

FEVE BRUNCH
APRIL 22 AND 23
9:30 - 2:30

CHICKEN TIKKA SAUSAGE N' EGGS

FRESH MADE CHICKEN SAUSAGE WITH INDIAN SPICE
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

SZECHUAN-MAPLE PORK CHOP N' EGGS

SZECHUAN PEPPERCORN AND MAPLE GLAZED BONE IN SMOKED PORK CHOP
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

CANDIED BEET AND GOAT CHEESE FRENCH TOAST

TWO SLICES OF CHALLAH WITH CANDIED BEETS, GOAT CHEESE DRIZZLE AND ROSEMARY-WALNUT CRUMB-7.25
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES- 9.25

LOBSTER-BACON PANCAKES

TWO CAKES WITH COLD WATER LOBSTER, CRISP BACON AND HOUSE MADE HOLLANDAISE -8.25
ADD THREE BACON, THREE SAUSAGE LINKS, OR TWO VEGGIE SAUSAGES- 10.25

ORGANIC BLUEBERRY PANCAKES

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

OYSTER MUSHROOM AND GOAT CHEESE OMELET

BRAISED OYSTER MUSHROOMS AND CYPRESS GROVE GOATS MILK GOUDA
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE - 9

ROASTED DUCK AND FENNEL OMELET

ROAST DUCK, SHAVED FENNEL AND BOURSIN STYLE CHEESE
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -9

CHICKEN AND POLENTA

CRISPY TOBACCO BRINED CHICKEN BREAST OVER BACON-HABANERO CHEDDAR POLENTA
SERVED WITH BRUSSELS SPROUTS AND FRIED EGG -11

JAMAICAN GOAT AND LAMB CURRY

BONE IN GOAT, LEG OF LAMB AND YUKON GOLD POTATO IN SPICY JAMAICAN CURRY
SERVED WITH RED BEANS, RICE AND MANGO CHUTNEY -12

BROCCOLI CHEDDAR GRILLED CHEESE AND SOUP

ORGANIC BROCCOLI FLORETS AND NEW YORK SHARP CHEDDAR ON SOUR DOUGH
SERVED WITH SWEET CORN CHOWDER AND SALAD -10

SWEET 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, CRUMBLLED 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- 2.25
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 - 1.75
IZZE BOTTLED SODA - 2.25
CLEMENTINE, GRAPEFRUIT, POMEGRANATE,
PEACH, BLUEBERRY
IBC ROOT BEER - 2.00
IBC CREAM SODA - 2.00

APPLE JUICE - 2.00
TWO PERCENT MILK - 1.50
SOYMILK - 2.00
ICED COFFEE - 2.25
FOUNTAIN SODA - 1.75
COKE, DIET COKE, 7-UP, SEAGRAMS GINGER ALE

OREGON CHAI HOT OR ICED - 3.00
HOT CHOCOLATE - 1.50
CAFÉ STEFANO DRIP COFFEE - 2.00

HARNEY & SONS HOT TEA - 1.75

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

AFRICAN AUTUMN

CAFFEINE FREE HERBAL ROOIBOS, CRANBERRY
AND ORANGE BLEND LOADED WITH
ANITOXIDANTS

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

PERHAPS A COCKTAIL WHILE YOU WAIT

PATRON ROCA PALOMA - 10.00

PREMIUM ROCA PATRON TEQUILA, AGAVE NECTAR, FRESH GRAPEFRUIT AND LIME JUICE

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 PROSECCO WITH YOUR CHOICE OF ORANGE, GRAPEFRUIT, MANGO, PEACH OR POMEGRANATE

SPARKLING PROSECCO - 5.00

WHITE WINE SPRITZER - 4.50

HOUSE WHITE CHARDONNAY & SEVEN-UP

THUNDERBIRD - 8.50

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

HYBRID - 4.50

TITO'S VODKA, CRANBERRY JUICE, SODA WATER AND LIME

RUM DMC - 4.50

KRAKEN DARK RUM AND PINEAPPLE JUICE

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

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