

**Bagels** • Henry Higgins Everything Boiled Bagels served open faced.....

**The Veggie - 8**  
garden veggie cream cheese, cucumber, tomato, onion, radish & sherry vinegar tossed spicy greens

**Smoked Salmon - 10**  
salmon lox, jalapeño cream cheese, hard boiled egg, capers, dill, onion & sherry vinegar tossed spicy greens

**Bagel and Cream Cheese - 5**  
choose plain, , jalapeño or garden veggie cream cheese

**Biscuits and Gravy - 10 full • 7 half order**.....

• top it with our chicken fried chicken or quinoa mushroom veggie patty - 4

**Spicy Italian Sausage**  
fluffy baked biscuits smothered in italian sausage white gravy

**Mushroom and Thyme**  
vegetarian white gravy with mushrooms over fluffy baked biscuits

**Eggs n Stuff** • all natural, organic, free range eggs.....

**Shrimp and Grits - 12**  
garlic, green onion, bell pepper in a spicy cajun andouille & butter sauce with field greens salad & creamy polenta

**Tillamook Cheddar Scramble - 10**  
three scrambled eggs with green onions & cheddar cheese, toast, tots & choice of sausage links, chicken sausage patty or bacon

**Enrique Strata - 11** bread cubes baked with chorizo, tomato, basil, black olives, eggs, swiss & cheddar cheese topped with basil crème fraiche • choose field greens salad or tots

**Frittata - 10** arugula, mushrooms, cheese & eggs • choose field greens salad or tots

**Cast Iron Butter Baked Eggs - 12**  
three eggs, field greens salad & tots with choice of sausage links, chicken sausage patty or bacon

**Baked Orange French Toast - 9** berries, candied orange, whipped butter & honey

**Egg and Black Bean Enchiladas - 10** green chili, spicy four horsemen sour cream topped with chipotle mayo & pepper jack cheese • choose field greens salad or tots

**Waffles** • make it a stack... \$3 per additional waffle!!!.....

**Chicken n’ Waffle - 12** panko crusted boneless natural thigh. choice of whipped butter & honey, maple or gravy

**Chocolate - 8** warm chocolate sauce, chopped chocolate & whipped cream

**Traditional - 8** whipped butter & real maple syrup

**Pecan Waffle - 8** mandarin oranges, candied pecans, honey & whipped cream

**Burgers and Such** • served with fries, sub soup, salad or sweet potato fries - \$1.....

**Quinoa-Mushroom Veggie Burger - 10** • add cheese - 1

**Burger Burger\* - 12** 6 oz. cascade natural beef • add cheese - 1 • add bacon - 2

**Lamb Burger\* - 14** anderson ranch lamb, brier rose goat cheese, roasted red peppers, marinated onions & red pepper aioli

**Chipotle Elk Burger\* - 14** 6oz. elk patty with crispy onions, pepper jack cheese & chipotle mayo

**Four Horsemen Pulled Pork Sandwich - 12**  
braised cascade natural pork with napa cabbage-bell pepper coleslaw on ciabatta, choose four chili hot sauce or bourbon bbq sauce

**Panko Crusted Fish and Chips - 14** remoulade, cocktail sauce & napa cabbage-bell pepper coleslaw

there may be an upcharge for substitutions  
seating is limited, please be courteous of others waiting. AKA no camping please

**Starts**.....

**Oregano Fry Bread - 6** basil crème fraiche & tomato puree

**Soup of the Day - 4/6** with fresh grand central bread

**Smoked Fish Platter - 15** cold smoked salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers

**Cheese Platter - 15** rogue blue cheese, face rock cheddar, brie, briar rose goat, rotating selection, roasted garlic, cured bacon, seasonal fruit, red wine caramel & grand central baguette

**Basil and Garlic Prawn Skewers - 12**  
basil, chili & garlic prawns, napa cabbage- bell pepper slaw & coconut cashew sauce

**Mediterranean Platter - 13**  
pita, hummus, local hazelnuts, olives, roasted red pepper, marinated red onion, cucumber, tomato, pepperoncini & harissa

**Mussels Diabla - 14** spicy white wine, garlic & tomato broth (....also available in a ginger sake broth)

**Chicken Paté - 10** prosciutto wrapped chicken liver mousse with apple onion jam, pear mustard, bread & crackers

**Citrus Chili Shrimp Ceviche - 11**  
lime, cilantro, green onion, orange, radish, avocado, bell pepper & tomato served with fresh fried tortilla chips

**Charcuterie Plate - 15**  
paté, napoli, copa, schiacciata piccante, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread

**Starter Salads**.....

proudly serving Millenium Farms organic greens • add chicken: pulled, crispy or grilled - \$4

**Field Greens - 5/8**  
millennium farms greens, fried shallots & cherry tomatoes in house sherry vinaigrette

**Caesar Salad - 6/9**  
whole leaf romaine, house caesar dressing, red bell pepper & fried wontons

**Old House Dahlia Salad - 8/11**  
shaved dahlia tubers, fennel, fresh citrus, pears & candied almonds in a cranberry vinaigrette topped with dahlia chips

**Black Kale Salad - 8/11**  
purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese

**Entree Salads**.....

**Apple and Beet Salad - 11** rogue blue cheese, roasted beets, washington apples, walnuts & sherry vinaigrette

**Chicken Salad with Crispy Bacon - 12** chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas, cherry tomatoes & garlic croutons tossed with blue cheese or ranch dressing

**Smoked Trout Salad - 13**  
house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & red pepper in a creamy kalamata olive dressing

**Sesame Chili Chicken Salad - 12** crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing

\* consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness