LOAM
BRUNCH MENU

Thank you to the farmers who grew & raised our food!
Draper Farm, Pablo Munoz,, NW Fresh Seafood, Our Legacy Farm, 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, Served with Chai Spiced Anglaise, Cinnamon Crumble & Warm Maple Syrup. Veg.

Buttermilk Pancakes $18
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
Smoked Pork Butt Carnitas, Roasted Seasonal 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

Seasonal Soup $14
Kitchen's Selection, Inspired by Seasonal Ingredients, Served with Housemade Bread.
(Ask Your Server for Details!)

Autumn Orchard Toast $18
House Rye Toast, Whipped Feta, Roasted Kabocha Squash, Savory Miso Granola, Pickled Apples, & Pomegranate Gastrique. Veg.

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.

Lamb Burger $24
Pasture Raised Smashed Lamb Patties, Chèvre, House Cured Bacon Jam, Aioli*, Housemade Brioche Bun. Served with Smashed Red Potatoes.

Field & Grain Bowl $18
Warm Wild Rice, Roasted Squash, Shaved Seasonal Greens, Tossed in Pomegranate-Coconut Milk Dressing, Fresh Pears, Candied Walnuts, and Microgreens. GF. +$8 add a Chicken Thigh)

Brunch Salad $18
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 $8

Spiced Apple Chèvre Donut Holes $8

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

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!