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# BRUNCH

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## STONE GROUND OATS

Slow simmered creamy oats served with toasted almonds, pecans, sliced banana, fresh berries, almond butter 16

## TRADITIONAL SMOKED SALMON BAGEL

Smoked salmon, toasted bagel, lemon whipped cream cheese, pickled sweet red onions, chopped egg, fresh basil, capers 21

## AVOCADO TOAST

Two eggs any style, smashed avocado, cherry tomatoes, radish sprouts, lemon oil, fresh cracked pepper on Village Baker sourdough 16

## ORANGE WHISKEY FRENCH TOAST

Soaked rustic bread topped with applewood smoked bacon, powdered sugar, vanilla crème anglaise 19

## BANANA PECAN PANCAKES

Griddled pancake stack, caramelized pecans, powdered sugar, maple syrup 17

## CHOPPED VEGAN DELIGHT

Romaine, arugula, radicchio, tomato, cucumber, garbanzo beans, roasted sweet potatoes, toasted pepitas, fennel, avocado, quinoa, cilantro lime vinaigrette 17  
Add poached egg 3

## BREAKFAST BURGER SALAD

½ lb. Cascade Natural beef burger patty topped with a poached egg, pickles, onion, tomatoes and Tillamook cheddar atop mixed greens, choice of dressing 22

## SHRIMP AND GRITS

Seared jumbo shrimp, slow cooked saffron grits, tomato confit, chili oil, manchego cheese 22

## THE TETHEROW

Eggs any style, applewood smoked bacon, house pork sausage patty, banana pancakes, caramelized pecans, maple syrup, roasted yukon herb potatoes 20

## CHICKEN AND WAFFLE

Buttermilk fried chicken, crisp vanilla waffle, chipotle maple whipped butter, 22

## LOADED BREAKFAST FLATBREAD

Applewood smoked bacon, house pork sausage, cherry tomatoes, spinach, green onion, mozzarella cheese topped with fried eggs 19

## CLASSIC BENEDICT

English muffin, Canadian bacon, poached eggs, hollandaise with roasted herb yukon potatoes 17

## BEST OF BOTH WORLDS BENEDICT

One benedict with a dungeness crab cake, fire roasted tomatoes, hollandaise; A second benedict with grilled petite filet, béarnaise sauce roasted herb yukon potatoes 25

## EXTRAS

Fruit Salad 6 | Bacon 6 | House Potatoes 5  
Chicken Apple Sausage Links 6  
Toast or English Muffin 5 | Cereal 5  
Almond butter 3



## COCKTAILS

### TETHEROW BLOODY

Our house-made Bloody Mary with Tito's vodka, garnished with an olive, pepperoncini, cocktail onion 14  
Add bacon +2

### CARAMEL APPLE CIDER

Hot apple cider with Smirnoff Caramel and Tuaca topped with whipped cream 14

### PEPPERMINT ICED COFFEE

Peppermint Schnapps, chilled espresso, crème de cocoa and Kahlua, served over ice with whipped cream 15

## BRUNCH WINES

### ROSÉ & BUBBLES

Sokol Blosser Rose of Pinot Noir, OR | 13/45

Jeio Prosecco 187ml split, IT | 15

Veuve Clicquot Brut Champagne, FR | 74

Laurent-Perrier Champagne 375ml split, FR | 59

### MIMOSA

Campo Viejo Brut and orange juice or your choice of purée 12

Upgrade to a mount-mimosa +5

## MORNING BEVS

### ESPRESSO

Nespresso Forte 6

Nespresso Decaffeinato 6

### LATTE

One shot of espresso with your choice of steamed milk 7

### COFFEE

Sisters Coffee Black Butte Gold 5

### METOLIUS TEA

Ask about our rotating selections 6

### JUICE

Apple, cranberry, grape, OJ, fresh squeezed grapefruit 6

### MILKS

Whole, 2%, Oat, Hemp, Soy, Almond 5

### HUMM KOMBUCHA

Coconut Lime, Mango Passionfruit 8

A 20% gratuity will be added to all take-out orders. \*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

