



# 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 medium eggs \$12

### VEGGIE HASH\*

asparagus, roasted corn,  
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 toast \$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

toast and jam \$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, 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

## 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

10 Barrel Cucumber Crush OR 12 oz \$5

Goose Island Sofie Saison IL 12 oz \$5

Occidental Hefeweizen 16 oz \$5

Groundbreaker Gluten Free IPA \$5

Einbecker Non-Alcoholic DE 12 oz \$5

## DRAFT

Commons Petite Classique Saison OR \$6

Rotating IPA \$6

pFriem Kölsch OR \$6

Kloster Andechs Weissbier Hell DE \$6

Cider Riot 'Everyday' Semi-dry Cider OR \$7

# SODA

## CRAFTED

makrut lime-jalapeno shrub

nectarine & basil 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 Eyrie Pinot Gris  
Willamette Valley, OR \$11

'16 Monte Tondo Garganega Frizzante  
Verona, IT \$8

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

## SPARKLING

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

NV Sektkellerei Ohlig Extra Trocken Rose  
Rheingau, DE \$10

## ROSÉ

Domaine L'Hermas  
Languedoc FR Rose \$11

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

## RED

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

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

'13 Emilio Valerio Garnacha/Cab/Merlot  
Navarra, P \$9

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

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