

Spring 2023

BRUNCH

Brunch

TOASTED BAGEL **V** 6
plain/asiago/cinnamon raisin, whipped cream cheese

AVOCADO TOAST **V** 14
smashed avocado, oven-dried tomatoes, pickled freso, local greens

EGG SAMMY* 14
fried farm egg, nueske's bacon, spicy aioli, aged white cheddar, english muffin

EGG BENNY* 21
onsen egg, nueske's canadian bacon, béarnaise, english muffin

BREAKFAST PIZZA 26
housemade foccacia, pork sausage gravy, scrambled eggs, bacon, fontina cheese **LIMITED AVAILABILITY**

JACK'S STACK OF THREE 15
café-style pancakes (3) , whipped butter, buttermilk black pepper syrup

THE BRUNCH "BFS" 60
liberty farms lamb and pork breakfast sausage, crispy hash browns, spicy aioli, local greens
add caviar, crème fraîche, chives, lemon +60

KALE CAESAR SALAD 14
crushed ranch croutons, shaved parmesan, lemon dressing

WAGYU SMASH BURGER* 19
aged white cheddar, garlic aioli, onion jam

BAR STEAK* **GF** 40
herb butter, mushrooms

PASTA **V** 26
housemade, arugula pesto, asparagus, confit tomato, parmesan

Sides


BABY POTATOES **V** 12
confit garlic, saffron aioli, parmesan

BRUSSELS SPROUTS 12
thai vinaigrette, pickled chili, peanuts


FANCY CURLY FRIES **V** 10
garlic aioli, parsley

Cocktails

MIMOSA
prosecco, fresh orange
- 6 - 

MICHELADA
hot sauce, lime, mexican lager
- 9 - 

BLOODY MARY
vodka, house mix, traditional garnish
- 12 - 


TOMATO WATER BLOODY MARY
clarified tomato, citrus vodka, pickled cherry tomato
- 16 - 


ESPRESSO MARTINI
espresso, vodka, cold brew liqueur, simple syrup
- 16 - 

Stuff

EGG* 4
NUESKE'S BACON 10
SAUSAGE LINKS 6
HASH BROWNS 8
add caviar, crème fraîche, chives, lemon 60

Drinks

GARDEN OF SERENITY
ISH London Botanical Spirit, shichimi-lemon syrup
-13- 

GRAPEFRUIT GROVE FIZZ
ISH Mexican Agave Spirit, grapefruit-agave, lime, club soda
-13- 

SOFT DRINKS.....3
coke, coke zero, diet coke / 12 oz. cans
ICED TEA.....3
unsweetened / sweetened
DRIP COFFEE.....4
stumptown
COLD BREW COFFEE.....4
stumptown

executive chef + co-owner, Casey Burchfield
managing partner + co-owner, Jon Altizer-Bieger

GF **V**
Gluten Free Vegetarian
Many dishes can be made to accommodate dietary needs, upon request.

To support equitable compensation for all team members, a 3% surcharge is included on all checks which directly benefits our back of house team - the hardworking individuals who prepare and cook your meals. This surcharge helps ensure our non-tipped team members are fairly compensated and able to continue providing the high level of service you expect of us. We thank you for your understanding and support.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

* ITEM SERVED COOKED TO ORDER

+ ITEM SERVED RAW