Shed Classics

Served with your choice of potato cakes topped with sour cream & green onion or cheese grits.

You Gotta Have It—Two eggs* any style with your choice of hickory-smoked bacon, pork sausage patty, chicken-apple sausage link, or vegan sausage. Served with a house-buttermilk biscuit. 16.50

Eggs Benedict—Poached eggs* on a toasted English muffin topped with fresh hollandaise*.
  •Canadian Bacon 18.50  •Bacon & Avocado 19.50
  •Seasonal Veggie 17.50  •Norwegian Lox & Pickled Onion 21.50

Veggie Pesto—Scrambled eggs, kale, mushroom, onion, roasted sweet potato, and roasted garlic, topped with cream cheese and basil pesto. Served with a buttermilk biscuit. 17.50

The Spike-ish—Breakfast burrito with scrambled eggs, black beans, onions, bell pepper, minced garlic, jalapenos, spinach, with pepper jack, chipotle aioli, and salsa fresca. 17.25 •Add bacon 4 •Add avocado 2.75

Sampler Goodness

A guided tour of some of our breakfast favorites

Everything Naughty—House-made buttermilk biscuit covered with hickory-smoked bacon gravy or rosemary-mushroom gravy, potato cake with sour cream and green onion, scrambled eggs, and your choice of bacon, pork sausage patty, chicken-apple sausage link, or vegan sausage. 18.95

Everything Nice—Sourdough French toast, fresh fruit, potato cake with sour cream and green onion, scrambled eggs, and your choice of bacon, pork sausage patty, chicken-apple sausage link, or vegan sausage. Served with pure maple syrup. 18.95

Stacked Scrambles

Served over potato cakes or cheese grits. Comes with a house-made buttermilk biscuit

Good Dog—Pork sausage, jalapeno, bell pepper, onion, and scrambled eggs covered with sharp Tillamook cheddar, salsa fresca and chipotle aioli. 17.95 •Add avocado 2.75

Stay—Scrambled eggs, mushroom, kale, onion, roasted sweet potato, and roasted garlic, topped with your choice of hickory-smoked bacon gravy or rosemary-mushroom gravy. 17.00

The Killingsworth—Shiitake mushroom, hickory-smoked bacon, leeks, minced garlic, and scrambled eggs topped with cheddar cheese, rosemary-mushroom gravy, and green onion. 18

Fetch—Hickory-smoked bacon and egg scramble topped with sharp cheddar, tomato, and green onion. 17.95 •Add avocado 2.75

Roll Over—Pork or veggie sausage scramble with two eggs, topped with your choice of hickory-smoked bacon gravy or mushroom-rosemary gravy. 17.50

We serve only free range eggs, chicken, and wild-caught Alaskan salmon

~Many of our menu items can be prepared either vegan or vegetarian. Please ask your server for suggestions.~
*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness
**Tin Tangents**

**Coco Rice & Jazz**—Creamy coconut rice over a bed of fresh spinach, topped with crispy blackened tofu, ranchero black beans, and avocado. Served with a house buttermilk biscuit. 17$^50$

**Farro Sanders**—A vegan bowl with farro, leeks, asparagus, green garbanzo beans, and roasted garlic, topped with an avocado chimichurri and sliced red cabbage. Served with Grand Central sourdough toast. 17$^50$  *Add avocado 2$^75$  *Add 2 eggs* 4$^95$

**Way Out West**—Crispy corn tortillas, jasmine rice, ranchero beans, two eggs* any style, sharp Tillamook cheddar, salsa fresca, chipotle aioli, and sour cream piled high in a bowl. 16$^50$

**Avocado Toast**—Two slices of multigrain toast with an herbed goat cheese, thinly-sliced avocado, toasted pepitas, two fried eggs, chili flakes, and pickled red onions. 15  *Add Lox 5

**Sweets**

**Raspberry Jammers for the Table**—Three mini house-made buttermilk biscuits baked with a delightful dollop of raspberry jam. 8$^75$  Add additional jammers 2/ea

**Sinful**—Grand Central Sourdough french toast grilled golden brown and topped with powdered sugar. Served with fresh fruit and real maple syrup. 16$^75$

**A Slice of Sinful**—Grand Central sourdough french toast topped with powdered sugar. Served with fresh fruit and real maple syrup. 8

**Belly Pleaser**—Creamy coconut rice topped with bananas. Sprinkled with cinnamon. 7

**Sandwiches & Burgers**

*Served with a dill pickle spear and your choice of potato chips or a garden salad. Upgrade to Caesar salad* or baby red potato wedges. 2

**Classic Burger**—6 oz beef patty*, pickled red onion, lettuce, dill pickles, and horseradish spread on a grilled potato bun. 16$^50$  *Add bacon 4  *Add avocado 2$^75$  *Add sharp cheddar or pepper jack 2

**Salmon and Spice**—Blackened salmon*, roasted red peppers, pepper jack, lettuce, pickled red onion, and chipotle aioli on a grilled potato bun. 20$^75$

**Heartless Artichoke**—A creamy blend of artichoke hearts, mayo, garlic, lemon, and parmesan on grilled sourdough with roasted red peppers and pepper jack. 17$^50$

**Salads**

**Captain's Caesar**—Romaine lettuce and house croutons tossed in anchovy Caesar dressing* topped with shaved parmesan and served with a lemon wedge. 15  *Add grilled or blackened chicken 6  *Add grilled or blackened Alaskan salmon 7

**McCobb**—Chopped romaine and mixed greens, blue cheese crumbles, tomato, hard-boiled egg, avocado, candied bacon, and grilled chicken with a side of blue cheese wasabi dressing. 18$^50$  *Sub grilled or blackened Alaskan salmon 3

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À La Carte

Bacon, Pork Sausage, or Chicken-Apple Sausage 575
Vegan Sausage 6
Avocado 275
Potato Cakes 5
Cheese Grits 5
One Egg*/Two Eggs 250/450
Buttermilk Biscuit 5
Sourdough French Toast with Fresh Fruit 8
New Cascadia Gluten-Free Toast 275
Grand Central Toast: Sourdough or Multigrain 275

Hickory Smoked Bacon Gravy 5
Mushroom-Rosemary Gravy 450
Sauteed Greens 350
Roasted Veggies 475
Fresh Fruit 6
Roasted Red Potatoes with
Feta-Buttermilk Dipping Sauce 775
Free-Range Chicken Breast (grilled or blackened) 8
Wild-Caught Alaskan Salmon (grilled or blackened) 9

For The Kiddos

Cheesy Eggs-n-Taters (or grits)
Scrambled eggs topped with cheddar cheese with plain potato cakes or cheese grits. 975

Grand Central Sourdough French Toast
French toast with fresh fruit and pure maple syrup. 8
Add two eggs 450

Tofu, Grits ‘n’ Greens
Marinated organic tofu, sautéed greens and a side of cheesy grits. 975

Cheesy Eggs-n-Biscuit
Scrambled eggs topped with cheddar, and a scratch made buttermilk biscuit. 975

Grilled Cheese—served with carrot sticks or Kettle chips
Cheddar on grilled Grand Central sourdough. 925 Add ham. 575

Quesadilla—served with carrot sticks or Kettle chips
Grilled flour tortilla with cheddar cheese. 9

For The Pups

Fido Food—Free-range chicken thighs and sweet potatoes. 850

Doggie Dessert—Blended banana, peanut butter, and yogurt chilled, served with a crunchy treat 7

N/A Beverages

- OJ or grapefruit 575
- Cranberry, tomato or apple juice 475
- House Kombucha 475
- Reed’s Ginger Beer 450
- Soda: Coke, Diet Coke, Sprite 375
- Milk 75 Chocolate Milk 6
- Hot Chocolate with whip 650
- Hot Teas by Smith 4

- House drip coffee 4
- Iced Tea 350
- Arnold Palmer 450
- Lemonade or Limeade 450
  (Add prickly pear, passionfruit or ginger syrup 1)
- Chicha Morada 575 (Peruvian purple corn, cinnamon, clove, lime juice, sugar)

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Full Service Espresso Bar

Latte, Mocha, Chai etc… we can do it

Milk: Whole

Milk Alternatives: almond, soy or oat. Add .75

Flavors: Chocolate, caramel, vanilla, sugar-free vanilla, almond, hazelnut

Mocktails & Alcohol-Free Brew

Chicha Cider—Locally-made chicha morada steamed with apple cider, ginger, and a cinnamon stick. 8

Boocha’rita—House kombucha, grapefruit juice, orange juice, lime and simple syrup with a sugary Cajun-salted rim. 8

Ginger No’jito—Muddled mint leaves, ginger syrup, grapefruit juice, lime juice, and soda water with a lime wedge. 8

Sweet-n-Spicy Margo—Passion fruit purée, lime juice, and jalapeno syrup served over ice with a cajun-salted rim and lime. 8

Lolo Sparkle Hops—Pomelo sage or Yuzu orange blossom sparkling hops. 12oz can. 4

Lolo No’mosa—Lolo Pomelo sage sparkling hops and grapefruit juice. 7

Athletica Brewing IPA—12oz can. 4

Beer On Draft 7

Roating local brews. Please ask your server about our current selection.

Shed Cocktails

Bloody Mary—Vodka, house bloody mix, worcestershire (g/f. v.), and pickled veggies in a salted pint. 13

Upgrade your Mary with a house-infused vodka: hot pepper, pickle, bacon, or cucumber. 14

Make Your Mimosa—Opera Prima in a pint with orange, grapefruit, pineapple, or cranberry juice. 13

OR get fancy with Passionfruitopia, Chicha Morada, or Kombucha. 15

Best in Show—Tito's vodka, grapefruit juice, ginger syrup, champagne float, orange twist. 14

Mojito—Rum, fresh-squeezed lime juice, muddled mint, simple syrup and soda with grapefruit juice. 14

Prickly Pear Margarita—Tequila, prickly pear purée, fresh-squeezed lime juice, triple sec and simple syrup in a salted pint glass. 14

Spicy Passion Margarita—House-infused hot pepper tequila, passion fruit purée, fresh-squeezed lime juice, triple sec, and simple syrup with a cajun-salted rim. 14

Elderflower Lemonade—Elderflower liqueur, vodka, fresh-squeezed lemon juice, simple syrup. 13

Cucumber Gin Limeade—House-infused cucumber gin, fresh squeezed lime juice, simple syrup. 13

Bee’s Pajamas—Gin, fresh-squeezed lemon juice, honey simple syrup, and raspberry. 13

Secret Crush—Buffalo Trace, maple syrup, fresh squeezed lemon juice, orange juice, orange bitters. 13

Yaasss Queen—Tito’s, lemon juice, ginger syrup, topped with butterfly pea flower tea. 13

Warm-ups

Shed’s on Fire—Bacardi 151 lit afire, Kahlúa, Frangelico, Baileys and coffee in a caramelized sugar-rimmed wine glass with whipped cream and a chocolate covered espresso bean. 14

Tin Toddy—Whiskey, ginger syrup, fresh-squeezed lemon juice, hot water, lemon and cloves. 13

Feeling Lucky—The classic Jameson, Baileys and coffee, topped with whipped cream. 13

Chris’ Mulled Wine—Red wine spiced with cinnamon, cardamon, cloves, oranges, and brandy. 12