

Bagels • *Henry Higgins Boiled Bagels served open faced : choose everything or sea salt*.....

The Veggie - 8

garden veggie cream cheese, cucumber, tomato, onion, radish and sherry vinegar tossed spicy greens

Smoked Salmon - 10

salmon lox, jalapeño cream cheese, hard boiled egg, capers, dill, onion and micro greens

Roasted Turkey - 9

cranberry-hazelnut cream cheese, marinated onion and micro greens

Biscuits and Gravy - 8 full • 5 half order.....

• *top it with our chicken fried chicken or quinoa mushroom veggie patty - 4*

Spicy Italian Sausage

fluffy house baked biscuits smothered in italian sausage white gravy

Wild Mushroom

vegetarian white gravy with cascade organic mushrooms over house baked biscuits

Eggs n Stuff • *all natural, organic, free range eggs*.....

Shrimp and Grits - 12

garlic, green onion, lemon and bell pepper in a spicy cajun bacon and butter sauce with field greens salad

Tillamook Cheddar Scramble - 10

three scrambled eggs with green onions and cheddar cheese, toast, tots and choice of sausage links, chicken sausage patty or bacon

Enrique Strata - 11 *bread cubes baked with chorizo, tomato, basil, black olives, swiss and cheddar cheese*

topped with basil crème fraiche

**choose field greens salad or tots*

Frittata - 10 *arugula, mushrooms and cheese baked to perfection*

**choose field greens salad or tots*

Cast Iron Butter Baked Eggs - 12

three eggs, millenium farms field greens salad and tots with choice of sausage links, chicken sausage patty or bacon

Baked Orange French Toast - 8 *berries, candied orange, whipped butter and honey*

Rosemary-Fig & Pecan Granola - 7 *not your ordinary old granola!!! served with chilled house made almond milk*

Waffles • *make it a stack... \$3 per additional waffle!!!*

Chicken n’ Waffle - 12 *panko crusted boneless natural thigh with whipped butter and honey or choice of gravy*

Chocolate - 8 *warm chocolate sauce, chopped chocolate, berries and whipped cream*

Traditional - 7 *whipped butter and real maple syrup*

Strawberry - 8 *strawberry sauce, fresh strawberries and whipped cream*

Burgers and Such • *proudly serving Portland Ketchup* • *choose soup, salad or fries*.....

Quinoa-Mushroom Veggie Burger - 9 *house made, vegan patty* • *add cheese – 1*

Burger Burger* - 11 *6 oz. cascade natural beef* • *add cheese – 1* • *add bacon - 2*

Lamb Burger* - 14 *anderson ranch lamb, local brier rose goat cheese, roasted red peppers, marinated onions & red pepper aioli*

Chipotle Elk Burger* - 13 *6oz. elk patty with crispy onions, pepper jack cheese & chipotle mayo*

Four Horsemen Pulled Pork Sandwich - 12

braised cascade natural pork with napa cabbage-bell pepper coleslaw on ciabatta, choose four chili hot sauce or bourbon bbq sauce

Panko Crusted Fish and Chips - 13 *remoulade, cocktail sauce & napa cabbage-bell pepper coleslaw*

Starts.....

Oregano Fry Bread - 5 *basil crème fraiche & tomato puree*

Soup of the Day - 3/5 *with fresh grand central bread*

Smoked Fish Platter - 14 *cold smoked wild salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers*

Cheese Platter - 15

variety of cheeses, roasted garlic, house cured bacon, fresh fruit, red wine caramel & grand central baguette

Basil and Garlic Prawn Skewers - 11

basil, chili and garlic prawns, napa cabbage- bell pepper slaw & coconut cashew sauce

Mediterranean Platter - 13

pita, house made hummus, local hazelnuts, marinated olives, roasted red pepper, marinated red onion, cucumber, tomato, pepperoncini and harissa

Mussels Diabla - 14 *spicy white wine, garlic & tomato broth (...also available in a ginger sake broth)*

Chicken Paté - 9 *prosciutto wrapped chicken liver mousse with apple onion jam, pear mustard, bread & crackers*

Citrus Chili Shrimp Ceviche - 10

lime, cilantro, green onion, orange, radish, avocado, bell pepper & tomato served with fresh fried tortilla chips

Charcuterie Plate - 15

paté, genoa, copa, sopresata, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread

Starter Salads • *add chicken...crispy, pulled or grilled \$4*.....

Field Greens - 4/7

millennium farms greens, fried shallots & cherry tomatoes in house sherry vinaigrette

Roasted Red Pepper and Parmesan - 5/8

baby greens tossed in roasted red pepper vinaigrette topped with parmesan & pine nuts

Caesar Salad - 5/8

whole leaf romaine, house caesar dressing, red bell pepper & fried wontons

Old House Dahlia Salad - 7/10

shaved dahlia tubers, fennel, fresh citrus, pears & candied almonds in a cranberry vinaigrette topped with dahlia chips

Black Kale Salad - 7/10

purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese

Entree Salads.....

Apple and Beet Salad - 10 *rogue blue cheese, roasted beets, washington apples, walnuts & sherry vinaigrette*

Chicken Salad with Crispy Bacon - 12 *chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas, cherry tomatoes & garlic croutons tossed with blue cheese or ranch dressing*

Smoked Trout Salad - 13

house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & red pepper in a creamy kalamata olive dressing

Sesame Chili Chicken Salad - 12 *crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro and sesame seeds in a creamy sweet chili dressing*

Spinach and Goat Cheese Salad - 11 *millenium farms spinach, briar rose goat cheese, mandarin oranges, strawberries, mint, cashews & balsamic red onions in a strawberry vinaigrette*

there may be an upcharge for substitutions
seating is limited, please be courteous of others waiting. AKA no camping please

* consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness