

SUMMER 2017



LION & OWL

BRUNCH MENU

SWEET OR SAVORY BREAD PLATE 5

~Poppyseed & Onion Rolls cooked in chicken fat, cultured butter
~Pistachio orange yogurt bread, nopales jam

SAVORY CHEESE MACARONS 5

Beet & Rose Cream
Black Pepper, plum & goat cheese

BREAKFAST IN ISTANBUL 15

Lamb neck, marinated, pickled & fresh summer vegetables, figs & honey, soft boiled egg, herbs

ROASTED CORN & CAULIFLOWER, CURED EGG YOLK 7

Toasted oat groats, coriander vinaigrette

POTATO IN THE STYLE OF HAM HOCK 8

Pole beans, sea beans, scallion, lemon balm, cashew cream

GOAT IN THE BRAMBLES 11

Sausage, goat yogurt pannacotta, blackberries, hazelnut praline

SUMMER OREGON PEACH SALAD 12

Little gems, ham, green tomato vinaigrette, crab, corn nuts

OAT PANCAKES 8


Cherry, candied fennel, thyme, ricotta, fennel syrup

OPEN FACED OMELETTE 10

Button chanterelles, blistered cherry tomatoes, herbs, smoked cheddar

ZUCCHINI BREAD PUDDING BOWL 11

Custard egg, brodo di carne, smoked crispy pork skin, basil



The health department would like you to know that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness