

LOAM

MOTHER'S DAY BRUNCH

Benedicts *(Benedicts Served with Brunch Potatoes)*
PNW Salmon Toast Benedict \$32
Oregon Dungeness Crab Benedict \$42
Garden Benedict \$26
(Ricotta Sugar Snap Pea Puree, King Oyster Mushrooms, Melted Leeks, Spring Veg.)

FRESH PASTRY
Chocolate Kouign-Amann \$10
GF Blueberry Lavender Bread Slice \$8
Blueberry Tea Cake, Lavender Icing & Fresh Edible Flowers
Cheddar Chive Biscuit \$8
Brown Butter Espresso Cinnamon Roll \$12
Roasted Strawberry-Rhubarb Party Tart \$12

House Granola \$18

Nancy's Organic Yogurt, House Toasted Granola - Bob's Red Mill Oats, Hazelnuts, Topped with Seasonal Local Fruit. Veg. GF. (Also available as a dairy free cereal with alternative milk.)

French Toast \$22

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 \$18

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 & Microgreens.

Biscuit Breakfast Sandwich \$20

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

Lamb Medallion Breakfast \$32

Two Herb Encrusted & Roasted Lamb Ribs, Two Eggs any way, Fried Red Potatoes. GF.

Salted Maple Fried Chicken \$30

Buttermilk Brined Spiced Chicken Thighs Fried Crispy, Topped on Your Choice of French Toast OR Buttermilk Pancakes & Topped with Warm Maple Syrup.

Smoked Salmon Quiche \$22

House cured & smoked PNW Salmon, Havarti, Asparagus. Served with a Green Salad.

Brunch Salad \$18

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 \$8 | Pasture Lamb Patty \$8 | Fried Red Potatoes \$6 | Side Salad \$8
House Toast \$2 | 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!