



BRUNCH

SATURDAY & SUNDAY 10AM-3PM

CHEF'S SPECIALS

FRENCH TOAST

choice of house sausage or
bacon \$12

SALMON BACON BENEDICT

poached eggs, english muffin,
hollandaise \$15

LOX BOARD

house-cured salmon, grilled bread, pickled
red onions, capers, cucumbers, cream
cheese spread \$15

COFFEE + TEA

SPELLA ROASTERS \$3

regular or decaf

FIRESIDE CAMPFIRE ESPRESSO \$5

please allow 5 minutes

STEVEN SMITH TEAS \$3

mint, chamomile, green,
black, earl grey, green herbal,
white peony

EGGS

BISCUITS & GRAVY

sausage and over easy eggs \$12

VEGGIE HASH*

asparagus, snap peas,
potatoes, leeks and over-
medium eggs \$12

BREAKFAST TARTINE

bacon, cheddar. roasted pepper aioli,
sunny egg on grilled como \$10

OMELETTE

Olympia provisions ham, aged
cheddar and hashbrowns \$11

VEGGIE SCRAMBLE

crimini mushrooms,
broccolini, pecorino
cheese and three eggs \$12

MEAT & EGGS

bacon or house sausage, hash browns,
two eggs and grilled bread \$12

CLASSIC BENEDICT*

Olympia Provisions ham, poached
eggs, english muffin, hollandaise and
hashbrowns \$12

SIDES

hashbrowns \$4

Nueske's bacon \$4

house biscuit \$4

house-made sausage patties \$5

salad greens \$5

single egg* \$2

grilled bread, jam and butter \$4

half avocado \$3

LUNCH

DAILY SOUP \$8

FRENCH DIP

eye of round, horseradish aioli,
swiss cheese, fries and jus \$14

CHEESEBURGER

iceberg, pickles, onion, sauce, aged
cheddar or american cheese and fries
\$14 add egg \$2
add Nueskes bacon \$3 add avocado \$3

GRILLED ROMAINE

lemon caper dressing, smoked
barley, pecorino, radish \$12
add smoked trout \$4

COBB SALAD*

prime steak, strawberries, blue cheese
almonds, strawberry balsamic \$16

CHICKEN CAESAR*

romaine, radish, rye croutons
and grana padana \$14

SWEETS

CINNAMON ROLL

brown butter
\$6

DUTCH BABY

seasonal fruit
\$8

FRENCH TOAST

\$6

**please limit the number of cards to 4 per table. thank you!*

COCKTAILS

EYE OPENER \$15

Campfire espresso served with 1/2 & 1/2 spiked with bourbon, Becherovka, Barenjager and Angostura bitters. *Serves 2, please allow 8 minutes*

FIRESIDE MIMOSA \$8

orange juice, Sfumato and sparkling wine

FIRESIDE BLOODY MARY \$9

aged house blood mix, vodka, Krogstad Aquavit and pickles

TIMELY FASHION \$9

Jim Beam rye, maple syrup, coffee tincture, mesquite smoke and smoked sea salt

THE BLACK STALLION \$10

Flor de Caña aged rum, Averna, honey, coffee and lemon whipped cream

'HEIR' OF THE DOG \$8

gin, Aperol, lime, grapefruit, tonic, salt

ROOTING FOR YOU \$9 vodka, saler's gentian, lime, rhubarb shrub, ginger, soda

MICHELADA \$7

mezcal, Ardvark, lime, tomato juice, house mexican spices and pilsner

JOHNNY TSUNAMI \$10

smith and cross, gran classico, coconut milk, cold brew, rich demarara, orange bitters

BEE TRAPPER \$10

Old Tree gin, smoked honey, lemon, sparkling wine

EARTHSONG \$10

DL Franklin vodka, Krogstad Aquavit, cucumber, lemon, mint & dill syrup, orange bitters, soda

BEER

BOTTLED

Reissdorf Kölsch DE 16.9 oz \$8

Montucky Lager MT 16 oz \$3

Lompoc Pampelmousse IPA OR 12 oz \$5

Goose Island Sofie Saison IL 12 oz \$5

Ayinger Brauweisse DE 16.9 oz \$7

Groundbreaker Gluten Free IPA \$5

Einbecker Non-Alcoholic DE 12 oz \$5

DRAFT

River Bend Schwenk's Classic Pilsner OR \$6

Rotating IPA \$6

pFriem Springtime Pale Ale OR \$6

Kloster Andechs Weissbier Hell DE \$6

Double Mountain Dry Cider OR \$7

SODA

CRAFTED

key lime-jalapeño shrub

rhubarb shrub

house tonic

BOTTLED

Mexican Coke

Mexican Sprite

Diet Coke

Bundaberg Ginger Beer

Bundaberg Root Beer

WINE

WHITE

'14 Love & Squalor Sauvignon Blanc Willamette Valley, OR \$11

'14 Eyrle Pinot Gris Willamette Valley, OR \$11

'15 Chateau Saint-Roch Grenache Blanc blend Cotes du Rhone, FR \$8

'15 Chateau Vitallis Macon-Fuisse Burgundy, FR \$12

SPARKLING

NV Gruet Domine St. Vincent Brut Albuquerque, NM \$10

NV Simmonet-Febvre Cremant Rose Burgundy FR \$12

ROSÉ

Soter North Valley Rose Willamette Valley, OR \$12

'16 Payne Little Wing Willamette Valley, OR \$11

RED

NV Bow & Arrow 'Time Machine' Pinot Blend, OR \$10

'15 Broadley Pinot Noir Willamette Valley, OR \$12

'15 Vina Zorzal Garnacha Navarra, SP \$9

'15 Simon Busser Vigneron Malbec Cahors, FR \$12

'14 Felino Viña Cobos Cabernet Sauv Mendoza, AR \$12