



brunch

saturday & sunday 8-3

café and catering

beverages

COFFEE

ESPRESSO

LATTE

TEAS FROM LEAVES

GINGER PEACH ICED TEA

JUICES

FRESH LEMONADE

by the bowl

SEASONAL FRUIT & BERRIES
Lemon Poppy Seed Curd

BANANA BRULÉE OATMEAL
Caramelized Bananas

kidz only

no grownups allowed!

**WHICH CAME FIRST
THE CHOCOLATE
OR THE EGG?**
Dark Chocolate Chip Pancakes
With Scare...ambled Egg

3-2-1 BLAST OFF
3 Pancakes, 2 Strips of Bacon
1 Egg
And You're Outta Here

BAD PANCAKES
Strawberry Pancakes
Fresh Spanked Cream
Yeah That's Right..We Bad

eggs

plums potatoes, organic nine grain toast

FRENCH ROLLED OMELET
Wild Mushroom Trio, Sautéed Shallots, Garlic & Wine

TWO EGGS COOKED ANY STYLE

**APPLE-HONEY SAUSAGE OR OREGON PEPPER HAM
OR OREGON PEPPER BACON**
Two Eggs Cooked Any Style

PRIME FILET AND EGGS
Two Prime Tenderloin Medallions of Beef

SPINACH & FETA CHEESE OMELET
Sautéed Fresh Spinach, Baby Tomatoes
Kalamata Olives & Barrel Aged Feta Cheese

specialties

PLUMS FAMOUS DUTCH BABY
A Deep Dish Pancake Skillet Baked, Powdered Sugar & Lemon
Well Worth the Wait!

ALDERWOOD SMOKED SALMON HASH
Red Potato, Onion & Pepper Hash, Poached Eggs, Dill Hollandaise

PLUMS FRENCH DIP
Served with Aus Jus

NORTHWEST BERRY WAFFLE
Large Waffle, Fresh Berries & Whipping Cream

SANTA FE EGGS BENEDICT
Poached Eggs over Peppered Ham & Fresh Baguette
Chipotle-Cilantro Hollandaise

ASIAN SALAD
Chicken Thinly Shredded Combined With Napa Red & White
Cabbages Honey Ginger Dressing

DUNGENESS CRAB & ASPARAGUS OMELET
Fresh Dill Hollandaise

TURKEY AVOCADO & OREGON PEPPER BACON
Cilantro Mayonnaise, Toasted Organic Nine-Grain Bread

LEMON MERINGUE WAFFLE
Fresh Lemon Curd & Meringue

CAMPFIRE TROUT
Pan-Fried Cornmeal Trout, Two Eggs Any Style
Two Strips of Oregon Pepper Bacon

COCONUT FRENCH TOAST
Strawberries, Papaya & Banana
Orange Butter & Maple Syrup

SHIRRED EGGS
Baked Eggs & Parmesan Cream
Garlic Spinach & Tomato Relish on a Baguette

griddle

BUTTERMILK PANCAKES
Made from Scratch, Maple Syrup & Butter

RASPBERRY PANCAKES
Orange Mascarpone Cream

WILLAMETTE HAZELNUT PANCAKES
Marion Berry Compote

OREGON TRAIL
Two Buttermilk Pancakes, Two Eggs Any Style
Pepper Bacon or Apple Maple Sausage or Pepper Ham

BLUEBERRY PANCAKES
Served with Sweet Butter

split plate charge
18% gratuity will be added to 5 or more guests

champagne & sparkling

DOMAINE STE MICHELLE
Blanc de Blanc, Columbia Valley

DEUTZ BRUT
France

PIPER SONOMA BRUT
Sonoma

SCHARFFENBERGER BRUT
Sonoma

whites

WILLAMETTE VALLEY PINOT GRIS
Willamette Valley, Oregon

COVEY RUN SAUVIGNON BLANC
Yakima Valley, Washington

TREFETHEN CHARDONNAY
Napa, California

J. LOHR CHARDONNAY
Monterey, California

LA CREMA CHARDONNAY
Sonoma Coast, California

reds

KING ESTATE PINOT NOIR
Oregon Hills, Oregon

BAILEYANA SYRAH
Edna Valley, California

BLACKSTONE MERLOT
Monterey, California

R COLLECTION CABERNET
Napa Valley, California

beer

WIDMER HEFEWEIZEN
Oregon

HEINEKEN
Holland

NEW CASTLE BROWN ALE
England

AMSTEL LIGHT
Holland

MACTARNAHANS BLACKWATCH
Oregon

full bar

we proudly pour:
Ketel One
Bombay Sapphire
Jack Daniels
Dewars