

LOAM

BRUNCH MENU

Thank you to the farmers who grew & raised our food!

Bernard's Farm, Even Pull Farm, Draper Farm, Pablo Munoz, Feld Farm, Eola Crest Cattle, Blue Goat Farm, NW Fresh Seafood, Revel Meat Co, Grateful Gardens, Left Coast Fresh, Bob's Red Mill, & the countless small egg farmers in our community.

House Granola \$14

Nancy's Yogurt, House Toasted Granola - Bob's Red Mill Oats, Hazelnuts, Bee Pollen, Fresh Farmer's Market Fruit, Seasonal Local Compote.
Veg. Gf. (Also available as a dairy free cereal with alternative milk.)

French Toast \$18

House Challah Bread, Egg Custard, Lemon Curd & Farmer's Market Berries. Veg.

Buttermilk Pancakes \$16

Two Fluffy Classic Buttermilk Pancakes, Cardamom Whipped Cream, & Warm Maple Syrup. Veg.

Biscuits & Gravy \$18

Tillamook Cheddar & Chive Biscuits with Pasture Pork Sausage Gravy.
+\$3 add a Farm Egg

Farmhouse Breakfast \$20

House Cured & Smoked Pork Belly Slab, Fried Red Potatoes, Two Eggs any way*,
Slice of House Bread.

Biscuit Breakfast Sandwich \$18

Cheddar Chive Biscuit, Pasture Lamb Sausage Patty, Cheddar Scrambled Egg,
Microgreens, Aioli*. Served with a Green Salad.

Cowboy Breakfast \$26

House Cured & Smoked Eola Crest Cattle Brisket, Cowboy Beans, Pickled
Red Onions, Cotija, Fresh Tortillas, & Salsa. Gf.

LOAM Chilaquiles \$16

Housemade Tortilla Chips, Rose Petal Mole, Local Farm Vegetable Slaw,
Pickled Red Onions, & Cotija. +\$3 add a Farm Egg. Veg. Gf.
(Ask for no cotija to make this dish a great vegan option.)

Fall Harvest Toast \$20

Roasted Delicata & Butternut squash, Chevre, House Cured Lardons,
Pomegranate Seeds, Bernards Farm Roasted Hazelnuts, Aged Balsamic, &
Left Coast Microgreens.

Foragers Wild Mushroom** Toast \$18

House Foraged Wild Mt. Hood White Chanterelles** & Lobster Mushrooms**,
Herbed Chevre, House Rye Toast, Pecorino. Veg.

PNW Salmon Toast \$22

House Rye Toast, House Cured Skuna Bay Salmon Lox, Herbed Cream Cheese,
Pickled Red Onions, Mustard Seeds & Left Coast Microgreens.

Brisket Sandwich \$20

House Cured & Smoked Eola Crest Cattle Brisket, Gruyere, Caramelized
Onions, House Mustard, on House Rye. Served with a Green Salad.
(Brisket is house smoked daily & limited quantities available.)

Brunch Salad \$16

Summer Greens, House Lardons OR Lamb Patty, One Egg, Seasonal
Accoutrements, & House Vinaigrette. Gf.

DAILY FRESH PASTRY

Cheddar Chive Biscuit \$6
GF Seasonal Muffin \$5
Daily Seasonal Danish \$6
Chevre Donut Holes \$8

ADD EXTRA

Farm Egg \$3
House Cured Bacon Slab \$6
Pasture Lamb Patty \$8
Fried Red Potatoes \$6
Side Salad \$8
Fruit \$6

SAUCES

Warm Vermont Maple Syrup \$2
House Jam \$2
Local Wildflower Honey \$2
Whipped Local Butter \$2
House Lemon Curd \$4

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!