

**FEVE BRUNCH
DECEMBER 1 AND 2**

TARRAGON CHICKEN APPLE SAUSAGE N' EGGS

FRESH MADE CHICKEN SAUSAGE WITH FRESH TARRAGON, DRIED APPLES, AND HOUSE BLEND OF SEASONINGS
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

CORN BEEF HASH N' EGGS

SLOW ROASTED BEEF BRISKET, ONIONS, PEPPERS AND RED SKIN POTATOES
SERVED WITH TWO EGGS TO ORDER SALAD AND BAGUETTE -10

VANILLA BEAN CUSTARD FRENCH TOAST

2 SLICES OF CHALLAH WITH HOUSE MADE VANILLA CUSTARD AND FRESH RASPBERRY -7.25
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES- 9.25

BANANA WALNUT PANCAKES

TWO CAKES WITH WALNUTS, BANANA, AND WHITE CHOCOLATE -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

QUESO FONDITO OMELET

CHORIZO PORK SAUSAGE, ONIONS, CILANTRO, AND CHIHUAHUA CHEESE
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE - 10

SWEET POTATO SPINACH OMELET

SWEET POTATOES, GARLIC SPINACH, AND AGED GOUDA CHEESE
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

THAI PORK STIR FRY

LEMON GRASS PORK BELLY SAUSAGE STIR FRIED WITH JASMINE RICE BEAN SPROUTS, CARROT, SHALLOT, AND
THAI BASIL TOPPED WITH A FRIED EGG SERVED WITH A SPICY SOUR DIPPING SAUCE -12

AVOCADO PO' BOY

HOUSE BREADED AVOCADO ON A SOFT ROLL TOPPED WITH BRUSSEL SPROUT SLAW, HEIRLOOM TOMATO AND
CORNISHON PICKLES SERVED SALAD AND YUKON GOLD - 10

ROASTED BEET AND ROSEMARY GOAT CHEESE GRILLED CHEESE AND SOUP

SLOW ROASTED BEETS AND ROSEMARY GOAT CHEESE ON SOUR DOUGH
SERVED WITH MUSHROOM LENTIL SOUP AND SALAD -10

WILD MUSHROOM LENTIL 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
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

SMOKED MAPLE BOURBON CHAI TEA – 5.00

KNOB CREEK MAPLE BOURBON, HOT CHAI AND CREAM

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