



BREAKFAST

HASH

served with choice of toast (5-grain wheat, sourdough, english muffin, marble rye)

all hashes are made with two large eggs your way

mortar style (house sausage gravy, cheddar cheese, bacon) **\$4**

CORNED** BEEF ^{GF}** **\$13**
completely crocked sauerkraut, onion, bell pepper, home-style potatoes

SMOKED SALMON ^{GF} **\$14.5**
onion, spinach, house dill crème, home-style potatoes

VEGGIE ^{GF} **\$11**
yellow squash, zucchini, red & green bell pepper, broccoli, house pesto, home-style potatoes

OMELETS

served with home-style potatoes, choice of toast (5-grain wheat, sourdough, english muffin, marble rye)

omelets are made with three large eggs

mortar style (house sausage gravy, cheddar cheese, bacon) your home-style potatoes **\$4**

CAPRESE ^{GF} **\$12.5**
tomato, fresh mozzarella, basil, balsamic reduction

CARNIVORE ^{GF} **\$13.5**
bacon, house carnitas, ham, cheddar cheese

DENVER ^{GF} **\$13**
ham, bell pepper, onion, cheddar cheese

VERDE ^{GF} **\$14**
pepper tree chorizo, black beans, completely crocked salsa verde, pepper jack, tomato, avocado

VEGGIE ^{GF} **\$12.5**
mushrooms, artichoke hearts, asparagus, swiss cheese, house pesto

BACON & BLUE ^{GF} **\$12.5**
bacon, blue cheese, sautéed spinach & mushrooms, sundried tomatoes

BENEDICTS

served with home-style potatoes

served with two large poached eggs on a warm english muffin with house hollandaise sauce

mortar style (house sausage gravy, cheddar cheese, bacon) your home-style potatoes **\$4**

CLASSIC **\$13**
thick cut ham

VEGGIE **\$12.5**
asparagus, grilled tomato, house pesto

CARNITAS **\$13.5**
house carnitas, sautéed onion & green chili, chipotle hollandaise, fresh cilantro

FRIED CHICKEN **\$13.5**
buttermilk fried chicken, fresh spinach, tomato, creole hollandaise

BAY SHRIMP **\$13.5**
oregon bay shrimp, spinach, grilled tomato, sundried tomato hollandaise

SPECIALTIES

mortar style (house sausage gravy, cheddar cheese, bacon) your home-style potatoes **\$4**

BREAKFAST PLATTER **\$8**
two large eggs your way, home-style potatoes, choice of toast (5-grain wheat, sourdough, english muffin, rye) + ham, maple smoked bacon or link sausage **\$3**

BISCUIT & GRAVY **\$9.5**
house biscuit, house sausage gravy

CHICKEN & WAFFLES **S | \$11 L | \$13**
belgian waffle, buttermilk fried chicken, powdered sugar, maple

CHICKEN FRIED STEAK **\$15.5**
buttermilk fried steak, house sausage gravy, two eggs your way, home-style potatoes

POWER BOWL **\$14**
zenners chicken apple sausage, quinoa, baby kale, squash, broccoli, tomato, avocado, pepita pesto, poached eggs

FLAT IRON STEAK & EGGS ^{GF} **\$16.5**
6oz grilled flat iron steak, horseradish crème, two eggs your way, home-style potatoes, choice of toast (5-grain wheat, sourdough, english muffin, rye)

HUEVOS RANCHEROS **\$ 13.5**
pepper tree chorizo, two large over medium eggs, crispy corn tortillas, black beans, pepper jack, pickled jalapenos, avocado, crema, house salsa roja, home-style potatoes

BISCUIT SANDWICH **\$14**
house biscuit, buttermilk fried chicken, cheddar cheese, house sausage gravy, two eggs your way

BMC SCRAMBLE ^{GF} **\$12**
three eggs, crispy bacon, tomato, spinach, cream cheese, chives, home-style potatoes

DRINKS

see opposite side for drinks as well as our full drink menu located on your table

BLOODY MARY BAR

JOIN US EVERY SATURDAY & SUNDAY FOR OUR FULL BLOODY MARY BAR!

rotating accompaniment of sauces, meats and cheeses every week. ask your server for more details

HOUSE VODKA
single **\$9**
double **\$11**

CRATER LAKE VODKA
single **\$11**
double **\$14**

CRATER LAKE PEPPER VODKA
single **\$11**
double **\$14**

GREY GOOSE
single **\$13**
double **\$16**

PANCAKES

SWEET CREAM **I | \$4 III | \$8.5**
whipped butter, maple + fresh strawberries & bananas **\$2**

CINNAMON ROLL **I | \$5 III | \$10**
brown sugar & cinnamon filling, sugar icing

LEMON RICOTTA **I | \$5 III | \$10**
fresh blueberries, powdered sugar, whipped butter, maple

CREPES

HAM & CHEESE **\$10**
scrambled eggs, ham, spinach, cheddar cheese, fresh fruit

FRESH FRUIT **\$9**
cream cheese icing, fresh strawberries & bananas, whipped cream

SMOKED SALMON **\$14.5**
smoked salmon, scrambled eggs, spinach, tomato, pickled red onion, dill crema

WAFFLES

BELGIAN **\$7.5**
whipped butter, maple + fresh strawberries & bananas **\$2**

LIEGE **\$8**
powdered sugar, maple +fresh strawberries & bananas, whipped cream **\$2**

NUTELLA LIEGE **\$10.5**
nutella, fresh strawberries, whipped cream, maple, powdered sugar

GRAINS

STEEL CUT OATS **\$7**
fresh apples, grape-nuts, brown sugar

HOUSE MADE GRANOLA ^{GF} **\$8**
dried cranberries, pepita seeds, hazelnuts, honey, quinoa, choice of milk (whole, skim, almond, soy)

+ upgrade all toasts to house biscuit or scone **\$2**

+ split plate charge **\$3**

^{GF} = gluten free

AN 18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE.

ONE CHECK REQUIRED FOR PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

WE ALWAYS DO OUR BEST TO ACCOMMODATE SPECIAL DIETARY NEEDS BUT WE CANNOT GUARANTEE THE ABSENCE OF TRACE AMOUNTS OF NUTS, WHEAT, SHELLFISH, EGGS OR MILK.



LUNCH

ALL SANDWICHES/BURGERS/WRAPS

Served with french fries

substitute spring greens salad or cup of soup for **\$2**

mortar style (house sausage gravy, cheddar cheese, bacon) your fries **\$4**

SANDWICHES

- BMC CLUB** **\$12**
- turkey, bacon, mayo, swiss, tomato, red onion, spring greens, house pesto, 5-grain wheat
- SALMON MELT** **\$14**
- smoked king salmon, caper aioli, spinach, tomato, provolone, sourdough
- REUBEN** **\$13**
- corned beef, swiss, completely crocked sauerkraut, house thousand island, rye
- BUFFALO & LIEGE** **\$13.5**
- crispy buttermilk fried chicken on two house liege waffles, buffalo sauce, swiss, lettuce, tomato, onion
- GRILLED CHEESE** **\$10.5**
- cheddar cheese, bacon, granny smith apples, sourdough
- CHICKEN CAPRESE** **\$12.5**
- grilled chicken, fresh mozzarella, tomato, basil, spring greens, pesto aioli, balsamic reduction, ciabatta
- FRENCH DIP** **\$13**
- house roast beef, caramelized onions, swiss cheese, horseradish aioli, french roll, aus jus
- FRIED FISH** **\$13**
- blue moon battered & fried fresh cod, romaine, tomato, red onion, caper aioli, ciabatta
- PULLED PORK** **\$12.5**
- slow roasted pork, house bbq sauce, cabbage slaw, pickled red onion, brioche bun

BURGERS

6oz fresh beef patties served on brioche buns

- CHEESE** **\$11.5**
- cheddar cheese, spring greens, red onion, tomato, thousand island
- BACON & BLUE** **\$12.5**
- blue cheese crumbles, spring greens, tomato, chive & blue cheese dressing
- BBQ BACON** **\$12.5**
- cheddar cheese, bacon, onion ring, bbq sauce, tomato, spring greens
- FIRESIDE** **\$13.5**
- pepper tree chorizo, pepper jack cheese, spring greens, tomato, red onion, habanero aioli

WRAPS

- VEGGIE** **\$11.5**
- asparagus, avocado, cucumbers, tomatoes, spring greens, cream cheese, pesto, spinach tortilla
- BBQ CHICKEN** **\$12.5**
- grilled chicken, onion rings, bbq sauce, tomatoes, cheddar cheese, ranch, spinach tortilla
- CALIFORNIA** **\$12.5**
- turkey, bacon, avocado, tomato, red onion, spring greens, honey mustard, spinach tortilla

SOUP & SALAD

house dressings (pepita-cilantro vinaigrette, ranch, tapatio ranch, caesar, oregon berry vinaigrette, blue cheese, thousand island, honey mustard)

SOUP OF THE DAY **C | \$3.5**
inquire with server **B | \$5**

- HOUSE** **\$6**
- spring greens, cucumber, tomato, red onion, grape-nuts, choice of house
- CAESAR** **\$9**
- romaine, parmesan, house caesar dressing, bread
- + blackened chicken **+\$3.5**
- + grilled steak **+\$6.5**
- QUINOA** **\$10**
- GF baby spinach, tomato, red onion, black beans, fresh bell pepper, pepita-cilantro vinaigrette

STEAK & SPINACH **\$16**

GF grilled flat iron steak, marinated onions, dried cranberries, tomato, toasted hazelnuts, blue cheese crumbles, oregon berry vinaigrette

SOUTHWEST CHICKEN **\$13**

blackened chicken, spring greens, pepper jack cheese, avocado, black beans & corn, crispy tortilla shell, tapatio ranch, house salsa roja

COBB **\$13.5**

GF seasoned chicken, blue cheese crumbles, bacon, avocado, tomato, egg, spring greens, choice of house dressing

BAY SHRIMP LOUIE **\$14**

GF oregon bay shrimp, cucumber, tomatoes, avocado, hardboiled egg, red onion, spring greens, thousand island

SOUP & SALAD **\$10**

house salad with choice of house dressing & bowl of our soup of the day

COD FISH & CHIPS **\$14**

blue moon battered fresh cod, house cabbage slaw, caper aioli, fries

SIDES

- one large egg** **\$1.5**
- sour cream** **\$1**
- avocado** **\$2**
- sausage links** **\$4**
- ham or thick cut bacon** **\$5**
- house hollandaise** **\$2.5**
- sausage gravy** **\$3.5**
- house salsa** **\$1**
- home-style potatoes** **\$3.5**
- fries** **\$3.5**
- cup fresh fruit** **\$4**
- vanilla greek yogurt** **\$2**
- toast** (5-grain wheat, sourdough, english muffin, rye) **\$1.5**
- house biscuit** (butter, jam) **\$3**
- cottage cheese** **\$1.5**

DRINKS

also see our full drink menu

COLD BEVERAGES

- fresh orange juice**
- 7oz - **\$3**
- 12oz - **\$4**
- fresh grapefruit juice**
- 7oz - **\$3**
- 12oz - **\$4**
- tomato, apple, or cranberry juice**
- 7oz - **\$2**
- 12oz - **\$3**

milk

whole or skim

7oz - **\$1.5**

12oz - **\$2.5**

fresh lemonade

bottomless - **\$3**

local fruit lemonade

seasonal fruit

bottomless - **\$4**

fresh brewed iced tea

bottomless - **\$2**

arnold palmer

bottomless - **\$2.5**

chocolate milk

7oz - **\$2.5**

12oz - **\$3.5**

brew dr. kombucha

happiness or ginger turmeric

14oz - **\$4**

soda

pepsi | diet pepsi | mt. dew | mug | sierra mist | orange crush | dr. pepper | sobe lifewater | ginger ale

bottomless - **\$2**

red bull

regular or sugar free

8.4oz - **\$3**

HOT BEVERAGES

fresh brewed coffee

sisters coffee company (black butte gold regular or decaffeinated)

bottomless - **\$3**

hot tea

two leaves and a bud

assorted selection - **\$2.5**

hot chocolate

fresh whipped cream, chocolate sauce, rainbow sprinkles

12oz **\$3**

16oz **\$3.5**

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