

LOAM

BRUNCH

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 \$18

House made Challah Bread, Egg Custard, & Blood Orange Curd. **Veg.**

Biscuits & Gravy \$18

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

Cowboy Breakfast \$26

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

Farmhouse Breakfast \$20

House cured & smoked pork belly slab, fried red potatoes, two eggs any way, slice of house bread.

Buttermilk Pancakes \$14

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

Harvest Toast \$18

Roasted Winter squash, whipped ricotta, house cured lardons & citrus supreme, Bernards Farm roasted hazelnuts, aged balsamic, & Left Coast Microgreens.

PNW Salmon Toast \$22

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

Biscuit Breakfast Sandwich \$18

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

Mushrooms & Muenster (2024 YCAP Melt Down Grilled Cheese) \$18

Left Coast Fresh Oyster Mushrooms, Tillamook Muenster Cheese, Garlic & Herb Buttered Rye Bread. Served with a green salad. **Veg.**

Smoked Chicken & Wild Mushroom Pot Pie \$26

Traeger Smoked Pasture Chicken, Draper Root Vegetables, Even Pull Pink Celery, House Foraged Mushrooms*, Light Creamy Broth, Hidden Biscuit, Topped with House Made Pastry Crust.

Brisket Sandwich \$20

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 Vinaigrette. **Gf, Veg, & Vg.**

FRESH PASTRY

Cheddar Chive Biscuit \$6
GF Seasonal Muffin \$5

Please allow up to
15 minutes of baking time.

ALA CARTE

Farm Egg \$2
House Cured Bacon Slice \$6
Pasture Lamb Patty \$8
Fried Red Potatoes \$6
Warm Maple Syrup \$1
House Jam \$1

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!