

**FEVE BRUNCH
OCTOBER 6 AND 7**

BLUE CHEESE- PEAR SAUSAGE N' EGGS

FRESH MADE CHICKEN SAUSAGE WITH DANISH BLUE AND FRESH LOCAL PEARS
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -11

STUFFED PEPPER N' EGGS

SAUSAGE STUFFED HUNGARIAN HOT PEPPER WITH
SERVED WITH TWO EGGS TO ORDER SALAD AND BAGUETTE -11

CARAMEL APPLE PIE FRENCH TOAST

2 SLICES OF CHALLAH WITH FRESH LOCAL APPLES, CARAMEL SAUCE AND ALMOND CRUMB TOPPING -8
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES – 10

CHOCOLATE-CHERRY BROWNIE PANCAKES

2 CAKES WITH CREAM CHEESE DRIZZLE AND CHERRY CHOCOLATE BROWNIE CHUNKS -8
ADD THREE BACON, THREE SAUSAGE LINKS, OR TWO VEGGIE SAUSAGES – 10

ORGANIC BLUEBERRY PANCAKES

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

BBQ SALMON OMELET

BBQ FAROE ISLAND SALMON, HABANERO JACK AND SCALLIONS
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE – 10

PEPPERS AND POTATO OMELET

GOLD POTATO, HOUSE PICKLED CHERRY BOMB PEPPERS, VIDALIA ONION, SPINACH AND AGED PROVOLONE
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

APPLE PORK SAUSAGE BREAKFAST SANDWICH

SAUSAGE PATTY, ARUGULA, CHERRY BOMB PEPPERS, CRISPY PROSCIUTTO, MAPLE AIOLI AND FRIED EGG
SERVED ON STRIATO WITH SALAD AND YUKON GOLDS –11

MURGH MAKHANI

INDIAN STYLE BUTTER CHICKEN IN A CREAMY TOMATO GRAVY WITH GARAM MASALA, GINGER AND GARLIC
SERVED WITH BASMATI RICE, NAAN AND TAMARIND DATE CHUTNEY -14

CARAMELIZED ONION AND GRAND CRU PANINI

CARAMELIZED ONION AND GRAND CRU ALPINE SWISS ON SOUR DOUGH
SERVED WITH WHITE BEAN AND WILD MUSHROOM SOUP AND SALAD -10

WHITE BEAN AND WILD MUSHROOM SOUP (VEGAN)

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, CRUMBLER 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
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

SPICY ISMAEL – 8.50

CAZADORES BLANCO, JUICES OF TOMATO AND ORANGE AND JALAPENO JUICE

LITTLE BIT BITTAH - 9.00

REYKA VODKA, CAMPARI, FRESH GRAPEFRUIT JUICE AND AGAVE

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