

# LOAM

## MOTHER'S DAY BRUNCH

**Oysters on the Half Shell 6/\$18 or 12/\$32**  
Spruce Tip Granita.

**SPECIALS**  
**PNW Salmon Toast Benedict \$32**  
**Oregon Dungeness Crab Benedict \$42**  
*(Benedicts Served with Brunch Potatoes)*  
**Prime Rib & Eggs \$65**  
*Rosemary Salt Encrusted Prime Rib, Freshly Grated  
Horseradish Cream, Two Farm Eggs, Brunch Potatoes. Gf.*

**FRESH PASTRY**  
**Chocolate Kouign-amann \$10**  
**GF Blueberry Bread Slice \$8**  
*Blueberry Tea Cake, Lemon Icing  
& Fresh Edible Flowers*  
**Cheddar Chive Biscuit \$6**  
**Strawberry Chèvre Turnover \$10**  
**Party Tart \$10**

### **House Granola \$16**

Nancy's Organic 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 \$20**

House made Challah Bread, dipped in Egg Custard, served with Lemon Curd & Seasonal Local Fruit Compote. Veg.

### **Biscuits & Gravy \$18**

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

### **Farmhouse Breakfast \$22**

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.

### **PNW Salmon Toast \$24**

House made Rye Toast, house cured Northwest Fresh Skuna Bay Salmon Lox, Herbed Cream Cheese, Pickled Red Onions, Mustard Seeds & Left Coast Microgreens.

### **Biscuit Breakfast Sandwich \$20**

Tillamook Cheddar Chive Biscuit, Pasture Lamb Sausage Patty, Cheddar Scrambled Egg, Aioli\*. Served with a green salad.

### **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.

### **Eola Crest Cattle Brisket Sandwich \$20**

House cured & smoked Brisket, Gruyere, Caramelized Onions, House Mustard, on House Rye. Served with a Green Salad.

### **Brunch Salad \$16**

Farm Greens, House Lardons OR Lamb Patty, One Egg, Oregon Strawberries, Chèvre, Oregon Hazelnuts, & House Vinaigrette. Gf & Veg.

### **ALA CARTE**

Farm Egg \$3 | House Cured Bacon Slab \$6 | Pasture Lamb Patty \$8 | Fried Red Potatoes \$6 | Side Salad \$8  
House Jam \$2 | Whipped Local Butter \$2 | 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!**