

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, Bob's Red Mill, & the countless small egg farmers in our community.

LOAM French Toast \$22

House Challah Bread, Classic French Toast Spiced Egg Wash, Crispy Seared with Lemon Curd. Veg.

Buttermilk Pancakes \$18

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

Farmhouse Breakfast \$22

Your Choice of House Cured & Smoked Pork Belly Slab OR Pasture Lamb Patty, Fried Red Potatoes, Two Eggs any way*, & Slice of Buttered House Bread.

Biscuit Breakfast Sandwich \$20

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

Harvest Season Hash \$24

House Cured & Smoked Carlton Farms Pork Butt Carnitas, Roasted Farmers Market Fall Veggies, Fruit & Crispy Potatoes. Your Choice of Egg. GF.

Biscuits & Gravy \$18

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

LOAM Chilaquiles \$18

Housemade Tortilla Chips, Housemade Mole, Farmers Market 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.)

Farmer's Market Veggie Toast \$18

Farmers Market Selections of Roasted Beets & Winter Squash, Green Goddess, Orange Supreme, Local Micros & 40 yr aged Balsamic on House Toasted Rye. Served with Fried Potatoes. Veg. Vg.

Lamb Burger \$20

6oz. Pasture Raised Smashed Lamb Patties, Chèvre, House Cured Bacon Jam, Aioli*, Housemade Brioche Bun. Served with Smashed Red Potatoes.

PNW Salmon Toast \$22

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

The Meltdown: Chicken Parmesan \$24

Mary's Chicken Thighs, Breaded with House Sourdough Breadcrumbs & Topped with House Arabiatta Sauce & Fresh Mozzarella on House Sourdough Herb Focaccia Bread. Served with a Side Salad.

Brunch Salad \$16

Mixed Greens, House Lardons OR Lamb Patty, One Egg, Farmers Market Fresh Accoutrements, & House Vinaigrette. Gf.

DAILY FRESH PASTRY

Cheddar Chive Biscuit \$6
GF Seasonal Muffin \$5
Daily Seasonal Pastry \$6
Chèvre Donut Holes \$8

ADD EXTRA

Farm Egg \$3
House Cured Bacon Slab \$7
Pasture Lamb Patty \$7
Fried Red Potatoes \$6
Side Salad \$8

SAUCES

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

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!