PUB FAVORITES

- * WILD MUSHROOM AND ARUGULA HASH House potatoes with sage roasted tomatoes and truffled goat cheese. \$13
- * **QUINOA POWER BOWL** Borracho black beans and quinoa topped with roasted tomatoes, salsa, carmelized onion, avocado, crème fraiche and your choice of eggs. \$14
- * AVOCADO CAPRESE TOAST House pesto, fresh mozzarella, avocado, cherry tomatoes and balsamic reduction on a slice of striata toast. \$11 Add fried eggs +2
- * SCOTCH EGGS Two farm fresh eggs wrapped in Carlton Farms sausage, fried and served with creamy brandy peppercorn sauce and balsamic reduction. \$12

THE ROW BREAKFAST BURRITO Scrambled eggs, peppers, onions, cheddar cheese and your choice of sausage or smoked bacon wrapped in a warm flour tortilla and topped with melted cheese, green chili, sour cream and salsa. Served with fruit or house potatoes. \$13

* CASCADE BREAKFAST Your choice of eggs, bacon or sausage, house potatoes and toast. \$13

* We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- * BORRACHO RANCHERAS Fried eggs served over black beans simmered in beer. Topped with your choice of smoked chicken or pork carnitas, tomato, onion, cheddar cheese, avocado, salsa and crème fraiche. \$14
- * HOLE IN ONE BREAKFAST Buttermilk biscuits topped with sausage gravy, served with scrambled or fried eggs and bacon or sausage. \$13

HIGHLANDS BREAKFAST Grilled brats, fresh sliced tomato, house potatoes, grilled striata and house jam. \$13

* MCTETHEROW BREAKFAST SANDO A hot buttermilk biscuit stuffed with a fried egg, cheddar cheese and your choice of smoked ham or sausage patty. Served with house potatoes or side of fruit. \$11

EXTRAS

Housemade Biscotti 3 Fruit salad 4

* Two scrambled or fried eggs 3

Bacon 4

Chicken apple sausage link 4

House Potatoes 4

Cereal 3

Toast or English muffin 3

Housemade Scones 5

Bagel and cream cheese 5

SWEETER THINGS

PUB CAKES A stack of Tetherow pancakes served with whipped butter, vanilla bean maple syrup and your choice of sausage links or bacon. \$12

CIDER BERRY FRENCH TOAST Village Baker Challah bread dipped in a sweet cream egg wash and grilled to a golden brown. Topped with our house cider berry compote and served with whipped butter and vanilla bean maple syrup. \$12

* THE CRISTO

Griddled french toast with fried eggs, smoked ham and Gruyére cheese. Served with powdered sugar and vanilla bean maple syrup. \$13

"PINE MARTEN" PARFAIT Greek yogurt topped with our house granola and fresh berries. \$10

STONE-GROUND OATS Served with brown sugar, toasted almonds, pecans and fresh berries. \$10

We can make many items gluten free upon request -- ask us! Bills can be split up to 4 ways.

..... OMELETS & BENEDICTS

Served with your choice of fruit, toast or house potatoes

HIGHLANDS OMELET Smoked ham, onions, peppers and cheddar cheese. \$12

FLORENTINE OMELET Fresh spinach, artichoke, arugula, pickled jalapeno and swiss cheese. \$11

THE ROW OMELET Grilled asparagus, wild mushrooms, avocado, kale and goat cheese. \$13

- * CLASSIC BENEDICT English muffin, Canadian bacon, poached eggs and hollandaise. \$12
- * STEAK BENEDICT English muffin, grilled tomato, flat iron steak, demi-glace and hollandaise. \$14
- * THE BEND-EDICT Gluten-free polenta cake, sautéed kale, wild mushrooms, artichoke, roasted tomato, asparagus, poached eggs and hollandaise. \$14

DRINKS

Hot Chocolate 3

Juices 3
Apple, OJ, Grapefruit & Double Espresso 3.50
Latte 4
Milk 2.50
Dairy-Free Milk 3
Chocolate Milk 3

Espresso 2
Double Espresso 3.50
Latte 4
Laird Superfood®
Coffee 2.50
Metolius Tea (see

menu for selection) 3



RISE AND SHINE

tetherow.com

GIFT CERTIFICATES ARE AVAILABLE.