

FEVE BRUNCH
MARCH 9 AND 10

LEMONGRASS CHICKEN SAUSAGE N' EGGS

FRESH MADE CHICKEN SAUSAGE FRESH LEMONGRASS, SHALLOT, GARLIC, AND SOY
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

HAWAIIAN HASH N' EGGS

PORK BELLY, BACON, JERSEY YAMS, SERRANO CHILI, RED PEPPER AND PINEAPPLE
SERVED WITH 2 EGGS TO ORDER, SALAD, AND BAGUETTE -12

HONEY CINNAMON CHURRO FRENCH TOAST

2 SLICES OF RICE KRISPIE COATED CHALLAH WITH HONEY-CINNAMON DRIZZLE -8
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES – 10

TURMERIC-COCONUT CHICKEN PANCAKES

2 CAKES WITH GRILLED MARINATED CHICKEN WITH FRESH TURMERIC AND COCONUT CREAM -8
ADD THREE BACON, THREE SAUSAGE LINKS, OR TWO VEGGIE SAUSAGES – 10

BLUEBERRY PANCAKES

TWO CAKES WITH ORGANIC BLUEBERRIES -8
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES -9.50

BBQ SALMON OMELET

WILD SALMON WITH HOUSE BBQ DRY RUB, WILTED SPINACH AND BOURSIN CHEESE
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE – 11

ASPARAGUS-GURYERE OMELET

FRESH ASPARAGUS, SHALLOT, TARRAGON AND GRUYERE CHEESE
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

KHAO KHA MOO

SLOW COOKED PORK SHANK WITH SOY, GALANGAL, PANADAN AND THAI 5 SPICE
SERVED WITH JASMINE RICE, SOFT BOILED EGG, PICKLED GREENS AND SOUR CHILI DIPPING SAUCE -14

BLACK PEPPER SHRIMP PO BOY

CRISPY SHRIMP WITH GINGER-SCALLION AIOLI, ROMAINE AND GARLIC-SOY PICKLED TOMATOES AND SERRANO
SERVED ON SOFT ROLL WITH SEASONED FRIES AND SALAD -12

WHITE CHEDDAR-CHIVE MASHED POTATO PANINI AND SOUP

HOUSE MADE MASHED POTATO WITH FRESH CHIVES AND CABOT WHITE CHEDDAR ON SOUR DOUGH
SERVED WITH 3 ONION AND MUSHROOM SOUP AND SALAD -11

3 ONION AND MUSHROOM 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 – 10

HOUSE SALAD

ROMAS, SUN DRIED CRANBERRIES AND CHERRIES, CRUMBLLED DANISH BLUE AND ALMONDS
SERVED ON A BED OF MIXED GREENS WITH GARLIC BALSAMIC VINAIGRETTE – 7

BASIC BREAKFAST

TWO EGGS, YUKON GOLDS, SALAD AND BREAD – 6.5 ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES– 8.5

ONE, TWO, THREE

ONE PANCAKE, TWO EGGS AND YOUR CHOICE OF THREE SAUSAGE LINKS, BACON OR VEGGIE SAUSAGES-8
MAKE IT A FANCY CAKE – 9.25

CLASSIC CAKES

TWO PANCAKES, PLAIN, SIMPLE, DELICIOUS – 5.5
ADD BACON, SAUSAGE LINKS OR VEGGIE SAUSAGES – 7.5

FRUIT, YOGURT & GRANOLA EXTRAVAGANZA

FRESH SEASONAL FRUIT, HONEY VANILLA GREEK YOGURT AND GRANOLA – 6.5

STEEL CUT OATMEAL

SERVED WITH DRIED FRUIT, ALMONDS 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 - 3

ONE FANCY PANCAKE – 4.5
SIDE OF YUKON GOLDS – 2.5
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

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

SPICY ISMAEL – 8.50
CAZADORES BLANCO, JUICES OF TOMATO AND ORANGE AND JALAPENO JUICE

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

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