Bagels - Henry Higgins Everything Boiled Bagels served open faced

The Veggie - 8
garden veggie cream cheese, cucumber, tomato, onion, radish & sherry vinegar tossed spicy greens

Smoked Salmon - 11
salmon lox, jalapeno cream cheese, hard boiled egg, capers, dill, onion & sherry vinegar tossed spicy greens

Bagel and Cream Cheese - 5
choose plain, jalapeno or garden veggie cream cheese

Biscuits and Gravy - 10 full - 7 half order
- top it with our fried chicken or quinoa mushroom veggie patty - $5

Spicy Italian Sausage
fluffy baked biscuits smothered in italian sausage white gravy

Mushroom and Thyme
vegetarian white gravy with mushrooms over fluffy baked biscuits

Eggs n Stuff - all natural, organic, free range eggs

Andouille Sausage Shrimp and Grits - 13
green garlic, onion, bell pepper in a spicy cajun andouille & butter sauce with field greens salad & creamy polenta

Tillamook Cheddar Scramble - 11
three scrambled eggs with green onions & cheddar cheese, toast, tarts & choice of sausage links, chicken sausage patty or bacon

Enrique Strata - 11
bread cubes baked with chorizo, tomato, basil, black olives, eggs, swiss & cheddar cheese
topped with basil crème fraîche - choose field greens salad or tarts

Frittata - 11
arugula, mushrooms, cheese & eggs - choose field greens salad or tarts

Cast Iron Butter Baked Eggs - 12
three eggs, field greens salad & tarts with choice of sausage links, chicken sausage patty or bacon

Baked Orange French Toast - 9
berries, candied orange, whipped butter & honey

Andouille Sausage Shrimp and Grits - 13

Egg and Black Bean Enchiladas - 11
green chili, spicy four horsemens sour cream topped with chipotle mayo & pepper jack cheese - choose field greens salad or tarts

Waffles - make it a stack... $3 per additional waffle!!! extra syrup $1

Chicken n Waffle - 12
panko crusted boneless natural thigh, choice of whipped butter & honey, maple or gravy

Chocolate - 8
warm chocolate sauce, chopped chocolate & whipped cream

Traditional - 8
whipped butter & real maple syrup

Pecan Waffle - 8
mandarin oranges, candied pecans, honey & whipped cream

Burgers and Such - served with fries - sub soup, salad or sweet potato fries - $2

Quinoa-Mushroom Veggie Burger - 10
- add cheese - 1

Burger Burger* - 13
6 oz. braehearts black angus beef - add cheese - 1 - add bacon - 2

Lamb Burger* - 14
reiter farms grass fed lamb, portland creamy goat cheese, roasted red peppers, marinated onions & red pepper aioli

Chipotle Elk Burger* - 15
6 oz. durham ranch elk patty with crispy onions, pepper jack cheese & chipotle mayo

Four Horseman 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 - 15
remoulade, cocktail sauce & napa cabbage-bell pepper coleslaw

Starts
- additional bread - .50 slice

Oregano Fry Bread - 6
basil crème fraîche & tomato puree

Soup of the Day - 4/6
with fresh grand central bread

Sesame-Sweet Chili Glazed Chicken Wings - 7
with hot mustard, green onion & peanuts served over slaw

Smoked Fish Platter - 15
cold smoked salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers

Cheese Platter - 16
ragu blue cheese, face rock cheddar, krie, portland creamy goat, rotating selection, roasted garlic, bacon skewers, seasonal fruit, red wine caramel & grand central baguette

Basil and Garlic Prawn Skewers - 12
basil, chili & garlic prawns, napa cabbage - bell pepper slaw & coconut cashew sauce

Mediterranean Platter - 13
pita, hummus, local hazelnuts, olives, roasted red pepper, marinated red onion, cucumber, tomato, pepperoncini & harissa

Mussels Diabla - 15
spicy white wine, garlic & tomato broth (...also available in a juniper sake broth)

Chicken Paté - 10
prosciutto wrapped chicken liver mousse with apple onion jam, pear mustard, bread & crackers

Citrus Chili Shrimp Ceviche - 11
lime, cilantro, green onion, orange, radish, avocado, bell pepper & tomato served with fresh fried tortilla chips

Charcuterie Plate - 15
paté, napolli, cava, schiacciata piccante, focacciona, harissa olives, red pepper aioli, peppers & grand central bread

Starter Salads
proudly serving Millennium Farms organic greens - add chicken, pulled, crispy or grilled - $5

Field Greens - 5/8
millennium farms greens, fried shallots & cherry tomatoes in house sherry vinaigrette

Caesar Salad - 6/9
whole leaf romaine, house caesar dressing, red bell pepper & fried wontons

Old House Dahlia Salad - 8/11
shaved dahlia tubers, fennel, fresh citrus, pears & candied almonds in a cranberry vinaigrette topped with dahlia chips

Black Kale Salad - 8/11
purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese

Entree Salads

Apple and Beet Salad - 11
rogu blue cheese, roasted beets, washington apples, walnut & 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

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

* consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
** menu items may contain or come in contact with wheat/gluten/milk, eggs, peanuts, treenuts, fish, shellfish, and soy **