PACIFIC GRILL
THE VINTAGE ROOM

BRUNCH MENU

Selections will be presented to your guests in a custom menu.
For groups of 20 or more, actual counts on the Main Course must be given 3 days before the event.

STARTERS
Please select 1 option to be served family-style

DIRTY FRIES
portlandia-style w/ crispy bacon, pepperoncini,
jalapeño, parmesan + herbs
+ sawmill gravy <gf>

SMOKED SALMON
cold-smoked salmon w/ 'everything' lavash crackers,
red onion, capers + cream cheese <gf, ◈>

YOGURT W/ PEAR + GRANOLA
vanilla yogurt, red wine poached pear,
house-made granola w/ oats, coconut, pepitas,
hazelnuts, maple syrup, olive oil, chia seeds,
brown sugar + sea salt <gf, v, ◈>

FLATBREAD OF THE DAY
chef's daily selection

MAINS
Please select 4 options:

FORAGED MUSHROOM OMELETTE
cage-free eggs w/ local wild chanterelles,
caramelized sweet onions, house-made 'boursin' blue,
fresh thyme, micro-arugula + hashed brown potatoes

STEAK + EGGS*
grilled *certified angus beef ®* teres major,
[2] cage-free eggs, hashed brown potatoes
+ red wine sauce

BURRATA FRITTATA
cage-free eggs w/ blistered heirloom tomatoes,
spinach, parmesan + burrata <gf, ◈>

OKONOMIYAKI*
japanese-style savory pancake w/ sweet potato,
cabbage, green + sweet onions, miso aïoli, PG hoisin,
[2] cage-free eggs, crispy shallots, sesame seeds
+ soy-brined jalapeños

PG BENEDICT*
poached eggs, english muffin, hollandaise,
hashed browns + black forest ham

1502 BREAKFAST*
[2] cage-free eggs, hashed browns
or [2] nueske's applewood-smoked bacon <gf>

FRENCH TOAST
raisin-pecan bread, red wine poached pears,
chai syrup, whipped butter + pecans

KING SALMON*
fresh B.C. king salmon, fingerling potato hash
w/ nueske's applewood-smoked bacon,
spinach, grilled onions + maple-balsamic honey

HOSTED BEVERAGES
fountain soda | coffee | hot tea

$45 | GUEST

(not including additional beverages, sales tax, valet, or service charge)

Menu items are subject to seasonal changes and fluctuation in pricing.