



GOOD MORNING SUNSHINE

EVERYTHING BAGEL AND CREAM CHEESE WITH CHIVES add lox, pickled red onion, cucumber & capers \$12	7
YOGURT AND GRANOLA greek yogurt, fresh berries, house-made granola, topped with a drizzle of honey add bananas \$3	13
STEEL CUT OATS hazelnuts, brown sugar, mixed berries add bananas \$3	8
HOUSE-MADE BLUEBERRY CRUMB CAKE contains walnuts	8

START ME UP

BISCUIT SLIDERS* ☞ two buttermilk biscuits, bacon, tillamook cheddar, spicy mayo, scrambled cage-free eggs; arugula & cherry tomato	15
BRIE AND BOURSIN OMELET* ☞ french style omelet with brie and boursin cheese, sautéed spinach and mushroom; served with roasted potatoes add dungeness crab \$7	18
BUTTERMILK PANCAKES fluffy buttermilk pancakes, powdered sugar, maple syrup add blueberries \$3 add bananas \$3 add chocolate chips \$3	15
OPEN FACED BREAKFAST CLUB* ☞ avocado, spicy mayo, fried eggs, bacon, cheddar, tomatoes, crispy onions on sourdough toast	19
MAYROSE HASH* ☞ braised corn beef, diced potatoes, charred cabbage, whole grain mustard sauce; topped with two fried eggs	22
KETO BREAKFAST BOWL* ☞ scrambled cage-free eggs, avocado, bacon, arugula, lemon vinaigrette, cherry tomatoes	19
AMERICAN BREAKFAST* ☞ two eggs any way, bacon, roasted potatoes, toast; drip coffee	20

All to-go orders include a \$0.50 upcharge per item for disposable packaging.

An 18% gratuity will be automatically charged to groups of 6 or more.

☞Plant based egg and sausage options available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please let your server know if you have any allergies.

BREAKFAST BUNDLE

BLUEBERRY CRUMB CAKE OR BAGEL AND A BANANA drip coffee or tea	14
SINGLE BISCUIT SLIDER*☞ AND A BANANA drip coffee or tea	14
STEEL CUT OATS AND DRIP COFFEE OR TEA hazelnuts, brown sugar, mixed berries add bananas \$3	12

SIDES

SINGLE PANCAKE 5 add blueberries, bananas, or chocolate chips \$1 ea	SINGLE EGG*☞ 4
HOMEGROWN GRANOLA 9 oats, almond, sunflower seeds, pumpkin seeds, dried cherries, toasted sesame seeds; choice of milk add berries \$4 add bananas \$3	ROASTED POTATO WEDGES 4
2 FRESH BAKED CROISSANTS 10 served with butter and jam	BACON OR SAUSAGE 6.50
	VEGAN SAUSAGE PATTIES 7.50
	CHICKEN APPLE SAUSAGE 7.50
	FRESH FRUIT BOWL 7
	TOAST 4 choice of white, wheat, sourdough or gluten free

DRINKS

DRIP 5.50	STEVEN SMITH TEA 6 choice of portland breakfast, british brunch, lord bergamot, masala chai, jasmine silver tip, spring greens, fez, white petal, meadow, peppermint, big hibiscus, red nectar
DOUBLE ESPRESSO 4.50	
LATTE OR CAPPUCCINO 5.50 add syrup \$1 add alt milk \$1	
HOT CHOCOLATE 4	
JUICE 6 choice of apple, orange, cranberry, or grapefruit	SEASONAL FRUIT SMOOTHIE 10 ask your server about this season's selection

COCKTAILS

MIMOSA 12 choice of orange or grapefruit	CANNED COCKTAILS 14 choice of bloody mary, lime margarita, grapefruit tequila paloma, watermelon vodka lemonade, vodka moscow mule, rum mai tai, nitro gin fizz, mt. hood old fashioned
HIGH NOON 10 pineapple seltzer	