

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 (sourdough, wheat, or english muffin) 2
substitute gluten free bread 2

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- B+K Breakfast* - two eggs, bacon or sausage, toast 13 gf*
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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, crispy potatoes 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*

Extras

- one egg* 2 bagel 3 fruit 4 apple wood smoked bacon or sausage 4 breakfast potatoes 4
- jalapeño cheddar biscuit 3 toast (sourdough, wheat, 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 - french fries, porcini salt, parmesan 6 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*

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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Happy Hour

4pm - 6pm weekdays, 3pm - 6pm Sat/Sun
10pm - close daily

Warm Olives	4
Chili Spiced Almonds	4
3 Market Oysters*	7.5
habanero cocktail sauce, mignonette	
3 Bacon Wrapped Dates	6
chorizo, medjool dates	
Deviled Eggs	3
radish, pickled pepper	
Parmesan Fries	4
porcini salt, parmesan	
Chicken Wings	6
sriracha lime or sweet chili	
Jalapeño Popper	3
bacon, goat cheese, squash purée	
Crab & Artichoke Dip	10
crab, artichoke, cream cheese, crostini	
Hummus	5
vegetables, warm pita	
House Salad	5
greens, Rogue bleu, hazelnuts, cranberries	
Caesar Salad	5
romaine, parmesan, lemon, crostini	
American Classic Burger*	8
cheese, lettuce, tomato, onion, mayo	
Fish & Chips	8
remoulade, malt vinegar	
Fried Chicken Slider	4
pickle, mayo	
BLT Slider	4
heirloom tomato, bacon, lettuce, mayo	
Pulled Pork Slider	4
house carolina barbecue sauce, mayo	

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Cocktails 6

Dark & Stormy

gosling dark rum, cock+bull ginger beer, lime

Moscow Mule

vodka, ginger beer, lime

French 75

gin, lemon, bubbles

Margarita

tequila, lime, triple sec, simple, salt

Greyhound

vodka, grapefruit

Kentucky Mule

whiskey, ginger beer, lime

Wine 6

House Red Wine

House White Wine

Draft Beer & Cider

Breakside Wanderlust IPA 5

Upright Brewing Saison Vert 5

Rev Nat's Viva La Pineapple Cider 6

Boneyard Diablo Rojo 5

NCB Scrimshaw Pilsner 5

Lagunitas Get Naked IPA 5

Bottles & Cans

PBR tallboy 2

Coors Light 3

Budweiser 3

Pacifico 3

Old Rasputin 5