

Weekend Brunch

Saturday-Sunday, 8:00AM - 3:00PM

Seward Park Breakfast \$9

Two eggs*, potatoes, and choice of house-made toast or English muffin.

Add bacon, pork or chicken-apple sausage, or Field Roast apple-maple sausage for \$4

Sub fruit for potatoes \$3

Belgian Waffle \$8 (Available until 12PM only) (Gluten-free waffle add \$2)

Add bacon, pork or chicken apple sausage, or Field Roast apple-maple sausage for \$4

Add hand-cut fried chicken tenders \$4

Buttermilk Pancakes \$10 (Available until 12PM only)

Two giant buttermilk pancakes. Add blueberry compote \$2 Add bacon, pork or chicken-apple sausage, or Field Roast apple-maple sausage for \$4

Diane's Breakfast \$10

Spiced French green lentils, avocado, arugula, cilantro pesto, poached egg*. (gf)

Chilaquiles \$14

Three eggs scrambled with crispy corn tortillas, ranchero sauce, and cheddar and jack cheese. Topped with sour cream and green onion. Served with house-made refried beans. (gf)

Corned Beef Hash \$14

Guinness-braised corned beef, bell pepper, onion, and potatoes, topped with 2 poached eggs*. Choice of house-made toast or English muffin.

Eggs Benedict \$14

Split English muffin, poached eggs*, and hollandaise with your choice of either smoked salmon, ham, or avocado and slow-roasted tomato.

Served with potatoes. Sub fruit for \$3

Soups \$5/\$9

Ask your server for today's soup options. Always one for vegetarians, and one for meat eaters.

House Salad \$12

Romaine, cherry tomato, Parmesan, red-wine vinaigrette

Caesar Salad \$12

Romaine, anchovies, croutons, Parmesan, Caesar dressing

Add to either salad: grilled or fried chicken \$4 • grilled or house-smoked salmon \$6 • grilled top sirloin* \$8

Burgers & Sandwiches

All burgers and sandwiches come with fries. Sub house salad \$3. Sub fruit \$3. Sub gluten-free bun or bread \$3.

Raconteur Burger \$13

1/3 lb Double R Ranch beef*, pickle, onion, butter lettuce, burger sauce. Served on a brioche bun. Add American or cheddar \$1, bacon \$3, fried egg \$2 Sub Field Roast Patty .50

Lobster Roll \$19

Maine lobster, chives, butter lettuce, mayo. Served on a buttered brioche bun.

Fried Chicken Sandwich \$14

Buttermilk-brined chicken breast, pickles, butter lettuce, ranch. Served on a brioche bun.

Grown-Up Grilled Cheese \$12

Cheddar, Monterey Jack, and aged Gouda, fresh basil, slow-roasted tomato. Served on sourdough grilled with herbed butter.

B.L.A.T.T. \$15

Bacon, roasted turkey breast, slow-roasted tomato, butter lettuce, avocado aioli.
Served on house-baked focaccia.
Add Tillamook cheddar \$1

Sides

Zoe's Bacon \$5 Chicken-apple sausage \$4.5 Pork sausage links \$4.5 Field Roast veggie sausage \$4.5 Fruit \$5 2 Eggs \$4 1 Egg \$2 Twice-cooked potatoes \$5 House-made coffee cake \$3 House-made toast \$3

Gluten-free toast \$3 Hollandaise \$1 Sliced half avocado \$2 House-made salsa \$1 Sour Cream \$1

Brunch Cocktails

Bloody Mary \$7 Mimosa (Grapefruit or Orange) \$7 glass/\$20 carafe Sangria \$7 Screwdriver \$7

(gf) = gluten-free