

FROG & SNAIL

SAVORY CRÊPES

Choice of buckwheat (GF) or blonde crêpe

EARLY BIRD \$14
Bacon, Tillamook cheddar, sunny egg, house made mushroom gravy, scallions

THE GERMAN \$14
Creamy au gratin potatoes, bacon, gruyere cheese, house made caramelized onion jam, scallions and crème fraiche
Substitute roasted mushrooms for bacon to make it vegetarian

FARMER'S DAUGHTER \$13
Fresh spinach, mozzarella, fresh tomato, scallions, roasted mushrooms, romesco, avocado, pesto crème fraiche

CRÊPE MONTREAL \$15
Smoked salmon, red onion, dill, chevre, capers, crème fraiche, and everything bagel seasoning

THE BIG BREAKFAST WRAP \$15
Choice of buckwheat (GF) or blonde crêpe
Potatoes au gratin, two eggs scrambled, choice of **bacon, house sausage or roasted mushrooms**, caramelized onion jam, & cheddar wrapped in a crepe Served with Louisiana crème fraiche
Add avocado \$2

CRÊPE BENEDICT \$16
Crêpe filled with choice of smoked ham and swiss, or roasted mushrooms, spinach and mozzarella.
Topped with two poached eggs, hollandaise and avocado

HAM, EGG & CHEESE \$12
Country smoked ham, sunny egg, Gruyere cheese and house-made caramelized onion jam.

SWEET CRÊPES

Choice of buckwheat (GF) or blonde crêpe

THE CLASSIC \$9
Nutella, fresh banana, graham cracker crumble

THE STRAWBANA \$9
Fresh bananas and strawberries, Nutella

THE DELUXE \$10
Oregon marionberry compote, fresh lemon curd, poached apples, candied walnuts

THE LEMON "PIE" \$9
Fresh lemon curd, pie crust crumbles, whipped cream

PEACH MELBA..... \$10
Raspberry compote, poached peaches, crème anglaise

UBABY..... \$10
Sweet Hawaiian ube, vanilla custard, candied macadamia nuts

BRUNCH

SERVED ALL DAY

BECKY'S BREAKFAST \$12
 Two eggs any style, our potatoes au gratin, Grand Central Bakery toast with butter & jam
 Add **bacon, house sausage** *OR* **Beyond Meat** vegan breakfast patties \$3 (*Becky likes bacon, extra crispy*)

FRENCH TOAST FULL BREAKFAST \$15
 Choice of bacon, house sausage or Beyond Meat vegan breakfast patties, two eggs any style, and two slices of Grand Central Bakery brioche French Toast, with organic maple syrup and whipped honey butter

LEMON RICOTTA STUFFED FRENCH TOAST \$12
 Two slices of Grand Central Bakery Como stuffed with sweet lemon ricotta filling and marionberry compote. Served with whipped lemon butter and maple syrup

BRIOCHE FRENCH TOAST \$11
 Thick cut brioche, dipped and fried in butter until golden brown. Served with organic maple syrup and whipped honey butter. Simple perfection

FRENCH ONION SOUP \$8
 Bowl of our house made vegetarian onion soup, topped with croutons, gruyere cheese and chives

BISCUITS & GRAVY\$12
 Fluffy buttermilk biscuit, house made mushroom gravy.

B&G BREAKFAST\$17
 Our biscuits and gravy, with two eggs cooked how you like them, and your choice of bacon, house sausage or Beyond Meat vegan breakfast sausage

BREAKFAST SANDWICH \$10
 House sausage, Tillamook cheddar, scrambled egg, caramelized onion and chipotle aioli on a toasted brioche bun
 Substitute **Beyond Meat** Vegan Breakfast Sausage \$2
 Add avocado \$2
 Add bacon \$2

SIDES

POTATOES AU GRATIN (GF)\$7
 Yukon Gold potatoes, cream, garlic, swiss cheese, chives

BUTTERMILK BISCUIT \$7
 Served with honey butter

SIDE MUSHROOM GRAVY \$6
 Vegetarian, house made

HARDWOOD SMOKED BACON \$5
 Three slices of bacon cooked how you like it

SIDE OF SAUSAGE \$5
 House made sausage patty, or vegan patties

TOAST & JAM \$5
 Grand Central Bakery como bread, raspberry jam

