

BREAKFAST MENU

v = vegan gf = gluten free gf* = can be made gluten free

Traditional

AM Starter - granola, yogurt, fruit 8 gf
Bob's Steel Cut Oats - toasted coconut, dried cherries, almonds, brown sugar 9 gf
Biscuits + Gravy* - jalapeño cheddar biscuit, country pork gravy, two eggs 12
French Toast - brioche, fruit, powdered sugar, side of bacon 13
Buttermilk Pancakes - berries, powdered sugar 10

Eggs Benedict gf*

Served with crispy potatoes - Substitute english muffin with chickpea cake or gluten free bread for 2 dollars more

Classic Ham* - 13
Smoked Salmon* - 15
Florentine* - tomato, spinach 13

Omelets

Served with crispy potatoes and choice of toast

Smoked Salmon - wild, house smoked salmon, capers, red onion, tomato, spinach 15 gf
Denver - jack cheese, ham, bell pepper sofrito 12 gf
Mushroom - seasonal wild mushrooms, swiss cheese, spinach, tomato 12 gf
Ham + Cheese - diced ham, american cheese 12 gf

B+K Favorites

Served with crispy potatoes

House Scramble - chorizo, tomato, cilantro, onion, sour cream, toast 12 gf
Breakfast Tostada* - fried corn tortillas, black beans, sour cream, pico de gallo, two eggs 12 gf
Breakfast Burrito - jack cheese, sausage, onion, bell peppers, cilantro, sour cream, scrambled eggs, flour tortilla, pico de gallo 13 gf*
Breakfast Sandwich* - two fried eggs, bacon, white cheddar, potato bun 13 gf*
B+K Breakfast* - two eggs, bacon or sausage, toast 13 gf*

Extras

one egg* 2 bagel 3 fruit 4 apple wood smoked bacon or sausage 4 breakfast potatoes 4
jalapeño cheddar biscuit 3 toast (white, wheat, rye, or english muffin) 2
substitute gluten free bread 2

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- Biscuits + Gravy - jalapeño cheddar biscuit, country pork gravy, two eggs 12
- B+K Breakfast* - two eggs, bacon or sausage, toast 13 gf*
- French Toast - brioche, fruit, powdered sugar, side of bacon 13
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Eggs Benedict gf*

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- Classic Ham* - 13
- Smoked Salmon* - 15
- Florentine* - tomato, spinach 13

Omelets

Served with crispy potatoes and choice of toast

- Smoked Salmon - wild, house smoked salmon, capers, red onion, tomato, spinach 15 gf
- Mushroom - seasonal wild mushrooms, swiss cheese, spinach, tomato 12 gf

B+K Favorites

- Vegetable Hash* - bell peppers, kale, wild mushrooms, onion, potato, two eggs, toast 13 gf
- Breakfast Sandwich* - two fried eggs, bacon, white cheddar, potato bun 13 gf*
- Caesar Salad* - romaine, confit garlic, parmesan, lemon, crostini 8 gf*
- House Salad - mixed greens, Rogue bleu, hazelnuts, local cranberries, sherry vinaigrette 8 gf
- Fish Tacos - crispy rockfish, cabbage & pineapple slaw, salsa verde, side salad 14 gf
- Hummus - lemon hummus, fresh vegetables, pita 11 gf* v
- Roasted Turkey Sandwich - turkey, Oregon cranberries, herbed cream cheese, white cheddar, lettuce, tomato, onion 13 gf*
- Classic Burger* - american cheese, tomato, lettuce, mayo, fries 13 gf*
- B+K Burger* - bacon jam, Rogue bleu, sweet chili aioli, fries 15 gf*

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- one egg* 2 bagel 3 fruit 4 apple wood smoked bacon or sausage 4 breakfast potatoes 4
- jalapeño cheddar biscuit 3 toast (white, wheat, rye, or english muffin) 2
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LUNCH MENU

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Starters

- Market Oysters* - habanero cocktail sauce, mignonette 18/32 gf
- Daily Soup - daily farmers market inspiration 5/10
- House Salad - Rogue bleu, hazelnuts, local cranberries, sherry vin 7 gf
- Porcini Fries - shoestring fries, porcini salt, parmesan 6
- Hummus - lemon hummus, fresh vegetables, pita 11 gf*
- Crab Dip - artichoke, parmesan, capers, cream cheese 14
- Artisan Cheese Plate* - local and international cheeses, preserves, crostini, baguette 16 gf*

Sandwiches

All sandwiches come with fries. Substitute green salad for a dollar more

- Roasted Turkey -turkey, OR cranberries, herbed cream cheese, white cheddar, lettuce tomato, onion 13 gf*
- Grilled Cheese - sharp cheddar, fig jam, bacon, arugula, como 12 gf*
- Chicken Hummus Wrap - chicken, hummus, almonds, egg, spinach 14 gf*
- Classic Burger* - american cheese, tomato, lettuce, mayo 13 gf*
- B+K Burger* - bacon jam, Rogue bleu, sweet chili aioli 15 gf*

Entrees

- Pozole - hominy, pork, corn chips, lime crema, red onion 12 gf
- Classic Caesar* -romaine, confit garlic, parmesan, lemon, crostini 12 gf*
- Oregon Salad - sliced beets, hazelnuts, cranberry vinaigrette, goat cheese 12 gf
- Wedge Salad - iceberg, bacon, cherry tomatoes, blue cheese 12 gf
- Chicken Salad - napa cabbage, arugula, pickled peppers, carrots, egg, creamy dill vinaigrette 14 gf
- Fish Tacos* - crispy rockfish, cabbage & pineapple slaw, salsa verde, side salad 14 gf
- Crispy Chickpea Cakes - roasted seasonal vegetables, carrot puree, basil 16 v gf
- Fish + Chips - remoulade, malt vinegar 14
- Smoked Tomato Ragu - house made ragu, fall vegetables, gemelli pasta 13 v

Extras

- grand central baguette 3
- grilled chicken 6
- smoked salmon 8
- bacon 3
- substitute gluten free bread 2

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DINNER MENU

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Small Plates

- Warm Olives - garlic, thyme, orange 5 gf
- Deviled Eggs - pickled peppers, radish 6 gf
- Bacon Wrapped Dates - chorizo, medjool dates 8 gf
- Jalapeño Poppers - bacon, goat cheese, squash purée 9 gf
- House Salad - Rogue bleu, hazelnuts, local cranberries, sherry vin 7 gf
- Caesar Salad* - romaine, confit garlic, parmesan, lemon, crostini 8 gf*
- Wedge Salad - iceberg, bacon, cherry tomatoes, blue cheese 12 gf
- House Soup - daily farmers market inspiration 5/10

For Sharing

- Market Oysters* - habanero cocktail sauce, mignonette 18/32 gf
- Hummus - lemon hummus, fresh vegetables, pita 11 gf*
- Crab Dip - artichoke, parmesan, capers, cream cheese 14
- Artisan Cheese Plate* - local and international cheeses, preserves, crostini, baguette 16 gf*

Entrees

- Market Fish* - Pacific Northwest fish with farmers market accompaniments MP
- Crispy Chickpea Cakes - roasted seasonal vegetables, carrot puree, chimichurri 16 v gf
- Roasted Half Chicken - goat cheese potato purée, brussels sprouts, sherry vinegar gastrique 19 gf
- Smoked Tomato Ragu - fall vegetables, gemelli pasta 16 v
- Pork Chop - collard greens, squash, Carolina barbecue sauce 20 gf
- B+K Burger* - bacon jam, Rogue bleu, sweet chili aioli, fries 15 gf*
- Steak Frites* - house steak sauce, fries 18
- Eggplant Parmesan - fall vegetables, marinara, parmesan 16
- Grilled Hanger Steak* - sweet potato purée, cauliflower, chimichurri, pickled onions 26 gf

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- smoked salmon 8 bacon 3 substitute gluten free bread 2

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