

# LOAM

## BRUNCH MENU

### House Granola \$14

Nancy's Yogurt, House Toasted Granola - Bob's Red Mill Oats, Hazelnuts, Bee Pollen, Fresh Farmer's Market Berries, 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 & Farmer's Market Berries. 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 \$16

Two fluffy Classic Buttermilk Pancakes, Cardamom Whipped Cream, & Warm Maple Syrup. Veg. + \$4 Farmer's Market Berries

### PNW Salmon Toast \$22

House made Rye Toast, Northwest Fresh house cured Skuna Bay Salmon Lox, Herbed Cream Cheese, Pickled Red Onions, Mustard Seeds & Left Coast Microgreens. (Enjoy this as a benedict on the weekends!)

### Farmer's Market Summer Toast \$26

House made Rye Toast, Briar Rose ButterBlue, Grilled Apricot, Hazelnuts, Honey, Basalamic Reduction, & Left Coast Microgreens. Veg.

### Biscuit Breakfast Sandwich \$18

Cheddar Chive Biscuit, Pasture Lamb Sausage Patty, Cheddar Scrambled Egg, Aioli\*. Served with a Green Salad.

### LOAM Chilaquiles \$16

Housemade Tortilla Chips, Rose Petal Mole, Local Farm Vegetable Slaw, Pickled Red Onions, & Cotija. +\$2 add a Farm Egg. Veg. Gf. (Ask for no cotija to make this dish a great vegan option.)

### 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.)

### BBQ Pulled Pork Sandwich \$18

Traeger Smoked & Pulled Pasture Pork, House BBQ Sauce, Farmer's Market Veggie Slaw, Aioli, House Brioche Bun. 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

Panna Cotta \$8

*Vanilla Bean Panna Cotta & Boysenberry Coulis*

#### ALA CARTE

Farm Egg \$2

House Cured Bacon Slab \$6

Pasture Lamb Patty \$8

Fried Red Potatoes \$6

Fruit \$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!