

LOAM

MOTHER'S DAY BRUNCH

Oysters on the Half Shell 6/\$18 or 12/\$32
Raspberry Champagne Mignonette.

BENEDICTS

PNW Salmon Toast Benedict \$32
Oregon Dungeness Crab Benedict \$42
Traeger Smoked Pork Loin Benedict \$26
All Benedicts Served with Brunch Potatoes

FRESH PASTRY

Nettle Vanilla Shortbread Cookie \$3
GF Rose Petal Lavendar Bread Slice \$8
*Smith Tea Co. Lover's Leap Tea-Cake, Viola Icing
& Left Coast Fresh Edible Flowers*
Cheddar Chive Biscuit \$6
Strawberry Chèvre Turnover \$6
PartyTart \$10

House Granola \$16

Nancy's Organic Yogurt, House Toasted Granola - Bob's Red Mill Oats, Hazelnuts, Bee Pollen, topped with seasonal local fruit compote. Veg. Gf. (Also available as a dairy free cereal with alternative milk.)

French Toast \$20

House made Challah Bread, Egg Custard, Lemon Curd & Oregon Sweet Charlie Strawberries. Veg.

Biscuits & Gravy \$18

Tillamook Cheddar & Chive Biscuits & Pasture Pork Sausage Gravy. +\$2 add a Farm Egg

Farmhouse Breakfast \$22

House cured & smoked pork belly slab, fried red potatoes, two eggs any way, slice of house bread.

Buttermilk Pancakes \$16

Two fluffy classic buttermilk pancakes, cardamom whipped cream, & warm maple syrup. Veg.

PNW Salmon Toast \$24

House made Rye Toast, Northwest Fresh house cured Skuna Bay Salmon Lox, Herbed Cream Cheese, Pickled Red Onions, Mustard Seeds & Left Coast Microgreens.

Biscuit Breakfast Sandwich \$20

Cheddar Chive Biscuit, Pasture Lamb Sausage Patty, Cheddar Scrambled Egg, Aioli*. Served with a green salad.

Eola Crest Cattle Brisket Sandwich \$20

House cured & smoked Brisket, gruyere, caramelized onions, house mustard, on house rye. Served with a green salad.

House Salad \$16

Bernard's Farm Greens, Oregon Sweet Charlie Strawberries, Chèvre, Oregon Hazelnuts, & Bramble Vinaigrette. Gf & Veg.

ALA CARTE

Farm Egg \$2 | House Cured Bacon Slab \$6 | Pasture Lamb Patty \$8 | Fried Red Potatoes \$6 | Maple Syrup \$1

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.

****Wild mushrooms are not an inspected product.**

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

Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.

Automatic 20% Gratuity added to parties of 8 or larger.

Follow us on social media @loamkitchen & make your next reservation before you leave!

BEVERAGES

COFFEE COUNTER

	8oz	12oz	16oz
Regular Coffee		\$4.00	\$4.50
Decaf Coffee			\$4.50
Espresso	\$3.50		
Americano	\$4	\$4.25	\$4.50
Latte	\$4.25	\$4.75	\$5.25
Mocha	\$5	\$6	\$7
Cappuccino	\$4.25		
Breve	\$4.50	\$5	\$5.50
Smith Tea Co. Matcha	\$6	\$7	\$8
Cold Brew		\$6	\$7

Holy Kakow Organic Flavors + \$1 - Vanilla, Cardamom, Hazelnut, Chai (Latte)
Alternative Milks + \$1 - Oat or Almond | Iced Coffee only in 16oz

We proudly source our coffee & espresso from Flag & Wire Coffee Co. of McMinnville, OR!

ZERO PROOF

Gilligan's Island \$8
Coconut, Lime, Pineapple Juice, Ginger Ale.

Lavender Fusion \$8
Mint, Smith Tea Co. Fez Green Tea,
Lavender, & Lemon.

N/A Cold Brew Martini \$10
Wilderton Earthen, Flag & Wire Cold Brew,
Maple Syrup, Cocoa Powder.

DHOS Spritz \$8
DHOS Bittersweet, Lemon, Rhubarb, & Soda.

Bergamot Smash \$10
Wilderton Lustre, Bergamot Tea, OJ, Simple.

ETCETERA

Steven Smith Hot Tea \$4

Rose City Genmaicha Loose Leaf Tea \$5

Lipton Iced Tea \$3

Holy Kakow Hot Chocolate \$6

16oz Orange Juice \$6

Coca Cola, Diet Coke, or Sprite \$3

Fresh Lemonade \$5

Milk \$3

Camellia Grove Kombucha "Meadow" \$6

Dram Adaptogenic Mushroom Cola \$6

WINE BY THE GLASS

\$15 NV Montalbera "Roseus" Vino Spumante Brut Rosé, Piedemont, IT

\$14 2022 Sealionne "Phoque" Rosé, Chehalem Valley AVA

\$14 2022 Satyr Fire "Forager's Reward" Myriad White, Willamette Valley, OR

\$12 2021 Domaine Pral "Au Pays des Pierres Dorees" Beaujolais Blanc, Chardonnay, FR

\$15 2021 Alumbra Cellars "Mitote" Red Blend, Willamette Valley

\$15 2022 Azienda Agricola Ghiomo "Lavai" Barbera d'Alba, IT

Full Bottle List Available Upon Request - Highlighting Local Winemakers Without Tasting Rooms

"Too much of anything is bad, but too much Champagne is just right." - F. Scott Fitzgerald