

LOAM

BRUNCH

Oysters on the Half Shell | 6 for \$18 | 12 for \$34

Fresh Netarts Bay Oysters with a Brachetta D'Acqui Mignonette

House Granola \$14

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

French Toast \$16

House made Challah Bread, Egg Custard, Vanilla Rosemary Apple Pie Goodness. **Veg.**

Biscuits & Gravy \$16

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

Cowboy Breakfast \$24

House cured & smoked Eola Crest Cattle Brisket, cowboy beans, pickled red onions, cotija, fresh tortillas, & salsa. **Gf.**

Farmhouse Breakfast \$18

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, whipped cinderella pumpkin mousse, Spiced Oregon hazelnuts, & warm maple syrup. **Veg.**

Fall Harvest Toast \$18

Roasted Delicata & Butternut squash, whipped ricotta, house cured lardons & pomegranate seeds, Bernards Farm roasted hazelnuts, aged balsamic, & Left Coast Microgreens.

PNW Salmon Toast \$18

House made Rye Bread, house cured Salmon Lox, herbed cream cheese, pickled red onions & mustard seeds, Left Coast Microgreens.

Biscuit Breakfast Sandwich \$16

Cheddar Chive Biscuit, Pasture Lamb Sausage Patty, cheddar scrambled egg, aioli*. Served with a green salad.

Farm Veggie Sandwich \$18

Grilled Wild Foraged Mushrooms* & House Green Goddess Cashew Cream, Delicata Squash, House Pickled Veggies, on House Made Bread. Served with fried red potatoes. **Vegan.**

Smoked Chicken Salad Sandwich \$18

House Smoked Pasture Chicken tossed with House Pickled Veggies & Aioli*, on freshly baked Herb Focaccia. Served with a green salad.

Brisket Sandwich \$18

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

House Salad \$12

Local Farm Greens, House Pickled Veggies, & House Vinaigrette. **Gf, Veg, & Vg.**

FRESH PASTRY

- Cheddar Chive Biscuit \$5
- GF Seasonal Muffin \$4
- Sweet Pie Bite \$3
- Seasonal Danish \$5

Please allow up to
15 minutes of baking time.

ALA CARTE

- Farm Egg \$2
- House Cured Bacon Slice \$5
- Fried Red Potatoes \$6
- Side of Seasonal Fruit \$6
- Warm Maple Syrup \$1
- Bernard's Farm Jam \$1
- House Rye Toast \$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!