



SUNDAY BRUNCH



11 AM – 2 PM

Slow mornings. Strong coffee. Time together.

MAIN PLATES



WILD OATS \$14

Warm Steel-Cut Oats • Brown Sugar
• Maple Syrup • Seasonal Fruit •
Candied Pecans • Dried Fruit •
Coconut • Chia • Honey Yogurt



FRENCH MARKET QUICHE \$15

Served warm with Seasonal Greens
dressed with Cassis Vinaigrette or
Fresh Fruit.

CHOOSE YOUR QUICHE

- Spinach & Goat Cheese
- Crab & Corn
- Bacon, Caramelized Onion & Scallion



BISCUITS & BLISS \$16

House-Made Buttermilk Biscuits •
Sausage Gravy • Whipped Butter •
Scallions

Add Two Eggs Any Style..... +\$4
Add Breakfast Potatoes..... +\$5



INCLINE BREAKFAST \$18

Farm Eggs Your Way • Breakfast
Potatoes • Thick-Cut Bacon •
Sausage Links • Toast Points

Add Avocado..... +\$3
Add Smoked Salmon..... +\$6
Upgrade Toast Points for
Fresh Biscuits..... +\$2



CHICKEN & WAFFLES \$19

Crispy Chicken • Mini Waffles • Hot
Honey • Bourbon Maple • Pickles

MAIN PLATES (continued)



AVOCADO TOAST \$16

Smashed Avocado • Soft Egg • Chili
Crisp or Everything Spice • Citrus
Greens • Grilled Sourdough



STEAK & EGGS \$24

Sliced Steak • Farm Eggs • Crispy
Potatoes • Chimichurri • Charred
Onion



BRUNCH EXPERIENCES

BUBBLES EXPERIENCE \$10

Sparkling wine, fresh juices, vibrant berries, and playful
finishing touches—including cotton candy—to customize your
perfect pour.

FEATURING

- Cava (Spain)
- Prosecco (France)
- Red Sparkling Wine (Willamette)



CUSTOMIZE WITH

- Fresh Juices
Blueberry • Pomegranate • Cranberry • Pink Guava +
Dragon Fruit
- Vibrant Berries
Strawberry • Blackberry • Raspberry • Blueberry

BLOODY MARY EXPERIENCE \$12

Craft your perfect Bloody Mary
featuring locally made mix from
Queen'z Mixing Co and with
bold and savory garnishes.



BUILD YOURS WITH

- Crisp Bacon • Olives (Bloody Mary & Blue Cheese Stuffed)
• Chilled Shrimp • Cured Italian Meats • Artisan Cheeses
• Pepperoncini • House-Pickled Green Beans • Celery •
House-Made Dill Pickles • Lemons • Limes • Hot Sauce
(Tabasco & Frank's)



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A LA CARTE



HERBED AVOCADO MASH \$8

Lime • Fresh Herbs • Sea Salt •
Grilled Artisan Toast



BREAKFAST POTATOES \$5

Crispy Roasted Potatoes • Herbs •
Spices



CANDIED BACON \$7

Thick-Cut Bacon • Brown Sugar
Glaze • Warm Spice



APPLEWOOD BACON \$5

Applewood Smoked Bacon



SEASONAL FRUIT \$6

Fresh Seasonal Fruit



SPRING SALAD WITH CASSIS VINAIGRETTE \$7

Seasonal Greens • Cassis Vinaigrette



BISCUIT WITH WHIPPED BUTTER & JAM \$4

Warm Biscuit • Whipped Butter •
Seasonal Jam

COFFEE, TEA & JUICE

Coffee (free refills).....\$5

Tea – hot or iced (free refills)\$3

Orange Juice.....\$4



MORE AROUND THE TABLE

BOARDS & BITES



Wednesdays & Thursdays
4:30 PM – 9:00 PM



VINE & DINE

Select Fridays
5:30 PM – 9:30 PM



PRIVATE GATHERINGS

Let's plan something special