



Monday - Friday
6:30 am - 11:00 am
Saturday - Sunday
7:00 am - 11:00 am

BREAKFAST

STARTERS

FRESH PASTRY BASKET	12
griddled banana bread, the pastry of the day, whipped butter, Portland honey, orange marmalade	
BOB'S RED MILL OAT GRANOLA	11
berries, bruleed banana, whole milk (Substitute soy milk, almond milk or Ellenos yogurt \$2)	
BUILD YOUR OWN BAGEL	11
toasted Marsee's Everything bagel. Your choice of butter & jam, whipped cream cheese, or house made hummus. (Add salmon lox \$6)	

EGG CREATIONS

Served with potato galette	
Add your choice of toast: sourdough, wheat or rye	2
Warm Croissant	3
Substitute seasonal fruit for potato	3
Substitute egg whites	2
2 FARM EGGS	15
any style, your choice of meat	
HUEVOS RANCHEROS	16
black beans, ranchero sauce, cilantro sour cream, chorizo	

MORE BREAKFAST THINGS

THE OREGON OMELET	16
Kurobuta ham, Tillamook cheddar, foraged mushrooms, caramelized onion	
THE BENSON BENEDICT	17
toasted croissant, Kurbuta ham, poached eggs, hollandaise	
BREAKFAST BURRITO	15
eggs, chorizo, caramelized onion, red potato, and Tillamook cheddar served with salsa, and pickles (Substitute our vegetarian option with fresh seasonal vegetables)	
BELGAIN WAFFLE	11
whipped cream and berries	
BISCUITS AND GRAVY	16
house made biscuits, sausage gravy, two eggs any style	
BRIOCHE FRENCH TOAST	15
cinnamon, vanilla, 100% maple syrup, blueberry compote	
VEGAN TOAST AND HUMMUS	14
sourdough bread, house pickles, marinated apples	

BEVERAGES

Coffee, Espresso, Tea Cappuccino	5
Latte, Hot Chocolate Fresh Orange or Grapefruit Juice	6

SIDES

Cup of fruit or Caramelized Ruby Red Grapefruit	4
Side of toast	3
Daily Pastry	4
2 Eggs	6
Biscuits & Gravy	10
Sausage, Kurobuta Ham, Bacon	5

(GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



ALL DAY DINING

STARTERS & SIDES

TRUFFLE POMME FRITES	9
lemon aioli, ketchup	
MAC & CHEESE	12
coastal cheddar sauce, toasted breadcrumbs	
CHILLED PRAWN COCKTAIL	16
classic sauce, lemon	
CHEESE & CHARCUTERIE BOARD	17
artisan cheeses & dry cured meats, classic accompaniments	
TOMATO BISQUE	10
grilled focaccia	
CLAM COWDER	12
chive oil	

SALADS

Add to your salad:	
Grilled marinated prawns	10
Chicken	6
Salmon	8
MESCLUN SALAD	8
seasonal veggies and fruit, green goddess	
THE ICEBERG WEDGE COBB	16
grilled chicken, blue cheese crumbles, hard boiled eggs, bacon, kalamata olives, chive, Banyuls vinaigrette	
CHEF'S CEASAR SALAD	13
romaine hearts, Parmesan, garlic croutons	

ALL DAY ENTREES

Sandwiches served with our choice of pommes frites or side salad	
AVOCADO GRILLED CHEESE	12
sourdough, gruyere	
Add bacon	3
CROQUE MONSIEUR	16
grilled rustic white bread, kurobuta ham, melted gruyere, bechamel	

SPICY CHICKEN	15
cornflake crusted, brioche bun, lettuce, tomato, Serracha aioli	
ROYAL RUBEN	17
toasted rye bread, sauerkraut, corned beef, gruyere, Russian dressing	
PALM COURT WAGYU CHEESEBURGER	20
1/2 pound, Tillamook cheddar, brioche bun, lettuce, tomato, onion, 1000 Island dressing	
GRILLED MARKET FISHBOWL	22
potato galette, seasonal vegetables, hollandaise	
MEATLOAF	20
potato galette, seasonal vegetables, mushroom demi	

SERVED AFTER 5PM

OSSOBUCO	28
pork shank braised in a classic garlic tomato sauce	
FILET MIGNON	45
custom aged, Certified Angus Beef, mushroom demi	
GRILLED PACIFIC SALMON	34
lemon butter, hazelnut germolata	
BBQ PORK RIBS	half 22 full 34
cole slaw	
FETTUCINI ALFREDO	20
garlic & parmesan cream sauce, seasonal vegetables	
Add grilled marinated prawns	11
Add chicken breast	8
Add Pacific salmon	10

MORE SIDES

Mixed seasonal vegetables	6
Cole slaw	5
Side seasonal fruit	5

DESSERT

Oregon Marionberry Cheesecake	12
Pear & Almond Tart	12
Double Chocolate Cake	12

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