

**FEVE BRUNCH  
NOVEMBER 3 AND 4**

**HONEY SRIRACHA SAUSAGE N' EGGS**

FRESH MADE CHICKEN SAUSAGE WITH GREEN ONION, SRIRACHA, HOUSE SEASONING AND HONEY  
SERVED WITH TWO EGGS TO ORDER, YUKON GOLDS, SALAD AND BAGUETTE -11

**FALL CORNED BEEF HASH N' EGGS**

RED SKIN POTATO, BUTTERNUT SQUASH, PEPPER, ONION, SLOW ROASTED CORNED BEEF  
SEASONED WITH GINGER, NUTMEG, CINNAMON AND THYME  
SERVED WITH 2 EGGS TO ORDER, SALAD AND BAGUETTE -11

**PUMPKIN SPICE FRENCH TOAST**

2 SLICES OF CHALLAH WITH ROASTED HEIRLOOM PUMPKIN AND FALL SPICED CRUMB TOPPING -8  
ADD THREE BACON, THREE SAUSAGE LINKS OR TWO VEGGIE SAUSAGES – 10

**THAI BASIL CHICKEN PANCAKES**

2 CAKES WITH LEMONGRASS CHICKEN AND THAI BASIL - 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

**SPANISH HAM POTATO OMELET**

IBERICO DRY CURED SALCHICHON, ROASTED POTATO, AND MANCHEGO CHEESE  
SERVED WITH YUKON GOLDS, SALAD, BAGUETTE – 11

**WILD MUSHROOM DRUNKEN GOAT OMELET**

FOREST MUSHROOMS, WINE AGED GOAT CHEESE, AND ARUGULA  
SERVED WITH YUKON GOLDS, SALAD AND BAGUETTE -10

**VEGAN CHICKEN GYRO**

VEGAN CHICKEN, CASHEW TZATZIKI, SHREDDED ROMAINE, ONION, AND TOMATO ON GRILLED FLAT BREAD  
SERVED WITH YUKON GOLDS AND SALAD –11

**ROAST PORK AND CABBAGE**

APPLE ROASTED PORK AND PORCINI MUSHROOM GRAVY  
SERVED WITH BUTTERY MASHED POTATOES AND BRAISED CABBAGE -12

**SUNDRIED TOMATO AND GOAT CHEESE PANINI WITH SOUP**

SUNDRIED TOMATO PESTO, CREAMY GOAT CHEESE AND SPINACH ON GRILLED OLIVE OIL SOURDOUGH  
SERVED WITH MINISTRONE SOUP AND SALAD -11

**MINISTRONE 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, CRUMBLD 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

### **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

### **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