

# THE BENSON

PORTLAND

## BREAKFAST

### CLASSICS

**Selection of Pastries** 15-  
with butter and preserves

**Granola & Yogurt** 10-  
fresh berries, hazelnuts

**Steel Cut Oatmeal** 12-  
caramelized bananas, brown sugar

**Smoked Salmon Plate** 18-  
bagel, whipped cream cheese, capers

### OMELETTES

*served with seasoned potatoes, sub fruit 3-*

**Ham & Cheese Omelette** 14-  
gruyère and white cheddar

**Vegetarian Omelette** 14-  
mushrooms, spinach, cheese

**Smoked Salmon Omelette** 16-  
cream cheese, dill, preserved lemon

### BREAKFAST PLATES

**French Toast** 12-  
vanilla-hazelnut cream, strawberries

**Farmer's Breakfast\*** 15-  
two eggs any style, seasoned potatoes, choice of bacon or sausage

**Waffle Breakfast\*** 16-  
Belgian style waffle, two eggs any style, choice of bacon or sausage

**Chicken & Waffles\*** 16-  
two eggs any style, fried chicken, Belgian style waffle

**Eggs Benedict\*** 16-  
Canadian bacon, poached eggs, hollandaise, seasoned potatoes

### SIDES

**Fresh Seasonal Fruit** 8-

**Seasoned Potatoes** 5-

**Bacon or Sausage** 8-

**Two Eggs any style\*** 8-

**Bagel & Cream Cheese** 8-

**Belgian Style Waffle** 8-  
maple syrup

**Sourdough Toast** 4-

### A.M. BEVERAGES

**Fresh Squeezed  
Orange or Grapefruit Juice** 6-

**Apple, Cranberry, Pineapple,  
Tomato Juice** 4-

**Coffee, Hot Tea or Milk** 4-

**Hot Chocolate** 6-

**Espresso *single* 4- / *double* 5-**

**Latte or Cappuccino** 6-

**House Bloody Mary or Mimosa** 12-

**Sparkling Wine** 15-

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## LUNCH

### CLASSIC STARTERS

**Oysters on the Half Shell\*** 18-  
mignonette

**Steamed Mussels** 15-  
white wine, garlic, parsley, grilled baguette

**Charcuterie** 18-  
select meats and cheeses, mustard, pickles, baguette

**Deep Fried Brie** 14-  
strawberry fig jam, crostini

**Parmesan-Truffle Fries** 10-  
garlic aioli

**Cod Fritters** 16-  
caper-saffron aioli

### SOUP & GREENS

*add chicken 8- or steelhead 12- to any salad*

**Heirloom Tomato Salad** 12-  
Bocconcini cheese, basil pesto,  
balsamic reduction

**Salad Mesclun** 10-  
mixed greens, tomatoes,  
hazelnuts, dried cranberries,  
citrus vinaigrette

**Beet Salad** 12-  
roasted beets, goat cheese,  
arugula, balsamic dressing

**Spinach & Bacon Salad\*** 10-  
spinach, smoked bacon,  
poached egg, Point Reyes blue  
cheese, mustard vinaigrette

**French Onion Soup** 12-  
gruyère cheese

### LUNCH PLATES

**Steak Sandwich\*** 16-  
caramelized onions, gruyère cheese, horseradish cream,  
choice of french fries or mixed green salad

**BLTT** 16- | half 10-  
smoked bacon, lettuce, turkey, tomato, garlic aioli,  
choice of french fries or mixed green salad

**Toasted Ham & Cheese Sandwich** 16- | half 10-  
smoked ham, gruyère cheese, on grilled artisan bread  
choice of french fries or mixed green salad

**Grilled Chicken & Avocado Wrap** 16- | half 10-  
lettuce, grape tomatoes, basil mayonnaise  
choice of french fries or mixed green salad

**Steak Frites\*** 22-  
flat iron steak, green peppercorn sauce,  
watercress, french fries

**Bistro Burger\*** 16-  
smoked bacon, caramelized onions,  
Tillamook cheddar, house sauce, french fries

**Wild Mushroom & Asparagus Risotto** 21-  
parmesan cheese

### DESSERTS

all desserts 10-

**Banana Chocolate Tart**  
vanilla ice cream

**Chocolate Lava Cake**  
berry coulis, whipped cream

**Cheesecake**  
salted caramel sauce

**Hazelnut & Vanilla Bread Pudding**  
vanilla ice cream

### COCKTAILS

**Paloma** 18-  
Don Ramon tequila silver,  
Triple Sec, grapefruit soda, splash  
of grapefruit juice

**BOF** 20-  
Bulleit bourbon, Grand Marnier,  
demerara syrup, bitters

**Hemingway** 15-  
Lewis & Clark rum, Luxardo,  
grapefruit and lime juice

**Henrietta** 20-  
Freeland gin, Campari,  
St. Germain, lime juice, egg white\*

**The Benson Cosmo** 18-  
Timberline vodka, Clear Creek  
cranberry liqueur, Grand Marnier,  
lime juice

**The Benson Bramble** 16-  
Big gin, Clear Creek marionberry  
liqueur, lemon juice, simple syrup

**Between the Sheets** 20-  
Clear Creek Pear brandy,  
Lewis Clark rum, Grand Marnier,  
lemon juice

**Rainbow Room Smash** 16-  
Forthwest whiskey,  
muddled lemon, mint

**Aperol Spritz** 15-  
Aperol, sparkling wine, club soda

**Espresso Old Fashioned** 22-  
Freeland bourbon, espresso,  
chocolate bitter, sherry juice

**Passion** 19-  
Glass vodka, raspberry puree,  
lemon juice, simple syrup

### WINE BY THE GLASS

**Sparkling**  
Portlandia, Brut,  
Columbia Valley, WA 15-

**Rosè**  
Studio By Miraval  
Provence, FR 2022 14-

**Pinot Gris**  
Elk Cove Vineyard,  
Willamette Valley, OR 2022 14-

**Chardonnay**  
Mount Eden Vineyards, Old Vines,  
Wolff Vineyard, CA 2020 18-

Lafage, La Colline aux Fossiles,  
Cotes Catalanes, FR 2021 14-

**Pinot Noir**  
J. Wright, Vintner Van Duzer AVA,  
Willamette Valley, OR 2021 18-

Elk Cove Estate,  
Willamette Valley, OR 2021 20-

**Red Blend**  
Long Walk, Field Notes Vineyard,  
Rogue Valley, OR 2020 14-

**Cabernet Sauvignon**  
Mercer Family Vineyard, Reserve  
Horse Heaven Hills, OR 2020 16-

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# THE BENSON

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## DINNER

### CLASSIC STARTERS

**Oysters on the Half Shell\*** 18-  
mignonette

**Steamed Mussels** 15-  
white wine, garlic, parsley, grilled baguette

**Black Truffle Deviled Eggs** 12-  
cayenne pepper and chives

**Cod Fritters** 16-  
garlic and saffron aioli

**Parmesan-Truffle Fries** 10-  
garlic aioli

### FROMAGE

**Charcuterie Board** 18-  
select cured meats and cheeses,  
mustard, pickles, baguette

**Deep Fried Brie** 14-  
strawberry-fig jam, crostini

### SOUP & GREENS

*add chicken 8- or steelhead 12- to any salad*

**Heirloom Tomato Salad** 12-  
Bocconcini cheese, basil pesto,  
balsamic reduction

**Beet Salad** 12-  
roasted beets, arugula,  
goat cheese, balsamic vinaigrette

**Salad Mesclun** 10-  
mixed greens, tomatoes,  
hazelnuts, dried cranberries,  
citrus vinaigrette

**Spinach & Bacon Salad\*** 14-  
spinach, smoked bacon,  
poached egg, Point Reyes blue  
cheese, mustard vinaigrette

**French Onion Soup** 12-  
gruyère cheese

### MAIN COURSE

**Steak Frites\*** 22-  
flat iron steak, green peppercorn sauce,  
watercress, french fries

**Shrimp Sauté & Bucatini Pasta** 26-  
asparagus, preserve lemon cream sauce

**Seared Steelhead** 26-  
citrus beurre blanc, asparagus, heirloom carrots, herb salad

**Bistro Burger\*** 16-  
smoked bacon, caramelized onions,  
Tillamook cheddar, house sauce, french fries

**Maple Glazed Bone in Pork Chop** 26-  
mustard vinaigrette, mashed potatoes, green beans

**Breast of Chicken** 21-  
lemon-caper sauce, mushrooms, arugula salad

**Wild Mushroom & Asparagus Risotto** 21-  
parmesan cheese

### SIDES

all sides 8-

**Truffle French Fries**   **Grilled Asparagus**   **Sautéed Green Beans**  
garlic aioli   chimichurri   toasted almonds

**Mashed Potatoes**   **Sautéed Wild Mushrooms**

### COCKTAILS

**Paloma** 18-  
Don Ramon tequila silver,  
Triple Sec, grapefruit soda,  
splash of grapefruit juice

**BOF** 20-  
Bulleit bourbon, Grand Marnier,  
demerara syrup, bitters

**Hemingway** 15-  
Lewis & Clark rum, Luxardo,  
grapefruit and lime juice

**Henrietta** 20-  
Freeland gin, Campari,  
St. Germain, lime juice, egg white\*

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Timberline vodka, Clear Creek  
cranberry liqueur, Grand Marnier,  
lime juice

**The Benson Bramble** 16-  
Big gin, Clear Creek marionberry  
liqueur, lemon juice, simple syrup

**Between the Sheets** 20-  
Clear Creek Pear brandy,  
Lewis Clark rum, Grand Marnier,  
lemon juice

**Rainbow Room Smash** 16-  
Northwest whiskey, muddled  
lemon, mint

**Aperol Spritz** 15-  
Aperol, sparkling wine, club soda

**Espresso Old Fashioned** 22-  
Freeland bourbon, espresso,  
chocolate bitter, sherry juice

**Passion** 19-  
Glass vodka, raspberry puree,  
lemon juice, simple syrup

### WINE BY THE GLASS

**Sparkling**  
Portlandia, Brut,  
Columbia Valley, WA 15-

**Rosé**  
Studio By Miraval  
Provence, FR 2022 14-

**Pinot Gris**  
Elk Cove Vineyard,  
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**Cabernet Sauvignon**  
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## BRUNCH

### SHAREABLES

**Selection of Pastries 15-**  
with butter and preserves

**Charcuterie Board 18-**  
select cured meats and cheeses,  
mustard, pickles, baguette

### CLASSICS

**Granola & Yogurt 10-**  
fresh berries, hazelnuts  
**Steel Cut Oatmeal 12-**  
caramelized bananas, brown sugar  
**Smoked Salmon Plate 18-**  
bagel, whipped cream cheese, capers  
**French Toast 12-**  
vanilla-hazelnut cream, strawberries  
**Farmer's Breakfast\* 15-**  
two eggs any style, seasoned potatoes,  
choice of bacon or sausage

### SALADS & SOUP

**Beet Salad 12-**  
roasted beets, goat cheese, arugula,  
balsamic vinaigrette  
**Spinach & Bacon Salad\* 14-**  
spinach, smoked bacon, poached egg,  
Point Reyes blue cheese, mustard vinaigrette  
**Salad Mesclun 10-**  
mixed greens, tomato, hazelnuts, dried  
cranberries, citrus vinaigrette  
**French Onion Soup 12-**  
gruyère cheese

### BRUNCH PLATES

**Waffle Breakfast\* 15-**  
Belgian style waffle, two eggs any style, choice of bacon or sausage  
**Chicken & Waffles\* 16-**  
two eggs any style, fried chicken, Belgian style waffle  
**Eggs Benedict\* 16-**  
Canadian bacon, poached eggs, hollandaise, seasoned potatoes  
**Bistro Burger\* 16-**  
smoked bacon, caramelized onions, Tillamook cheddar, house sauce, french fries  
**Steak Frites\* 22-**  
flat iron steak, green peppercorn sauce, watercress, french fries

### OMELETTES

*served with seasoned potatoes, sub fruit 3-*  
**Ham & Cheese Omelette 14-**  
gruyère and white cheddar  
**Vegetarian Omelette 14-**  
mushrooms, spinach, cheese  
**Smoked Salmon Omelette 16-**  
cream cheese, dill, preserve lemon

### SANDWICHES

*choice of french fries or mixed green salad*  
**Steak Sandwich\* 16-**  
caramelized onions, gruyère cheese,  
**Grilled Chicken & Avocado Wrap 16- | half 10-**  
lettuce, grape, tomatoes, basil, mayonnaise  
**BLTT 16- | half 10-**  
smoked bacon, lettuce, turkey, tomato, garlic aioli

### SIDES

**Fresh Seasonal Fruit 8-**  
**Seasoned Potatoes 5-**  
**Bagel & Cream Cheese 8-**  
**Belgian Style Waffle with maple syrup 8-**  
**Truffle Fries with garlic aioli 8-**  
**Two Eggs any style 8-**  
**Bacon or Sausage 8-**  
**Sourdough Toast 4-**

### DESSERT

*all desserts 10-*  
**Hazelnut & Vanilla Bread Pudding**  
vanilla ice cream  
**Chocolate Lava Cake**  
berry coulis, whipped cream  
**Banana Chocolate Tart**  
vanilla ice cream  
**Cheesecake**  
salted caramel sauce

### BRUNCH BEVERAGES

**House Bloody Mary 12-**  
**Mimosa 12-**  
**Sparkling Wine 15-**

**Espresso single 4- | double 5-**  
**Latte or Cappuccino 6-**  
**Coffee, Hot Tea or Milk 4-**  
**Hot Chocolate 6-**

**Fresh Squeezed Juices 6-**  
orange or grapefruit  
**Apple, Cranberry, Pineapple,  
Tomato Juice 4-**

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