

BUBBLES

- Mimosa 9.
house sparkling wine / fresh orange juice
- Pink Bellini 11.
gruet sparkling brut rosé / white peach puree

BLOODY MARY'S

- Roast House Mary 9.
smirnoff vodka / jalapeño infusion / house bloody mary mix
- La Michelada 6.
corona / house made bloody mary mix / lime
- Red Snapper 8.
beefeater gin / house bloody mary mix

STARTERS

- House Made Pastry with Jam 5.
- Red Velvet Doughnuts 6.
- House Made Granola 7.
low fat vanilla yogurt / fruit
- Steel Cut Oatmeal 6.
dry cherries / hazelnuts / brown sugar
- Oregon Cheddar Biscuit 6.
maple country sausage gravy / green onion
- House Cured Salmon Lox 11.
bagel / cream cheese / red onion / capers
- Organic Greens 7.
grain mustard / dry jack / hazelnuts
- Local Baked Oysters 9.
artichoke / shrimp / herbs
- Decadent Deviled Eggs 9.
dungeness crab / caviar / mustard

EGGS AND SPECIALTIES

- Two Eggs Any Style 11
rosemary potatoes / choice of meat
- Sourdough Baked Pancake 11.
bananas / bourbon caramel
- Buttermilk Waffle 11.
blueberry preserve / whipped butter / maple syrup
- Denver Omelet 10.
country ham / sweet peppers / onion / cheddar
- House Made Chorizo Hash 11.
yams / kale / baked eggs
- Tavern Benedict 14.
duck boudin / poached eggs / collard greens / gumbo
- Slow Roasted Pork 13.
buttermilk biscuit / scrambled eggs / country gravy
- Tavern Steak and Eggs 22.
hanger steak / spinach / worcestershire / potatoes
- 8 oz. Ground Chuck Burger 12.
bacon marmalade / blue cheese / fries
- Wild Mushroom Veggie Burger 13.
arugula / roasted peppers / goat cheese / greens
- All Natural Chicken Breast Sandwich 13.
mushrooms / gouda / honey mustard / caramelized onion / fries
- Shrimp And Grits 16.
kale / red eye gravy
- Dungeness Crab Cake 14.
fennel / black pepper butter
- Red Star Mac & Cheese 15.
add house made sausage 18.

POTATOES AND GRAINS

- Red Star Cornbread 6.
lavender honey / young greens
- Rosemary Potatoes 5.
- Bob's Red Mill Stone Ground Grits 9.
ham hock / wild mushrooms / red eye gravy

FROM THE FARM

- Farm Fresh Egg 2.
- Daily Harvest Vegetables 8.
- Apple Smoked Bacon 5.
- Country Ham 5.
- House Made Maple Sausage 5.
- Seasonal Fresh Fruit 6.

CAFFÉ VITA ORGANIC COFFEE

- Cappuccino 4.
- Latte 4.
- Mocha 4.
- Espresso 3.
- Traditional 3.

MIGHTY LEAF TEA

- Organic Breakfast 4.
- Organic Earl Grey 4.
- Green Tea Tropical 4.
- Mountain Spring Jasmine 4.
- Chamomile Citrus 4.

Executive Chef: Thomas Dunklin

Sous Chefs: Kyle Rourke / Jake Mickelson

Large Parties are Always Welcome

service charge of 18% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness