

FEVE BRUNCH
MARCH 10 AND 11

SMOKED PORK CHOP N' EGGS

8 OUNCE BONE IN SMOKED CHOP WITH PEPPERCORN-MANUKA HONEY BUTTER
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

GARLIC SHRIMP AND CHEDDAR QUICHE

GARLIC BUTTER POACHED WILD CAUGHT GULF SHRIMP WITH SPINACH AND CHEDDAR IN FLAKY CRUST
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

NUTELLA AND CHERRY FRENCH TOAST

2 SLICES OF CHALLAH BREAD NUTELLA AND BOURBON SOAKED TART CHERRIES -7.25
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES- 9.25

BAKLAVA PANCAKES

TWO CAKES WITH TOASTED PISTACHIOS, HONEY BUTTER AND BAKLAVA CHUNKS -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

CHORIZO-POBLANO OMELET

HOUSE CHORIZO SAUSAGE , FIRE ROASTED POBLANO PEPPERS, AND CHIHUAHUA CHEESE
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE – 10

ASPARAGUS AND GRUYERE OMELET

FRESH ASPARAGUS, BRAISED SHALLOT AND GRUYERE
BALSAMIC GLAZE SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

ROYALE BREAKFAST SANDWICH

BBQ FAROH SALMON, SPICY SOPRESSATA, FRIED EGG, ARUGULA, AND SMOKED TOMATO CREAM CHEESE
SERVED ON STRIATO WITH YUKON GOLDS AND SALAD-12

TONY'S HOT CHICKEN SANDWICH

BUTTERMILK FRIED BONELESS-SKIN ON CHICKEN BREAST TOSSED IN NASHVILLE HOT SAUCE
SERVED ON BRIOCHE ROLL WITH PICKLES, SHREDDED ROMAINE AND BUTTERMILK DILL AIOLI
SERVED WITH YUKON GOLDS AND SALAD -11

OLIVE TAPENADE AND FETA PANINI

OLIVE OIL CURED KALE, HOUSE MADE GREEK OLIVE TAPENADE AND GREEK FETA ON SOUR DOUGH
SERVED WITH RED PEPPER AND ARTICHOKE SOUP AND SALAD -10

RED PEPPER AND ARTICHOKE 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, CRUMBLD 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

DARJEEELING

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