

## BRUNCH

### Eggs

- Your choice of English muffin, or one of our house baked breads: whole wheat, pumpernickel or gluten free toast(\$2)
- Huevos Rancheros** -2 eggs over easy, two tortillas, black beans, spicy tomato jalapeño sauce, sour cream & guacamole. \$10
- Eggs Benedict**-served with baked ham, wilted spinach, potato rösti, English muffins and our fluffy hollandaise. \$10
- Sausage Scramble**-house made turkey sausage, sautéed peppers with potato rösti, and your choice of toast. \$9
- Chanterelle & Goat cheese omelet**-Chanterelle mushrooms, chives, goat cheese, Potato rösti and your choice toast. \$10
- Veggie Scramble**-kale, Chanterelle mushrooms, spinach, red peppers, onions, garlic, and your choice toast. \$9

### The Pancakes and More

- Our pancakes and waffles are all served with our house made syrups, those include: ginger, hibiscus, lavender
- Apple fritters**-(4 pc) dunked in beer batter, sprinkled with cinnamon sugar and served warm \$6
- Kaiserschmarrn**-Austrian pancake oven baked with raisins, vanilla, cut into small pieces and caramelized with sugar. \$9
- Zwetschkenschmarrn**-Austrian pancake oven baked then cut into small pieces caramelized with sugar and served with organic plum compote. \$9
- Speck pfannkuchen**- Austrian pancake with bacon, parsley, served with maple syrup. \$10
- Gluten free pancakes**-made from rice flour, soy milk, potato starch, scented with lavender. \$8
- Buttermilk pancakes**-served with raspberry whipped butter and choice of syrup. \$8
- Chocolate cinnamon french toast**-seared in butter with whipped cream and house made syrup. \$9
- GF Chocolate cinnamon french toast** with stewed organic plums & your choice of syrup \$9
- Curry tofu hash**- Ota tofu with curried button mushrooms, spinach, swiss chard, carrots, leeks, garlic & brewer's yeast. \$8
- Organic oatmeal**-with warm stewed organic plums, raisins, cooked in milk, soy milk or rice milk \$6

### Waffles

- Vegan GF rice flour waffle**-served with warm organic plum cinnamon compote & house made lavender syrup. \$8
- Roasted Gluten Free Yam Waffle**-with grated clove, served with maple syrup. \$8
- Buttermilk waffle** served with warm organic plum compote. \$7
- House cured pancetta waffle**-with maple syrup. \$8

### House made grilled Sausages

- Served with your choice of sauerkraut or red cabbage
- Vegan tofu**-carrot, leeks, brown rice, curry, tofu, potato starch \$8
- Turkey**-ground hormone free turkey, roasted apples, sage, egg whites \$8
- Hungarian**- ground all natural pork, Grass fed beef, paprika, cayenne \$8

### Our Burgers

- Our hormone free burgers are 7oz, served with your choice of cole slaw, potato salad or fries, bun or GF Bun (\$2)
- Turkey burger**-hormone free with roasted red peppers, melted mozzarella, and spicy red pepper mayonnaise \$11
- Natural ground beef**-served with our own house cured bacon, swiss cheese and horseradish aioli. \$12
- Curried tofu**-carrots, leeks, brown rice served with lettuce, tomato & curry mayonnaise \$10
- Grilled portobello burger**-served with melted swiss, caramelized onions, red pepper mayonnaise \$10

We use local meats and produce whenever possible, some of which is grown in our own organic garden located on the premises. We use local organic produce when possible. Most Syrup's are house made.

### Sides

- |                                      |  |                             |
|--------------------------------------|--|-----------------------------|
| 2 Eggs any style, \$5                | Cole slaw \$4                          | Pickled vegetables \$3      |
| Potato rösti, \$5                    | Potato croquettes \$4                  | Sautéed kale with cumin \$4 |
| Ham or Bacon \$ 5                    | Organic Plum cinnamon compote \$4      | Yam fries \$4               |
| Toast- english muffin whole wheat or | Bavarian Braised red cabbage \$4       | Green beans with cumin \$4  |
| House baked pumpernickel \$2         | Dark beer battered onions \$4          | House pickle \$3            |
| Sautéed spinach \$4                  | Pommes frites \$4                      | House brined sauerkraut \$4 |
|                                      | Kale chips w/ coarse grain mustard \$4 |                             |

# Coffee

Café Umbria coffee

Drip \$ 2.5

Espresso \$3

Cappuccino \$4

Latte \$4.5

Hot or ice tea \$3

## Beverages

Odwalla orange juice \$4

House-made Rosehip lemonade \$3

San Pellegrino sm.\$5/lrg.\$7

Cranberry \$3

Hot or Ice Tea \$3

Stewarts Root Beer \$3

Coke, 7up, Diet, Tonic \$2.5

Milk \$3

Soy Milk \$3

Rice Milk \$3.5

## Wine

### White:

O-Riesling, Symphony, 2010, Germany \$28

Riesling-Pinot Blanc, Schmitt Söhne "Superstition" NV  
Germany \$24

Riesling Charles & Charles 2010 Washington \$8 cask wine

V & O-Grüner Veltliner, Biokult, 2010, Austria \$24

V & O-Pinot Noir, Rose Secco Biokult 2010, Austria \$24

Chardonnay, Napa Cellars, 2010, California \$24

Girasole Organic Chardonnay, Mendocino, California 2010 \$9/\$35

Girasole Organic Chardonnay, Mendocino, California 2010  
\$9/\$35

Pinot Gris, Jovino, Oregon, 2010 \$31

Müller Thurgau, Airlie, Oregon 2009 \$23

Enrico Prosecco NV Italy \$7/27

### Red:

O-Dornfelder & Cabernet, Symphony, 2010, Germany \$28

Cabernet blend, Three Rivers, 2009, Washington \$26

Girasole Organic Cabernet, Mendocino, California 2009 \$26

Merlot, Folie aux Deaux 2009 Napa, California \$24

Zinfandel, Artezín, 2009, California \$28

Tempranillo, Monjardín, "Tintico" 2009, Spain \$20

O-Estate Tempranillo, Woolridge Creek, 2009, Oregon \$8  
glass cask wine.

Pinot Noir, Winter Hill, 2009, Oregon \$10 glass, cask wine.

Pinot Noir Cherry Hill, 2006, Oregon \$27

S-Malbec, Serbai, 2011, Argentina \$31

### Bottle Beer:

1) Pinkus Pils/Germany \$5.5

2) Lindlemans Framboise/Belgium \$4

3) Stella Artois/Belgium \$3.5

4) Grolsch/ Holland \$4

5) Hamm's Tallboy/Minnesota \$2.25

6) Rainier, Yakima, Washington \$2.5

7) Uerige Classic/Germany \$6

8) Stiegl Pils/Austria \$6.5

9) Stiegl Radler/lemon, Austria \$5.5

10) Stiegl Radler/Grapefruit, Austria \$4

10) New Grist GF beer/sorghum & rice/Milwaukee

## Cocktails

Hansel gets screwed- Ginger Momopolowa, Odwalla  
orange juice served over ice \$6

Mimosa with fresh OJ \$6

Bloody Mary served with pickled vegetable skewer \$6

Elder orange cocktail with strawberry, St. Germaine &  
Prosecco \$8.5

## Beer

Beer Taster: select any 4 beers for \$6 2 Oz. each

### Draft Bier:

1) Ayinger Octoberfest- Deep golden, tinted with amber  
color. Lightly sweet & malty nose balanced/floral hops  
11 Oz \$6

2) Bayreuther Akten Zwickl Kellerbier-Example of a  
Bavarian Kellerbier. Unfiltered and copper in color. Creamy  
white head that is caramel and malty in flavor 1/2 ltr. \$6

3) 10 Barrel Apocalypse IPA, Bend, OR. A Northwest  
American-Style IPA. The color comes through as a deep  
gold with orange hues. Fruity and citrusy hop aroma  
shines, with hints of pine resin. 16oz \$4.5

4) Spaten Optimator-Doppelbock from München, Classic  
dark beer, bottom fermented Doppelbock. Full bodied  
with a deep dark color & rich roasted malt flavor. 1/2ltr. \$6

5) Strongbow-Premium imported cider from the U.K.  
Bittersweet cider using 50 varieties of apples 20oz \$5.50

6) Occidental Hefeweizen-brewed in Portland, OR. Made  
with 70% wheat, lightly hopped with German Hallertauer  
16oz \$4.5

7) Reissdorf Kolsch-bitter flavor, simple malt hops, mild  
nutty perfect for the summer. 13.5 oz \$6

8) Ninkasi, Lady of Avalon- All German malts with US  
malts make it a true American take on this German dark  
lager 16oz. \$4.5