

AEBLESKIVERS

AY-bleh-skih-vuhr 🌱

Lemon curd, seasonal preserves, whip

10

Toasty Toast

JUST AVO TOAST 🌱 / \$10

Salt, pepper, lemon, olive oil, sourdough

PNW 🌱 / \$12

Hollandaise butter, bacon, sautéed alliums, sunnyside organic egg*, toasted pepitas, sourdough

SAM-I-HAM / \$12

Arugula pistachio pesto, ham, Carolina BBQ, charred Washington asparagus, fried egg*, paprika, toasted baguette

LOX / \$12

Cured sockeye salmon*, lemon caper cream cheese, microgreens, baguette

ALL ABOUT THE *Bennys*

THE ORIGINAL BORING BENNY

House shaved Pendleton Ham, scratch-made hollandaise, poached organic eggs*, english muffin

\$18

PINOT NOIR SHORT RIB BENNY

Painted Hills short rib, seasonal vegetables, red pepper coulis, crème fraîche, scratch-made hollandaise, poached organic eggs*, drop biscuit

\$24

SMOKED PORK BENNY

House smoked pork, poached organic eggs*, hollandaise, pepper sauce, pretzel bun

\$18

Substitute for Gluten Free Biscuit +\$1

Waffles & Toast

HOUSE WAFFLE 🌱 / \$12

Belgian waffle, doughnie dust, espresso dusted whipped cream, maple syrup

BOURBON VANILLA CREAM FRENCH TOAST 🌱 / \$19

Candied pecans, toasted pumpkin seeds, preserves, challah, whipped cream, maple syrup

FRIED CHICKEN + WAFFLE / \$20

Mary's Farm fried chicken breast, bourbon maple syrup, whipped cream

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BORING BREAKFAST 🌱 / \$16

Two organic eggs*, herbed potatoes, and choice of bacon, house sausage, or sautéed vegetables

SHRIMP + GRITS 🔥 / \$18

House-made pork sausage, shallots, fennel, garlic, chili oil, cream, maître d'hôtel butter

DROP BISCUITS + GRAVY 🌱 / \$16

Two organic eggs*, choice of sausage or caramelized onion gravy. Add Fried Chicken +\$12

STEAK & EGGS / \$28

8 oz Painted Hills teres major, chimichurri, three organic eggs*, microgreens

CHILAQUILES 🌱 🔥 / \$15

Fried tortillas, onions, garlic, two organic sunnyside eggs*, feta, avocado, crème, verde hot sauce, cilantro microgreens

ASPARAGUS OMELETTE 🌱 / \$14

Washington asparagus, arugula, feta, garlic, shallot

MISS PIGGY OMELETTE / \$14

Bacon jam, pecorino, MycoMunity mushrooms

EGG WHITE QUICHE 🌱 / \$8

Made with organic eggs. Choice of bacon, sausage, ham and cheddar or seasonal vegetable.

BOWLS

SMOKEY BRISKET HASH / \$17

Marinated chickpeas, sautéed mushroom, spring onions, arugula, cilantro chimichurri

LET'S NOT MEAT 🌱 / \$17

Garlic ginger walnuts, mushroom, seasonal vegetable, red onion, dried cherries, roasted carrots, seedy brittle, avocado, gremolata, s & p vin, Mulino Microgreens

Salads

ASPARAGUS PANZANELLA SALAD 🌱

Asparagus, arugula, mozzarella, cucumbers, toasted hazelnuts, crostinis, honey vin, basil

\$16

TERES MAJOR STEAK SALAD

Painted Hills teres major, avocado, bacon, crispy onion, pecorino, buttermilk dressing, s & p vin

\$26

SPRING WEDGE

Little Gem lettuce, bacon, spring onion, toasted pistachio, soft boiled egg, feta, green goddess vin

\$16

HOUSE CAESAR

Crispy capers, field greens, pecorino, caesar

\$9 / \$12

SIMPLE GREENS 🌱

Marinated onion, field greens, pepitas, honey vin

\$8 / \$10

Add 4oz Mary's Grilled Chicken Breast - 11
Add 4oz Painted Hills Teres Major - 12

SANDWICHES

Sandwiches come with simple greens salad.

CHICKEN PESTO CLUB..... 18

Mary's Farm grilled chicken, bacon, arugula pesto, buttermilk vinaigrette, ciabatta

UNCLE HONGO..... 19

MycoMunity mushrooms, roasted turkey, havarti, caramelized onion, garlic aioli, croissant

NO-HAM-GUY 🌱 18

Garlic ginger walnuts, beet coulis, charred asparagus, red onions, mixed greens, garlic, shallots, cucumbers, ciabatta

SMOKED PULLED PORK..... 15

Pretzel bun, pickles, 'bama slaw, S & P vin, honey BBQ

BURGERS

Burgers come with hand cut fries or simple greens, or caesar salad.

FRIED CHICKEN BURGER 20

Mary's Farm fried chicken, furikake, alabama white sauce, house pickles, salt + pepper slaw, potato bun

BORING BURGER 18

Two Gribble Creek beef patties, american cheese, tomato chutney, garlic aioli, house pickles, caramelized onion, stone ground mustard, potato bun

ELK BURGER 18

Arugula, garlic aioli, fried onions, honey BBQ, Face Rock cheddar, rustic bun

SOUP

SEASONAL SOUP 6/9

served with focaccia

Thank You for dining with us!

🌱 Meat-Free / Meat-Free Option 🔥 Spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may include raw or undercooked eggs, fish, or meat.

A 20% automatic gratuity will be applied to parties of 8 or more. A 3% fee will be applied to all credit transactions. We kindly ask no more than two credit cards are used per party.