



lunch

monday-friday 11:30-3

café and catering

beverages

COFFEE

ESPRESSO

LATTE

TEAS FROM LEAVES

GINGER PEACH ICED TEA

JUICES

FRESH LEMONADE

bites and sides

SOUP

Smoked Salmon Chowder or Plums Soup of the Day

SOUP & SALAD

Soup, Caesar or Field Greens

LITTLE CAESAR

FIELD GREENS

Strawberries, Balsamic Dressing

WARM HERB BREAD

MASHED POTATOES

SEASONAL FRUIT & BERRIES

Lemon Poppy Seed Curd

kidz only

no grownups allowed!

GRILLED HAM & CHEESE

TURKEY FOR THE TURKEY

You are What you Eat!

MAC 'N' CHEESE

desserts

LEMON BRULEE TART

MARION BERRY CHEESECAKE

TRIPLE LAYER CHOCOLATE MOUSSE CAKE

grill

CONFETTI MEATLOAF

Lean Beef with Chopped Vegetables, Tomatoes Served on a Baguette

OREGON PEPPER HAM & SWISS

Served on Plain Loaf

PLUMS LAMBURGER

Barrel Aged Feta Cheese & Garlic

CAFÉ CHEESE BURGER

VEGETARIAN GRILL

Grilled Eggplant, Zucchini, Onions, Red Pepper Salsa Served on Focaccia Bread

specialties

SPINACH & FETA CHEESE OMELET

Sautéed Fresh Spinach, Baby Tomatoes Kalamata Olives & Barrel Aged Feta Cheese

FRESH FISH OF THE DAY

Ask your server, Served with a Fresh Vegetable

GRILLED HEARTS OF ROMAINE SALAD

Red Delicious Apples, Roasted Hazelnuts & Oregon Bleu Cheese

FILET MEDALLIONS

Two Prime Tenderloins Grilled, Trio of Wild Mushrooms Open Face on a Toasted Baguette

PLUMS FRENCH DIP

Served with Aus Jus

ASIAN SALAD

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

SEARED AHI NICOISE SALAD

Potatoes, Green Beans, Grilled Fennel, Baby Greens Dijon Vinaigrette

PAN FRIED TROUT

Lemon Butter & Capers

WINTER SPINACH SALAD

Sun-Dried Cranberries, Red Onions, Apples Toasted Oregon Walnuts & Honey Dijon Dressing

sandwiches

field greens & strawberries with balsamic dressing

BLACK FOREST HAM

Artichoke Hearts, Emmentaler Cheese, Sweet Honeycup Mustard & Lemon Vinaigrette, Baguette

CRUNCHY ALBACORE TUNA

Flaked Albacore Tuna, Crisp Vegetables & Cilantro Dressing Organic Nine Grain

TUSCAN CHICKEN

Sun Dried Tomatoes, Mozzarella & Roasted Pinenuts, Baguette

TURKEY & CRANBERRY RELISH

Daikon Sprouts, Lettuce & Tomato, Light Dijon Cream Cheese Baguette

MEDITERRANEAN VEGETABLE

Barrel Aged Feta, Roasted Red Peppers, Kalamata Olives, Cucumber, & Lettuce, Oregano Dressing, Baguette

TURKEY AVOCADO & OREGON PEPPER BACON 10

Cilantro Mayonnaise, Toasted Organic Nine-Grain Bread

SOUP & HALF SANDWICH

Smoked Salmon Chowder or Plums Soup of the Day Choice of Cold Sandwich

HALF SANDWICH

Choice of Cold Sandwich

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

COVEY RUN SAUVIGNON BLANC

Yakima Valley, Washington

WILLAMETTE VALLEY PINOT GRIS

Oregon

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