

**THE BENEDICTS**

Served with organic local herb-roasted red potatoes. Fresh organic fruit or tomatoes instead of potatoes, add 2.50.

**Dungeness Crab Cake Benedict**

English muffin, Dungeness crab cakes, poached organic eggs and homemade hollandaise, 14.95

**The Classic Benedict**

English muffin, grilled black forest ham, poached eggs and homemade hollandaise, 11.95

**Risotto Cake Benedict**

Organic Arborio rice, carrot, onion and garlic risotto cakes, English muffin, poached eggs, asiago cream sauce, 11.95

**Black Bean/Pancetta Cake Benedict**

Homemade cornbread, black bean and pancetta cake, poached egg, house-smoked tomato and saffron sauce, 11.50

**BREAKFAST COMBOS**

Served with organic local herb-roasted red potatoes. Fresh organic fruit or tomatoes instead of potatoes, add 2.50.

**Phil's Breakfast**

Three organic eggs any style, your choice of pepper bacon, black forest ham or Isernio's chicken-basil sausage. Served with organic whole wheat toast, 8.95

**Rancher's Breakfast**

Three organic eggs any style, your choice of pepper bacon, black forest ham or Isernio's chicken-basil sausage and two organic pancakes or two slices of challah French toast. Includes a trip to the toppings bar,\* 12.95

**GRAINS**

Each item below includes a trip to our toppings bar\*

**Organic Portage Bay Porridge**

Homemade with rolled oats, raisins, dried cranberries, hazelnuts, pecans, almonds, and cinnamon (vegan), 8.95

**Steel-Cut Oatmeal**

Bob's Natural steel-cut oatmeal cooked to order in milk, 7.50

**Chai and Soy Milk Oatmeal**

Bob's Natural steel-cut oatmeal is cooked to order with Oregon Chai and organic vanilla soy milk (vegan), 8.95

**Organic Homemade Granola Parfait**

Rolled oat, almond, sunflower seed, and raisin granola topped with organic yogurt, our mixed berry puree and honey, 6.95

**SOUTHWEST FLAVORS**

Served with organic herb-roasted red potatoes. Fresh organic fruit or tomatoes instead of potatoes, add 2.50

**Chorizo Sausage Scramble**

Chorizo sausage, organic bell peppers and tomato scrambled with three eggs and topped with queso fresco, sour cream, salsa and fresh green onion. Served with a warmed flour tortilla, 10.95

**Migas**

A warmed-flour tortilla stuffed with three organic eggs scrambled with smoked chipotle peppers, organic medium and sharp cheddar, cumin, fresh basil, homemade pico de gallo and sour cream. Served with fresh avocado, 11.95 Add chorizo sausage, 2.00

**OMELETTES AND SCRAMBLES**

Made with three organic eggs, served with organic whole wheat toast from Great Harvest Bakery and organic herb-roasted potatoes. Fresh organic fruit or tomatoes instead of potatoes, add 2.50.

**Goat Cheese Omelette**

Organic baby spinach, mushrooms, green onions and Laura Chenel goat cheese. Garnished with nicoise olives, 10.95

**Wild Salmon Omelette**

House smoked wild Northwest salmon, Spanish manchego cheese, organic green onions and tomato, topped with organic avocado salsa, 13.95

**Joe's Scramble**

Fresh organic baby spinach, freshly grated Parmesan-Reggiano and Isernio's chicken-basil sausage, 10.95

**Italian Omelette**

Cucina de Santis andouille sausage, fresh organic basil, asiago cheese, organic tomato and sautéed mushrooms, 10.95

**Greek Omelette**

Pepper bacon, herb-roasted organic onions, organic baby spinach, Greek myzythra cheese, basil pistou, 10.95

**Prosciutto Omelette**

Prosciutto, organic baby spinach, Topped with mushroom, Rogue Creamery smoky bleu cheese, organic sun-dried tomato cream sauce, 11.95

**Chicken Sausage Scramble**

Isernio's chicken-basil sausage, 5-year aged gouda, diced organic bell peppers, garlic and fresh organic tomato, 10.95

**Pork Sausage Omelette**

House smoked pork sausage, caramelized organic apples and shallots, 5-year aged gouda, 10.95

**Café Scramble**

Black forest ham, mushrooms, organic New York extra sharp and Tillamook medium cheddar cheeses, 10.95

**Denver Omelette**

Aged Gruyere cheese, black forest ham, garlic and organic bell peppers, 10.95

**Flatiron Steak Omelette**

Country Natural Beef flatiron steak, St. Andre triple cream brie, sautéed organic mushrooms, 11.95

**Organic Prawn Omelette**

Grilled organic vegetable, organic prawns, Humbolt Fog goat cheese, spicy coconut curry sauce, 12.95

**SPECIALTY HASHES**

**Grilled organic vegetables including: red onion, celery, bell peppers, red potatoes, sweet potatoes and fresh herbs. Topped with three organic scrambled eggs and served with organic whole wheat toast. Then choose one of the following to have mixed in:**

All natural corned beef, 11.95

House-smoked wild salmon, 13.95

Isernio's chicken basil sausage, 11.95

Pepper bacon, 11.95

Sautéed organic mushroom, 10.95

Vegan option (with mushrooms, no eggs) 8.95

**TOPPINGS BAR**

Each item below includes a trip to our toppings bar where you will find fruits, nuts, butter, organic maple syrup. Remember, take all you want, but eat all you take.

\*Splitting a toppings bar menu item incurs a 5.50 split charge (unless each has an entrée).

**Pancakes**

Two big pancakes made from organic emmer faro heirloom wheat with low fat organic yogurt and vanilla, 8.75  
Dave's way, one pancake topped with one egg, 8.95

**Seasonal Compote French Toast**

Graham cracker crusted challah French toast, seasonal fruit compote, vanilla custard, whipped cream, 11.95

**Double Drunk French Toast**

Great Harvest Bakery challah French toast, blueberry-Jim Beam compote, Clear Creek loganberry liquor-laced vanilla custard, whipped cream, 11.95

**Swedish Pancakes**

Thin organic egg and vanilla batter pancakes, lingonberry compote and lingonberry butter, 9.95

**Cinnamon Twister French Toast**

Great Harvest cinnamon twister bread, crushed pecans, organic flame raisins, organic vanilla custard, 10.95

**Organic Apple and Whole Wheat Pancakes**

Two whole wheat pancakes infused with sautéed organic local apples, organic flame raisins, pecans, nutmeg, cinnamon and allspice, topped with honey butter, 10.50

**Vegan Pancakes**

Organic whole wheat, organic bananas, organic coconut milk, organic sugar and organic oats, 8.95

**Seasonal Fruit Blintzes**

Two organic egg batter blintzes, filled with mascarpone and seasonal fruit, topped with vanilla custard, homemade fruit syrup and whipped cream, 10.95

**Bananas Foster French Toast**

Great Harvest challah French toast, housemade Myer's rum caramel sauce, sautéed organic, fair-trade bananas and whipped cream, 11.95

**GLUTEN FREE**

**Gluten intolerant? Here are the pancakes for you! Not gluten intolerant? These are just as yummy as wheat flour pancakes. Of course, they include a trip to the toppings bar.**

**Buckwheat Pancakes**

Two hearty organic buckwheat pancakes topped with honey butter, 8.95

**Rice Flour Pancakes**

Two big organic rice flour pancakes, made with organic yogurt and topped with organic wild berry puree, 8.95

**SIDES**

One egg any style, 2.00  
Additional eggs, 1.00 each  
Black forest ham, 3.25  
Pepper bacon, 3.75  
Isernio's chicken-basil sausage, 3.25  
Whole Wheat Toast (2 slices), 2.00  
Herb-roasted red potatoes, 3.00  
Single trip to the toppings bar, 5.50

**BEVERAGES**

Fresh Squeezed Juices, 3.50  
Organic Orange  
Grapefruit  
Apple  
Apple-Raspberry  
Lemonade  
Berry Lemonade

"Choose your juice" Mimosa, 4.95  
Choose one of the juices above and we'll mix it with champagne for you!

Coffee: Portage Bay Blend, Organic and Fair Trade from Fonte Coffee Roasters, 2.25

Mighty Leaf Tea, 2.25  
Black: Organic Earl Grey, Organic Breakfast, Orange Dulce  
Green: Organic Hojicha  
White: White Orchard  
Maté: Rainforest  
Herbal: Organic Mint Melange and Chamomile Citrus

Paradise Tropical Iced Tea, 2.00

Jones Sodas, 2.50  
Cola, Diet Cola, Lemon-Lime, Root Beer, Orange Cream

Sparkling Mineral Water, 2.50