



Tavern Brunch-Fall

Brunch Starters

Griddled Banana Bread -

*Whipped Farm Butter, Sea Salt,
Drizzled Sorghum...\$8*

Seasonal Fruit Bowl -

Fresh Seasonal Fruit...\$7

Lox Crisps -

*House-Cured Salmon, Everything
Seasoned Lavash Crackers, Capers,
Whipped Cream Cheese, Preserved Lemon
Zest...\$13*

Smoked Trout Dip -

*Sunburst Farms Trout served with
Crackers...\$13*

Ploughman's Board -

*Rustic Bread served with a variety of
house cured meats, cheeses, and
chutneys....\$28*

*Consum

shellfish, or eggs may increase your risk of foodborne illness.

Brunch Salads

Salad 270

*Mixed Green, Flowers, Pickled Onions, Green
Apple, Spiced Walnuts, Smoked Blue Cheese,
Raspberry Vinaigrette \$14*

Tahini Caesar -

*Baby Gem Romaine, White Anchovy, Toasted
Brioche, Grana Parmesan...\$13*

+Additions for all Salads -

Add Steak \$17, Grilled Chicken \$8*

Sandwiches

Fried Chicken Biscuit -

*Homemade Fried Chicken, Choice Egg, Tillamook
Sharp Cheddar, Carolina Dijonaise, Pea Greens,
Jalapeno-Cheddar Biscuit & served with
Breakfast Potatoes....\$19*

Farmer's Breakfast Sandwich -

*Souffle-Style Scramble Egg, Bacon, Tillamook
Sharp Cheddar, Heirloom Tomato, Baby
Arugula, Comeback Sauce, on Choice of English
Muffin or Toasted Hawaiian Roll & served
with Breakfast Potatoes...\$16*

The Ruffed Grouse Tavern Burger -

*Two Angus Beef Patties, Sharp Cheddar, House
Pickles, Shaved Onion, Comeback Sauce, Toasted
Hawaiian Roll & served with French
Fries...\$21*



Brunch Mains

Greek Yogurt and Granola -
Fresh Fruit, Honey...\$8

Avocado Toast -
Avocado, Pickled Onions, Olive Oil, Sea Salt, Pepper Flakes, Lemon, on Toasted Multi-Grain and Side Salad...\$11

Fresh Mountain Pancakes -
Three Buttermilk Pancakes, Choice of Blueberry, Chocolate, or Plain, Whipped Farm Butter, Pure Maple Syrup...\$16

Shakshuka -
Fire-Roasted Tomatoes & Red Peppers, Moroccan Spices, Goat Feta, Poached Egg and Grilled Tandoori Bread...\$24

*Crispy Pork Belly Hash -
Local Farm Vegetables, Salsa Macha, Rouille, Grilled Toast, Choice Egg...\$28

Breakfast Tacos
Smoked Pork, Eggs, Cheese, Pickled Onion, Avocado, Salsa Verde \$17

Eggs Benedict -
*Toasted English Muffin, Smoked Country Ham, Poached Egg, Classic Hollandaise
...\$22
Substitute Smoked Salmon...\$24*

Highlander Omelet -
*2 Eggs, Local Tomato, Baby Arugula, Grana Parmesan, Fresh Chive ...\$18
Slow roasted pork eggs, cheddar, avocado, salsa verde flour tortilla ...\$16*

Sides

Breakfast Potatoes \$7, Seasoned Fries \$6, Fresh Fruit Cup \$7, Benton's Bacon \$7