

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/ GRANOLA

vanilla yogurt, fresh fruit,
house-made granola w/ oats, pecans,
maple syrup, olive oil, 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 mushrooms,
caramelized sweet onions,
fontina, swiss + white cheddar, fresh thyme,
microgreens + hashed brown potatoes <gf>

1502 BREAKFAST*

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

BURRATA FRITTATA

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

GRILLED KING SALMON*

fresh B.C. king salmon, fingerling potato hash
w/ nueske's applewood-smoked bacon,
roasted brussels sprouts, spinach, grilled onions
+ maple-balsamic honey <gf, ♡>

PG BENEDICT*

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

STEAK + EGGS*

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

BANANAS FOSTER FRENCH TOAST

texas toast w/ bananas, walnuts,
powdered sugar + maple syrup

OKONOMIYAKI*

japanese-style pancake w/ sweet potato,
cabbage, leeks, green + sweet onions, togarashi,
kewpie mayo, **PG** bulldog sauce, crispy shallots,
sesame seeds + soy-brined jalapeños <gf>

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.