



charcuterie boards

all boards are served with baguette

additional baguette or crostini 2

gluten-free options upon request 4

chef's choice | selection of five meats***, pickled vegetables, grain mustard 26

spanish board | three spanish salamis, sweetheart ham, fresh chorizo, miticaña, fried almonds**, piquillo pepper salad 28

french board | two french saucissons, pâté***, pork rillettes, garlic sausage, brie fermier, pickled vegetables, grain mustard 28

italian board | two italian salamis, mortadella***, capicola, italian sausage, taleggio, fennel-parsley salad, olives** 28

ham board | sweetheart ham, capicola, laundrauschinken, pickles, dijon, butter 25

cheese board | with preserves, crostini

one cheese 8

three cheese 23

five cheese 35

Grand Brunch for Two

\$65

seasonal mixed green salad with lemon vinaigrette, herbs

2 oysters on the half shell

charcuterie*** & cheese board with almonds***, olives**, housemade pickles, grain mustard

sweetheart ham benedict with english muffin, poached eggs*, hollandaise*, laser potatoes

brioche french toast, fruit compote, maple syrup, powdered sugar

snacks

house-made pickled egg 5

seasonal house-made pickled vegetable plate 8

salted and fried almonds*** 8

citrus and chili marinated olives** 8

tinned La Brujula sardines | dijon, beurre de baratte, lemon, pickled onion, crostini 17

cantabrian brown anchovies | beurre de baratte, baguette 7

oyster* on the half shell | champagne mignonette 3.50

soup & vegetables

cauliflower soup | balsamic relish, black pepper cup 5 / bowl 10

seasonal mixed green salad | lemon vinaigrette, fresh herbs 12

catalogna chicories | radicchio, croutons, grana padano, anchovy vinaigrette* 15
add boquerones 4

asparagus | sauce ravigote, grated egg, herbs, caper, aioli 16

plates

eggs benedict | served with english muffin, poached eggs*, hollandaise*, laser potatoes 18
sweetheart ham or seasonal vegetables

flapjack attack | sweetheart ham, poached eggs*, hollandaise*, hot cakes 17
add laser potato 6

hot cakes | maple syrup, butter, powdered sugar 15
add breakfast meat 9

brioche french toast | fruit compote, maple syrup, powdered sugar 16

parisian omelette | dungeness crab, fin herbs, comté, farm greens 21

grilled spot prawns | court bouillon, green garlic, urchin butter 29

duck cassoulet | flageolet beans, bacon, confit duck leg, roasted duck breast, bread crumbs, green garlic 24

sandwiches

served with potato chips
sub green salad 4 / sub cup of soup 5 / sub laser potato 6
make it a salad 5 / gluten-free bread 4

"the randy" | apples, buttermilk blue cheese*, sweetheart ham, hazelnuts***, greens, & aioli* on ciabatta 16

pork frankfurter | ketchup, dijon, relish, & onions on a potato bun 11
add sauerkraut 2

pork roll | toasted english muffin, griddled pork roll, dijon, gouda, fried egg 17

sides

meat | ham, kielbasa, käsekrainer, bacon, breakfast links 9

bread | english muffin or baguette with seasonal jam & butter 5

laser potatoes 6

two eggs* | any way 6

make your own breakfast 24

(choose one from each of the above side categories)

we are happy to accommodate dietary restrictions when possible

*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of foodborne illness. tartare served raw. aioli contains raw eggs.

wild mushrooms not an inspected product/olives may contain pits. *contains nuts.

20% added gratuity for parties 6+ // a 3% surcharge is added to all checks to cover employee wellness programs

brunch cocktails

olympia mary | house mix, salt and tajin rim, pickle & salami skewer 12

*make it spicy with house infused chili-lime vodka +2 *add a beer back +3

mimosa | orange or grapefruit juice, topped with sparkling wine 10

bicicletta alpina | accompani mari gold amaro, sparkling wine, grapefruit bitters, soda, rocks 13

old fashioned | whiskey, luxardo maraschino liqueur, dom benedictine, cherry & tiki bitters, orange slice 14

terra incognita | mezcal, amontillado sherry, amaro nonino, cocchi americano, apricot liqueur, burlesque bitters 14

gilded mirror | basil hayden dark rye whiskey, dry curaçao, aveze genetian liqueur, cold brew, orange & cardamom bitters 15

smoking jacket | mezcal, licor 43, china-china liqueur, cold brew, tobacco bitters 16

freside negroni | tequila, accompani crimson snap, cocchi torino vermouth, tobacco & orange bitters 14

zero proof

red ferrari | san pellegrino san bitter soda, grapefruit, orange slice 8

avant gardener | rhubarb, black pepper & fennel shrub, simple syrup, soda water 8

night tripper | the pathfinder hemp & root n/a spirit, simple syrup, bitters, orange slice 10

wine by the glass

+4 for a quartino

sparkling

glera | LA JARA AZIENDA AGRICOLA "Matho" Bianco Cuvée Prosecco NV Veneto IT 13

nerello mascalese | MURGO Brut Rosé Metodo Classico Sicily IT 16

white

godello, albariño, treixadura | FENTO "O Estranxiero" Ribeira Sacra ES 2022 14

sauvignon blanc | FRANCIS BLANCHET "Calcite" Loire FR 2022 16

chenin blanc, melon de bourgogne, chardonnay | BOW & ARROW "Time Machine" Willamette Valley OR 2022 13

arricante, catarratto, grecanico, inzolia | TERRE NERE Etna Bianco Sicily IT 2022 15

rosé & orange

pinot noir | HOFGUT FALKENSTEIN Niedermenniger Herrenberg Rosé Trocken Mosel DE 2022 16

grenache gris, grenache blanc, maccabeu, muscat | SERODES & KOVAC "Vaille des Aigles Cozet" Roussillon FR 2021 14

red

pinot noir | LOVE & SQUALOR "Garageland" Willamette Valley OR 2021 15

garnacha, carignan, syrah | 4 MONOS "GR 10" Tinto Sierra de Gredos ES 2020 16

cabernet sauvignon, merlot, abouriou | LA PETITE ODYSSE "Rouge Furie" Roussillon FR 2020 17

nero d'avola | FUEDO MONTONI "Lagnusa" Sicily IT 2020 14

fer servadou | DOMAINE LAURENS "Pierres Rouge" Marcillac FR 2021 14

dry sherry

flight of four 20

EL MAESTRO SIERRA Fino 10

VIÑA CALLEJUELA "Añina" Manzanilla 10

MANUEL ARAGON "El Neto" Amontillado 10

CESAR FLORIDO "Cruz del Mar" Oloroso 10

beer & cider

Rotating Draft Selection (16/11 oz) Little Beast IPA / Pfriem Pilsner

Saison Dupont Belgian Farmhouse Ale 330mL bottle (BE) 10

Delirium Tremens Belgian Ale 500mL can (BE) 12

Bend Brewing "Desert Sky" Hazy IPA (OR) 9

Little Beast "Third Bird" Oatmeal Stout 12oz can (OR) 9

Rosenstadt Altbier 16oz can (OR) 8

WildCraft Cider Works "Premium" 12oz can (OR) 9

Son of Man "Beti" Basque-style Cider 12oz can (OR) 11

non alcoholic

Athletic Brewing "Run Wild" n/a IPA 12oz can 5
virgin mary 5

juice 4 orange or grapefruit

Stumptown Coffee 4

Stumptown "French Roast" Cold Brew 4.5

Steven Smith Tea 4

peppermint | lord bergamot black

meadow chamomile blend | green

Steven Smith "Exceptional" Iced tea 4

Mondariz Sparkling Mineral Water

(750 mL) 9 (330 mL) 4

Bottled Coke 4

Diet Coke 3

HOUSE SODAS

Sparkling Lemonade 4.5

Ginger Lime Soda 4.5

Pomegranate, Lime & Rose Soda 4.5