



BRUNCH

SATURDAY & SUNDAY 10AM-3PM

CHEF'S SPECIALS

FRENCH TOAST

Grand Central Pullman loaf,
powdered sugar, maple syrup \$12

SALMON BACON BENEDICT

poached eggs, english muffin,
hollandaise \$16

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*

cherry tomato, roasted corn &
squash, potatoes, leeks and over-
medium eggs \$12

BREAKFAST TARTINE

bacon, cheddar. roasted pepper aioli,
sunny egg on grilled como \$11

OMELETTE

Olympia provisions ham, aged
cheddar and hashbrowns \$12

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 \$14

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 \$4

LUNCH

DAILY SOUP \$8

FRENCH DIP

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

CHEESEBURGER

iceberg, pickles, onion, local tomato, 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 \$5

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

**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

SHOT IN THE DARK \$10

Goslings dark rum, Kashmiri amaro chilled espresso, allspice liqueur drizzled over lemon whip cream ,brandied cherry

'HEIR' OF THE DOG \$8

gin, Aperol, lime, grapefruit, tonic, salt

MICHELADA \$7

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

WEALTH & HELLNESS \$11

pineapple-infused Appleton rum, Matusalem Gran reserva rum, acai honey, lime, amontillado sherry

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

Upright Brewing Pilsner OR \$6

Weltenburger Hefe-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

'16 Domaine du Salvard Cheverny
Loire, FR \$11

'16 Tiefenbrunner Pinot Grigio
Dolomiti, IT \$11

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

'14 Terres Dorees Chardonnay
Beaujolais, FR \$12

SPARKLING

NV Giocato "Jongleur" Sparkling Brut
Goriška Brda, SV \$11

NV Sektellerei 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

'16 Brunelli Poggio Apricale Sangiovese
blend Toscana, IT \$11

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