

LOAM

EASTER BRUNCH

Oysters on the Half Shell 6/\$18 or 12/\$32

Blood Orange Granita.

Rabbit Empanada \$12

Savory Rabbit Confit, Spring Carrots, Sorrel Pesto.

Pair with J Laurens Cremant de Limoux Brut Rose \$12/Glass or \$40/Bottle.

BENEDICTS

PNW Salmon Toast Benedict \$32

Oregon Dungeness Crab Benedict \$42

Traeger Smoked Pork Loin Benedict \$26

All Benedicts Served with Brunch Potatoes

FRESH PASTRY

Chèvre Donut Holes with Lemon Curd \$12

GF Carrot Parsnip Cake Bread Slice \$8

Cream Cheese Frosting & Candied Walnuts

Cheddar Chive Biscuit \$6

PartyTart \$10

Lilac White Chocolate Kouign Amann \$6

House Granola \$14

Nancy's Yogurt, House Toasted Granola - Bob's Red Mill Oats, Hazelnuts, topped with seasonal local fruit compote.

Veg. Gf. (Also available as a dairy free cereal with alternative milk.)

French Toast \$18

House made Challah Bread, Egg Custard, Lemon Curd & Oregon Berry Compote. Veg.

Biscuits & Gravy \$18

Tillamook Cheddar & Chive Biscuits & 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.

Buttermilk Pancakes \$16

Two fluffy classic buttermilk pancakes, cardamom whipped cream, & warm maple syrup. Veg.

Salted Maple Fried Chicken \$26

Buttermilk Brined Spiced Chicken Thighs Fried Crispy Topped on Your Choice of

French Toast or Buttermilk Pancakes & Topped with Warm Maple Syrup.

Lamb Burger \$20

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

Prime Rib Breakfast \$65

Eola Crest Cattle 8oz. Prime Rib, Two Farm Eggs your way, & Brunch Potatoes. GF.

Sorrel Pesto Gnocchi \$28

Local Farm Greens, House Pickled Vegetables, Chèvre, Oregon Hazelnuts, & House Vinaigrette. Gf & Veg.

Brunch Salad \$16

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

ALA CARTE

Farm Egg \$3 | House Cured Bacon Slice \$6 | Pasture Lamb Patty \$8 | Fried Red Potatoes \$6 | Maple Syrup \$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!