

== SIDES AND BEVERAGES ==

Tico's Fresh Brewed Coffee 3.95-

Cup of Becky's fun fruit 3.95-

Fresh Squeezed Orange Juice 4.95-

Side of baby Yukon gold smashed breakfast potatoes or French Fries 5.95-

"Two Leaves and a Bud" Hot Tea 3.95-

1 biscuit split and smothered in country gravy 6.95-

Coke, Diet Coke, Lemonade, Sprite, or Fresh Brewed Iced Tea 3.50-

1 pancake with butter and syrup 7.95-

*2 eggs cooked any style 2.95-

1 Blueberry pancake & syrup 8.95-

Breakfast bread or buttermilk biscuit with strawberry freezer jam 3.50-

Side of Bacon, Ham or Sausage 8.50-

★ ★ ★ OUR STORY ★ ★ ★

It all started long ago in a not-so-far-away place. With our age difference, I (Steve) was getting my first traffic ticket as Becky was getting born. So just imagine all that had to happen between then and now for us to be able to bring you "Word of Mouth Bistro". I've had other Salem area businesses including Busick Court, The Brick Bar & Broiler and The Pointe Downtown. Becky has spent many years in the restaurant business in Salem and Corvallis, being her customers' favorite ever-smiling bartender and/or server who probably should have been one of those tell-all TV talk-show hosts.

Things went south for me at the Pointe Downtown after 9-11. Business took a huge dip and I lost everything. Everything except Becky. Since "things" went South—so did we. (There's probably a "Beverly Hillbillies" theme song somewhere in here.) We ended up on Catalina Island, off the coast of Southern California in a tiny community called Two Harbors. We spent seven years there, finally completing our five year plan. Becky was the Events & Catering Coordinator at the resort, orchestrating many events such as Wine & Beer Fests, Pirate Festivals, Dog Shows, Weddings and Caterings.
Steve managed the town's two restaurants and bars and sipped Mai Tai's on the beach.

This tiny community of maybe 80 people, is surrounded by 750 boat moorings that will push the town's only restaurant facilities to produce upwards of 400 breakfasts, 1000 lunches and 600 dinners each day in the high season.

Likewise, in the slow winter months we might see 15 breakfasts, 20 lunches and 5 dinners. So, all Winter we'd play with food. For eight Winters we experimented, researched, explored and we'd perfect. We had fun. That is what we do, that is what we enjoy and that is what you will see at Word of Mouth. Our passion is to serve quality, "from scratch" honestly good food that will show our enthusiasm and excitement gleaned from years in the industry and all those lonely Winters stranded on a desert island with a complete professional kitchen, unlimited food supplies, a captive audience and time. Lots & Lots of time...

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