

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, walnuts,
maple syrup, olive oil,
brown sugar + sea salt <gf, v, ♡>

FLATBREAD OF THE DAY

chef's daily selection

MAINS

Please select 4 options:

SPRING OMELETTE

cage-free eggs w/ zucchini, basil, dill,
spring onions + burrata cheese

1502 BREAKFAST*

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

ASPARAGUS QUICHE

baked pastry crust w/ savory egg flan,
asparagus, gruyère cheese,
fresh thyme + arugula salad

GRILLED KING SALMON*

fresh B.C. king salmon, za'atar-spiced lentils,
honey-cumin carrots, sweet onion relish
w/ turmeric yogurt + golden raisins

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>

ZUCCHINI WALNUT BREAD FRENCH TOAST

griddled zucchini walnut bread, huckleberry syrup,
whipped cream + fresh berries

OKONOMIYAKI*

japanese-style pancake w/ zucchini,
cabbage, leeks, green + sweet onions, togarashi,
kewpie mayo, **PG** bulldog sauce,
[2] cage-free eggs, 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.