

FEVE BRUNCH
JANUARY 6 & 7

GREEN CHILI AND CHEDDAR SAUSAGE N' EGGS

FRESH MADE CHICKEN SAUSAGE WITH SPICY GREEN CHILIS AND CABOT WHITE CHEDDAR
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

PORK MACHACA N' EGGS

HOUSE ROASTED MEXICAN STYLE PORK WITH JALAPENO, CHIPOTLE AND ONIONS
SERVED WITH PICKLED ONION TWO EGGS TO ORDER, YUKON GOLDS, SAYULITA TORTILLA AND SALAD -10

NUTELLA STRAWBERRY FRENCH TOAST

2 SLICES OF CHALLAH WITH CHOCOLATE HAZELNUT NUTELA DRIZZLE AND FRESH STRAWBERRY -7.25
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES- 9.25

ASPARAGUS-GRUYERE PANCAKES

TWO CAKES WITH FRESH THIN SLICED ASPARAGUS 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

CANDIED TOMATO AND GOAT CHEESE OMELET

HOUSE ROASTED SAN MARZANO TOMATO, GOAT CHEESE AND ARUGALA
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE - 10

CORNED BEEF AND SWEET POTATO OMELET

WHITE JERSEY YAMS, BRAISED CORNED BEEF, DUBLINER CHEDDAR
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

THAI BREAKFAST SANDWICH

FRESH MADE THAI PORK SAUSAGE WITH GALANGAL, CILANTRO, MINT, GARLIC AND LEMONGRASS
TOPPED WITH FRIED EGG AND BOK CHOY ON STRIATO SERVED WITH YUKON GOLDS AND SALAD -11

BUTTERNUT SQUASH AND WILD MUSHROOM RAVIOLI

FRESH OHIO CITY PASTA BUTTER NUT SQUASH AND WILD MUSHROOM-FONTINA RAVIOLI
TOSSED IN MUSHROOM CREAM AND ROASTED BUTTERNUT SQUASH SERVED WITH BAGUETTE AND SALAD-12

BROCCOLI CHEDDAR GRILLED CHEESE AND SOUP

TILLAMOOK YELLOW CHEDDAR AND BROCCOLI FLORETS ON SOURDOUGH
SERVED WITH SWEET POTATO LEEK SOUP AND SALAD -10

SWEET POTATO- LEEK SOUP (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
CLEMENTINE, 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 PROSECCO WITH YOUR CHOICE OF ORANGE, GRAPEFRUIT, MANGO, PEACH OR POMEGRANATE

SPARKLING PROSECCO - 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

GINGER BELLINI – 6.00

DOMAINE DE CANTON GINGER, SPARKLING PROSECCO AND PEACH

ESPOLON BLANCO PALOMA – 5.50

ESPOLON BLANCO. AGAVE NECTAR, FRESH SQUEEZED GRAPEFRUIT AND LIME

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