's Chef Charles Ranhofer, Ranhofer came up with Eggs Benedict. He has a recipe called Eggs a' la Benedick in his cookbook called The Epicurean published in 1894.

**Traditional Eggs Benedict**  
*English Muffins topped with smoked ham, two Poached Eggs and Hollandaise.* 15.00

**Dungeness Crab Cake Benedict**  
*Toasted English Muffins topped with Dungeness Crab, two Poached Eggs and Hollandaise.* 19.00

**Country Benedict**  
*Toasted English Muffins topped with Sausage Patties, two Poached Eggs and Country Gravy.* 15.00

### Bloody Mary's & Mimosas

Enjoy one of our Fabulous Hand-Crafted Bloody Mary's or Mimosas from our Bloody Mary & Mimosa Menu.

\*Consuming raw or undercooked meats, poultry, seafood, shell- fish or eggs may increase your risk of foodborne illness.

Please alert your server of any food allergies.