

FEVE BRUNCH
FEBRUARY 9 AND 10

CHERRY ALMOND BRIE N' EGGS

FRESH MADE CHICKEN SAUSAGE WITH TART CHERRIES, CREAMY BRIE AND CRUSHED ALMONDS
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -10

HABANERO PORK SAUSAGE PATTIES N' EGGS

2 SPICY PORK SAUSAGE PATTIES FILLED HOUSE DRIED HABANEROS AND A BLEND OF SPICES
SERVED WITH 2 EGGS TO ORDER, SALAD, AND YUKON GOLDS -11

BANANA RUM RAISIN FRENCH TOAST

2 SLICES OF CHALLAH BREAD WITH BROWN SUGAR RUM BANANAS AND GOLDEN RAISINS -8
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES – 10

BACON APPLE PANCAKES

2 CAKES WITH BACON, GREEN APPLES AND TILLAMOOK CHEDDAR CHEESE - 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

POTATO LEEK OMELET

ROASTED RED SKIN POTATOES, SWEET POTATOES, ROSEMARY LEEKS AND GOUDA CHEESE
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE – 10

CORNED BEEF OMELET

HOUSE MADE CORNED BEEF HASH AND DERBY SAGE CHEESE
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -11

FOUR CHEESE MAC N' CHEESE

ASIAGO, PARMESAN, FONTINA AND PROVOLONE CHEESE SAUCE WITH OHIO CITY PASTA EGG NOODLE
WITH SUN DRIED TOMATOES AND FRESH BASIL SERVED WITH GREEN SALAD AND BAGUETTE -12

TOMATILLO PORK CHIMICHANGA

ROASTED TOMATILLO PORK, RED RICE AND PICKLED ONION IN A FLOUR TORTILLA
TOPPED WITH ANCHO-GUAJILLO PEPPER SAUCE, SOUR CREAM AND CILANTRO
SERVED WITH MOLE BLACK BEANS -12

FRIED AVOCADO PANINI AND SOUP

FRIED AVOCADO, CRISPY CORN TORTILLAS AND WHITE CHEDDAR ON GRILLED SOUR DOUGH
SERVED WITH CREAMY SWEET POTATO CHIPOTLE SOUP AND SALAD -11

CREAMY SWEET POTATO SOUP (VEGETARIAN)

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
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