



Breakfast Menu

(pricing per person except where noted otherwise)

Housemade Seasonal Assorted Coffee Cake, Muffins and Breakfast Breads	\$2.75
Savory Pastry of the Day fresh, seasonal toppings and local cheese	\$3.75
Bagels Platter with fresh bagels, Gina Marie cream cheese and Pacific Northwest marionberry jam	\$3.25
Wild Caught Oregon Smoked Lox & Bagel Platter Oregon smoked salmon lox, fresh bagels, Gina Marie cream cheese, capers, sliced onion and lemon	\$7.50
Fresh Organic Fruit Platter	\$3.50
Local and /or Organic Yogurt <i>(individual serving)</i>	\$2.50
Nancy's Yogurt, Organic Granola and Fruit	\$4.50

Hot Breakfast

House Breakfast Sandwich <i>(available vegetarian)</i> fried cage free egg, Hills Farms ham, sharp white cheddar on a housemade buttermilk biscuit with Hollandaise	\$7.50
House Made Breakfast Burrito <i>(available vegetarian)</i> with scrambled cage free eggs, bacon and white cheddar - salsa on the side	\$8.00
Seasonal Egg Scramble <i>(ingredients vary with the seasons)</i> Northwest scramble with house-smoked salmon, mushrooms and Willamette Valley chive havarti	\$8.50
Brioche French Toast with Real Maple Syrup	\$7.00
Seasonal Frittata with Local and Organic Fillings	\$7.00
Scrambled Cage Free Eggs <i>(2 each)</i>	\$3.25
Free Range Local Chicken Basil Sausage <i>(1 large link)</i>	\$3.75
Hill Farm Bacon <i>(2 thick slices)</i>	\$3.75
Hill Farms Pit smoked Country Ham <i>(1 thick slice)</i>	\$3.75
Country Breakfast Potatoes <i>(organic roasted potatoes with organic ketchup on the side)</i>	\$3.75

Beverages

Stumptown Organic Coffee and Tea Service	\$2.75
Fresh, Organic Orange, Grapefruit Juices or Apple Cider <i>(serves 8-10)</i>	\$24.00
Sparkling Water	\$2.00
Bulk Spring Water <i>(5 gallons with compostable corn plastic tumblers)</i>	\$35.00