

EARLY SPRING 2018



# LION & OWL

## BRUNCH MENU

SWEET OR SAVORY BREAD PLATE 5

~Seeded rye rolls cooked in beef fat, smoked crème fraîche, pickled ramps  
~Miso banana bread, farmer's cheese, blood orange marmalade

SAVORY CHEESE MACARONS 5

~Carrot & Manchego  
~Leek & Roquefort

BREAKFAST IN THE FOREST 15

Venison & Pork pate, pinenut & spruce tip relish, smoked egg, mushrooms, wild onion cracker

KALE RAAB, CURED EGG YOLK 7

Toasted oat groats, charred meyer lemon vinaigrette

POTATO IN THE STYLE OF HAM HOCK 8

Fava & pea greens, spring onion, mint porcini tea, toasted hazelnut "cream"

CHICKEN FRIED SHORT RIB 10

Green garlic & egg gravy, miner's lettuce

BIBB LETTUCE SALAD 9

Roasted & raw radish, chopped egg, herb & sunflower seed vinaigrette

BUCKWHEAT PANCAKES 8


Black raspberry, Oregon myrtle leaf syrup, almond kasha, whipped goat cheese

OPEN FACED OMELETTE 10

Hedgehog mushroom, roasted shallot, watercress pesto, Lambchopper cheese

WILD FENNEL & LEEK BREAD PUDDING 11

Fried oyster, spinach & brown butter bisque, bacon crumb



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