

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, Classic French Toast Eggwash, Cranberry Curd & Citrus Supreme. 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.)

Winter Veggie Sandwich \$18

Braised Beets, Roasted Delicata Squash, Shaved Carrots, Winter Chanterelles, Pickled Red Onions, Green Goddess Dressing on Fresh House Made Bread. Veg.

Salted Maple Fried Chicken \$26

Buttermilk Brined Spiced Chicken Thighs Fried Crispy Topped on Your Choice of French Toast or Buttermilk Pancakes & Topped w. Warm Maple Syrup.

Lamb Burger \$18

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

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

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!