

**FEVE BRUNCH**  
**APRIL 14 AND 15**

**MAPLE-BACON AND SMOKED BLUE CHEESE SAUSAGE N' EGGS**

FRESH MADE SAUSAGE WITH CHICKEN, GROUND BACON, MAPLE AND SMOKED BLUE CHEESE  
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

**TART CHERRY AND SAGE BISCUITS AND GRAVY N' EGGS**

HOUSE MADE CHERRY-SAGE BISCUITS TOPPED WITH THICK SAUSAGE GRAVY AND SCALLIONS  
TOPPED WITH PARMESAN AND SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

**CHOCOLATE COVERED BANANA FRENCH TOAST**

2 SLICES OF CHALLAH WITH FRESH ORGANIC BANANA. CHOCOLATE DRIZZLE AND CRUSHED PEANUTS -7.25  
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES- 9.25

**HAM AND GRUYERE PANCAKES**

TWO CAKES WITH BAVARIAN HAM AND GRUYERE CHEESE -7.25  
ADD THREE BACON, THREE SAUSAGE LINKS, OR TWO VEGGIE SAUSAGES- 9.25

**ORGANIC BLUEBERRY PANCAKES**

TWO CAKES WITH ORGANIC BLUEBERRIES -7.25  
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES -9.25

**HOT BEEF AND CHEDDAR OMELET**

SPICY SERRANO PEPPER AND HORSERADISH BRAISED BEEF WITH LIME PICKLED ONION AND WHITE CHEDDAR  
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE - 10

**BLACK BEAN AND SWEET POTATO HASH OMELET**

SWEET POTATO AND BLACK BEAN HASH, CHIPOTLE HAVARTI AND CHIPOTLE CRÈME  
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

**"SAI UA" CHIANG MAI SAUSAGE AND RICE**

NORTHERN THAI CHAR COAL GRILLED PORK SAUSAGE WITH LEMON GRASS, GALANGAL, SHALLOT, TURMERIC  
SERVED WITH COCONUT MANGO RICE, HOUSE MADE SPRING ROLL AND TAMARIND DIPPING SAUCE- 13

**4 CHEESE RAVIOLI WITH FRIED EGGPLANT**

4 CHEESE RAVIOLI IN SPICY SAN MARZANO ARRABIATA SAUCE AND HOUSE BREADED EGGPLANT  
SERVED WITH SALAD AND BAGUETTE -13

**HOUSE ROASTED TURKEY AND CHEDDAR PANINI AND SOUP**

HOUSE ROASTED TURKEY WITH SHARP CHEDDAR AND MANGO-HABANERO JAM ON SOURDOUGH  
SERVED WITH ROASTED RED PEPPER AND CORN CHOWDER AND SALAD -11

**ROASTED RED PEPPER AND CORN CHOWDER (VEG)**

ALWAYS HOMEMADE CUP-3 BOWL- 5

**BRUNCH BURGER**

HALF POUND BURGER TOPPED WITH FRIED EGG, BACON, AMERICAN CHEESE AND CHIMICHURRI MAYO  
SERVED WITH YUKON GOLDS AND SALAD - 9.25

**HOUSE SALAD**

ROMAS, SUN DRIED CRANBERRIES AND CHERRIES, CRUMBLER DANISH BLUE AND ALMONDS  
SERVED ON A BED OF MIXED GREENS WITH GARLIC BALSAMIC VINAIGRETTE - 6.5

**BASIC BREAKFAST**

TWO EGGS, YUKON GOLDS, SALAD AND BREAD - 6 ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES- 8

**ONE, TWO, THREE**

ONE PANCAKE, TWO EGGS AND YOUR CHOICE OF THREE SAUSAGE LINKS, BACON OR VEGGIE SAUSAGES - 7.5  
MAKE IT A FANCY CAKE - 8.75

**CLASSIC CAKES**

TWO PANCAKES, PLAIN, SIMPLE, DELICIOUS - 5  
ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES - 7

**FRUIT, YOGURT & GRANOLA EXTRAVAGANZA**

FRESH SEASONAL FRUIT, STONYFIELD FARM VANILLA YOGURT AND GRANOLA - 6

**STEEL CUT OATMEAL**

SERVED WITH DRIED FRUIT, WALNUTS AND BROWN SUGAR  
CUP - 2.75 BOWL - 5

**BUILD YOUR OWN...CHOOSE YOUR SIDES**

BACON OR SAUSAGE LINKS - 2.75  
VEGGIE SAUSAGES- 3.00  
ONE CLASSIC CAKE - 2.75

ONE FANCY PANCAKE - 4.25  
SIDE OF YUKON GOLDS - 2.25  
ONE EGG - 1

SIDE OF BREAD/BUTTER - 1  
SIDE SALAD - 3.5  
FRUIT CUP - 3.5

## BEVERAGES

**FRESH SQUEEZED ORANGE JUICE - 3.25**  
**FRESH SQUEEZED GRAPEFRUIT JUICE - 3.25**  
**FRESH BREWED RASPBERRY ICED TEA – 2.00**  
**IZZE BOTTLED SODA – 2.25**  
CLEMANTINE, GRAPEFRUIT, POMEGRANATE,  
PEACH, BLUEBERRY  
**APPLE JUICE - 2.00**

**IBC ROOT BEER – 2.25**  
**IBC CREAM SODA – 2.25**  
**TWO PERCENT MILK - 1.50**  
**SOYMILK - 2.00**  
**ICED COFFEE - 2.75**  
**FOUNTAIN SODA – 2.00**  
COKE, DIET COKE, 7-UP, SEAGRAMS GINGER ALE

**OREGON CHAI HOT OR ICED - 3.00**  
**HOT CHOCOLATE – 2.00**  
**CAFÉ STEFANO DRIP COFFEE - 2.50**

**HARNEY & SONS HOT TEA - 1.50**

### **ENGLISH BREAKFAST**

MEDIUM-FULL BODIED CHINESE BLACK TEA WITH  
HINTS OF TOAST AND HONEY (KOSHER)

### **EARL GREY**

MEDIUM BODIED BLEND OF BLACK AND BROWN  
LEAVES WITH LEMONY AROMA OF BERGAMOT

### **PEACHES & GINGER**

MEDIUM BODIED TEA WITH FRESH PEACH FLAVOR  
AND THE ZING OF GINGER

### **DECAF CEYLON**

HIGH QUALITY DECAFFEINATED BLACK TEA THAT  
MAINTAINS DEPTH OF FLAVOR (KOSHER)

### **BANGKOK**

A SAVORY BLEND OF GREEN TEA, LEMONGRASS,  
VANILLA, COCONUT AND GINGER (KOSHER)

### **JAPANESE SENCHA**

VERY FINE GREEN TEA FROM CENTRAL SHIZUOKA  
PROVINCE

### **ROOIBOS CHAI**

CAFFEINE FREE HERBAL SOUTH AFRICAN  
ROOIBOS WITH SPICES OF CLOVE, CARDAMOM  
AND CINNAMON

### **CHAMOMILE**

CAFFEINE FREE HERBAL TEA MADE WITH  
EGYPTIAN FLOWER HEADS WITH DEFINITE BODY

### **PEPPERMINT**

CAFFEINE FREE HERBAL TEA FROM OREGON  
WONDERFULLY AROMATIC AND CRISP

### **WHITE VANILLA GRAPEFRUIT**

A GOOD BODIED FUSION OF WHITE TEA, VANILLA  
AND FRESH CITRUS NOTES

### **DARJEELING**

A LIGHT BRIGHT AND AROMATIC BLACK TEA FROM  
THE HIMALAYAN HIGHLANDS

## PERHAPS A COCKTAIL WHILE YOU WAIT

### **BRUNCH BLOODY MARY - 9.00**

DOUBLE SHOT OF STOLICHNAYA AND SPICY FEVE RECIPE BLOODY MARY MIX  
SERVED IN AN OVERSIZED GLASS WITH A SPICED RIM AND GARNISH OF YOUR CHOICE

### **MIMOSA - 5.00**

SPARKLING BRUT WITH YOUR CHOICE OF ORANGE, GRAPEFRUIT, MANGO, PEACH OR POMEGRANATE

### **SPARKLING BRUT - 5.00**

### **SALTY DOG – 4.50**

BROKER'S GIN AND FRESH SQUEEZED GRAPEFRUIT JUICE IN A SALT-RIMMED GLASS ON THE ROCKS

### **RYE WARD 8 – 6.00**

A CLASSIC COCKTAIL FROM THE LATE 1800S, BULLEIT RYE, FRESH JUICES OF ORANGE AND LEMON AND  
GRENADINE

### **THUNDERBIRD – 8.50**

KNOB CREEK, DISARONNO AMARETTO, ORANGE AND PINEAPPLE JUICE, WITH A SPLASH OF GRENADINE

### **100 MONKEYS & A TYPEWRITER – 4.50**

CAZADORES BLANCO TEQUILA, BACARDI SILVER, AND JUICES OF ORANGE AND CRANBERRY

### **REJUVENATOR – 4.50**

BACARDI SILVER, 7UP AND PINEAPPLE JUICE

### **IRISH COFFEE – 5.50**

JAMESON IRISH WHISKEY, SWEET MINT LIQUEUR & COFFEE TOPPED WITH WHIPPED CREAM

### **HOT TODDY – 4.50**

MAKER'S MARK BOURBON AND ENGLISH BREAKFAST HOT TEA SERVED WITH HONEY AND LEMON