



ARTISAN KITCHEN | BAKERY

Served All Day, Every Day 7am-3pm

Bodhi Classics

Green Eggs & Ham – \$15.50

Three scrambled eggs with spinach, ham, arugula pesto, and Tillamook Swiss cheese over toasted challah

Buttermilk Benny – \$15.50 *

Local pork sausage and mushroom gravy, thick-sliced ham, and two fried eggs. Finished with green onions and a sprinkle of paprika

Johnny Rocket – \$16.75 *

Two slices of Bodhi seeded whole wheat toast topped with a whole avocado, pickled red onions, two over-medium fried eggs, and 4 slices of bacon

Bodhi Scramble – \$14.75

Three scrambled eggs with tomato, basil pesto, and goat cheese over toasted Bodhi whole wheat bread

The Nearly Normal – \$15 (GF/V)

Organic curried tofu and potato hash with black beans, avocado, tomato, green onion, salsa, organic greens and vegan sour cream

The Tico Bowl – \$14.50 (GF)

Hash, black beans, three scrambled eggs, bell peppers, and red onions. Topped with avocado, tomato, jalapeño, green onion, salsa, cheddar cheese, and sour cream

Eggs Benny / Served with Hash *

Choice of:

- Traditional - Ham and Hollandaise \$18
- Smoked Salmon - Arugula Pesto, Tomato \$20
- Pork Belly - \$20

SOUPS! Check with Staff for Today's Offerings.

SOUP OF THE DAY / Ask about today's offering - \$6
Always homemade / Always Organic / Served W/bread

Bagels

Served On Toasted Kinetic Bagel - Everything Or Plain

Lox Bagel Plate \$13*

Salmon Lox, Chive C.C., Tomato, Capers, Pickled Red Onion

Brooklyn Bagel \$9.75

Egg, Tillamook White Cheddar With Ham or Bacon

Kinetic Bagel With Cream Cheese or Hummus \$4
Add Chive (\$.50) Vegan C.C. (\$.50) Salmon Cream Cheese(\$1)

Brunch Plates

Green Chile Burrito – \$17

Hash, eggs, bacon, avocado, Jack cheese, tomato, house-made green ranchero, cilantro and sour cream

Breakfast Quesadilla – \$14

12 inch tortillas, melted Jack cheese, black beans, eggs, sour cream, pickled cabbage, and salsa verde

Queso Breakfast Tacos – \$15

Two local corn tortillas with melted Jack cheese, scrambled eggs, bacon, tomato, green onion, avocado, sour cream, and house-made salsa verde

Cali Omelette – \$15

Cherry tomato, Jack cheese, and avocado. Served with hash browns and choice of toast

The Works Omelette – \$16

Bacon, ham, mushrooms, bell peppers, and cheddar cheese. Served with hash browns and choice of toast

Quick Bites

W.A.C. – \$9.25

Egg, ham, spinach, and herb aioli on a pressed Bodhi brioche bun

Biscuits & Gravy – \$12

Local pork sausage and mushroom gravy served with a fresh Bodhi buttermilk biscuit

Bodhi Granola Bowl – \$7 (GF/V)

Fresh local berries and your choice of milk or non-dairy milk

Organic Steel-Cut Oats – \$6 (GF/V)

Oats, almonds, brown sugar, cinnamon, and raisins. Served with steamed or non-dairy milk

Yogurt Cup – \$7 (GF)

Organic yogurt with fresh local berries, agave, and Bodhi house granola

Avocado Toast – \$12 (V)

Whole avocado, pickled red onions, organic greens, and coconut oil on Bodhi seeded wheat sourdough toast

Açaí Bowl – \$14 (GF)*

Contains walnuts and sesame*. 100% pure Amazon açai, Oregon honey, Bodhi granola, fresh berries, hemp seeds, chia, toasted coconut, and cocoa nibs

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



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TOAST PLATES

Egg Salad Toast — \$9.25

Free-range egg salad with dill aioli, baby arugula, sliced cucumber, pickled red onion, and capers on toasted Bodhi whole grain bread

Chicken Curry Salad Toast — \$11

Free-range chicken breast salad with harissa aioli, baby spinach, sliced cucumber, and pickled radish on toasted Bodhi whole grain bread

Tuna Salad Toast — \$13

100% Oregon-caught Albacore tuna salad topped with organic lettuce, dill mayo, Kalamata olive spread, pickled red onion, and tomato on toasted Bodhi sourdough

Waffles & Berries

Waffle & Berries - Belgian with syrup, whipped cream and butter **\$12**

Add Pork Belly \$6

Add Bacon \$4

BREAKFAST SIDES

Egg — \$2 *

Bacon or Ham Steak — \$4 / **Pork Belly** — \$5

Hash Browns — \$4 / **w/Gravy** — \$6

Side of Gravy \$4

Toast — \$2 *Sourdough, WW, White*

KIDS ONLY MENU

Mini Oats — \$4

Just the right size for your little one

PB & J — \$4

On toasted honey whole wheat bread

Little Dipper — \$4

Nutella and peanut butter on toasted bread

Big Dipper — \$5

Nutella, peanut butter, and fluff on toasted bread

Honey Bee — \$6

Peanut butter and local honey on toasted bread

Little Scram — \$6 / Two eggs and toast

Big Scram - \$8 Two eggs, toast, bacon

Pressed Sandwiches

All Sandwiches Served On Bodhi Sourdough Bread

Oregon Tuna Melt — \$16

100% Oregon Albacore tuna salad, Kalamata olive spread, tomato, Tillamook white cheddar, on grilled sourdough

The Problem Solver — \$14

Turkey, avocado, roasted red peppers, red pepper aioli, and Tillamook Swiss cheese on grilled sourdough

Turkey Truvoli — \$14

Turkey, Tillamook Swiss cheese, basil pesto, and cream cheese on grilled sourdough

L&P Special — \$14

Curry chicken salad, cucumbers, spinach, avocado, and dill aioli on grilled sourdough

High on the Ham — \$14

All-natural ham, Tillamook cheddar, tomato, arugula, and sun-dried tomato pesto on grilled sourdough

The Boys Are Back — \$14

Turkey, Tillamook cheddar, bacon, tomato, and smoked roasted red pepper aioli on pressed Bodhi sourdough

The Rachel — \$14

Turkey, sauerkraut, smoked roasted red pepper aioli, and Swiss cheese on grilled sourdough

Free Ranger — \$14

Egg salad, Tillamook cheddar, bacon, tomato, and mustard on grilled sourdough

Cubano — \$14

Thin-shaved ham, roasted pork, dill pickles, arugula, dill aioli, mustard, and Swiss cheese on pressed Bodhi brioche

The Portobello — \$14

Grilled Portobello mushroom, spinach, tomato, goat cheese, aged balsamic, and hummus on grilled sourdough

Grilled Cheese — \$10

Tillamook aged white cheddar on grilled sourdough

SIDE OF FRIES!

SHOESTRING \$5

SWEET POTATO \$6

TRUFFLE \$7 / TRUFFLE PARM \$9

PORK BELLY AND BLUE CHEESE \$12

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