



Rooted in Oregon / Where the Locals go

Breakfast Daily 8am-3pm

Johnny Rocket \$16.75 * BODHI FAVORITE
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

Green Chile Wet Burrito \$17
Potato hash, eggs, bacon, avocado, Jack cheese, tomato, house-made green ranchero, cilantro and sour cream

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

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

Bodhi Scramble \$14.75
Three scrambled eggs with tomato, basil pesto, and goat cheese over toasted Bodhi whole wheat bread

Counter Choice \$15
3 egg omelet, chopped bell pepper and onion, cheddar, avocado, tomato & dijon mustard on grilled Bodhi sourdough

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

Croissant Deluxe \$15
Bodhi croissant, egg, tomato, bacon, arugula, goat cheese

W.A.C. Egg Sandwich \$11
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

Brioche French Toast \$14
Bodhi Brioche, cardamom, cinnamon, vanilla, fresh berries, granola, bacon, toasted coconut, maple syrup, powdered sugar

KIDS ONLY MENU

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

Chicken Strips & Fries \$8

Buttered Noodle \$6

Mac & Cheese \$7

Cheeseburger & Fries \$10

Breakfast Hours Only
Little Scram \$6: two eggs and toast / Big Scram \$8: two eggs, toast, bacon

BREAKFAST SIDES

Egg \$2 *

Bacon or Ham Steak \$4

Pork Belly \$5

Side Potato Hash \$4

Side of Gravy \$4

Toast \$2
Bodhi Sourdough, Seeded Wheat, Pan Au Lait

Fresh & Quick

Acai Bowl \$14 GF FRESH PICK
Contains walnuts and sesame*. 100% pure Amazon acai, Oregon honey, Bodhi granola, fresh berries, hemp seeds, chia, toasted coconut, and cocoa nibs

Avocado Toast \$12 V
Whole avocado, pickled red onions, organic greens, and coconut oil on Bodhi seeded wheat sourdough toast

Acai Banana Bowl \$15 GF V
Pure Amazon acai, Bodhi house granola, fresh banana topped with peanut butter, toasted coconut and a Holy Kakow chocolate drizzle

Yogurt Cup \$7 GF
Organic yogurt with fresh local berries, agave, and Bodhi house granola

Bodhi Granola Bowl \$7 GF V
Fresh local berries and your choice of milk or non-dairy milk

Soup of the Day \$7
Ask about today's offering. Always homemade. Served with Bodhi bread

BAGELS

Lox Bagel Plate \$15 *
Salmon lox, chive cream cheese, tomato, capers, pickled red onion

Brooklyn Bagel \$10.75
Egg, Tillamook white cheddar with ham or bacon

Long Island Bagel \$9.75
Cream cheese, vegan cream cheese or hummus, tomato, avocado, organic lettuce & cucumber

Lunch Time \$9.75
Chive cream cheese, turkey, organic lettuce, tomato & pickled red onion

Veggielicious Bagel \$9
Hummus, organic lettuce, avocado, cucumber & smoked tempeh

Kinetic Bagel \$5
With cream cheese or hummus. Add chive \$.50, vegan cream cheese \$.50, salmon cream cheese \$1

TOAST PLATES

Tuna Salad Toast \$14
100% Oregon-caught Albacore tuna salad topped with organic lettuce, dill mayo, Kalamata olive spread, pickled red onion, and tomato on toasted Bodhi sourdough

Chicken Curry Salad Toast \$12
Free-range chicken breast salad with harissa aioli, baby spinach, sliced cucumber, and pickled radish on toasted Bodhi whole grain bread

Egg Salad Toast \$11
Free-range egg salad with dill aioli, baby arugula, sliced cucumber, pickled red onion, and capers on toasted Bodhi whole grain bread



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PRESSED SANDWICHES

Add Avocado or Bacon \$2

Oregon Tuna Melt \$16

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

Cubano \$14

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

The Boys Are Back \$14

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

The Problem Solver \$14

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

The Portobello \$14

Whole portobello mushroom, hummus, spinach, tomato, goat cheese, balsamic and olive oil on pressed sourdough

L&P Special \$14

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

Turkey Truvoli \$14

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

The Rachel \$14

Turkey, sauerkraut, smoked roasted red pepper aioli, and Swiss cheese on grilled sourdough. Sub tempeh to make it veggie.

Ham Melt \$14

Stacked high with all-natural ham, American cheese, tomato, Duke's mayo, on grilled sourdough

Free Ranger \$14

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

Club Sandwich \$15

Thin sliced ham and turkey, bacon, American cheese, tomato, lettuce, Duke's mayo, olive oil and vinegar

Grilled Cheese \$10

Tillamook aged white cheddar on grilled sourdough

SALADS

Smoked Salmon Salad \$16 GF

Mixed greens, house smoked salmon tossed with cucumber, cherry tomato, dill, feta cheese

Grilled Chicken Chef Salad \$15 GF

Butter leaf lettuce, grilled chicken, hard-boiled egg, bacon, tomato, avocado, blue cheese

Roasted Beet Salad \$14 GF

Mixed greens, goat cheese, candied walnuts, pickled red onion

Simple Farm Salad \$9 GF

Tomato, cucumber, pickled onion

Add Tuna or Curry Chicken Salad \$5

Egg Salad \$4

Grilled Chicken \$5

House Smoked Salmon \$6

Dressings

Ranch, olive oil & balsamic, red wine vinaigrette, blue cheese

Bistro Menu Daily

Avocado Hawaii Poke Bowl \$22 * GF

PRIME PICK

Sushi grade Ahi tuna, avocado, crab salad, seaweed salad, local kimchi, sriracha mayo, furikake seasoning on sushi rice with soy and mirin

Salmon Fillet with Gazpacho \$25 *

Salmon fillet with chilled gazpacho relish, cilantro pesto cream sauce and angel hair pasta

Blackened Salmon Tacos \$18 GF

Fresh grilled blackened salmon, cabbage slaw, diced cucumber, jalapeno, lime cream, served with salsa verde

Chicken Pesto Pasta \$18

House pork sausage, chicken, orecchiette pasta, pesto, garlic, cream, parmesan, Bodhi bread

The Bodhi Burgers

Add-ons

Add bacon, ham, or avocado \$2. Pork belly \$4. Fried egg \$2

The Royal \$22

HOUSE FAVORITE

Two 4oz Oregon Beef patties, Tillamook aged white cheddar, pork belly, butter lettuce, Duke's mayo, pickled red onion. Choice of fries

Shroom Burger \$20

Two 4oz Oregon Beef patties, Tillamook Swiss, caramelized sweet onion, sauteed mushrooms, butter lettuce, Duke's mayo. Choice of fries

Oregon Burger \$20

Two 4oz Oregon Beef patties, Oregon blue cheese, caramelized sweet onion, ham, blackberry jam, butter lettuce. Choice of fries

The Bodhi Burger \$18

Two 4oz Oregon Beef patties, American cheese, butter lettuce, tomato, Duke's mayo, pickles. Choice of fries

Fried Chicken Sandwich \$18

Buttermilk fried chicken, slaw, sriracha mayo, pickles. Choice of fries

Grilled Chicken Sandwich \$20

Swiss, butter lettuce, tomato, bacon, chipotle ketchup, ranch, pickled red onion. Choice of fries

Family Happy Hour

Every Friday and Saturday 3pm-5pm

The Bodhi Burger \$10

Grilled or Fried Chicken Sandwich \$10

Kids Burger or Chicken Strip Basket \$5

THE BEST FRIES EVER!!

Pork Belly Fries \$13 GF

Oregon blue cheese, pork belly, truffle salt

Truffle-Parm Fries \$9 GF

Truffle Fries \$7 GF

Sweet Potato Fries \$6 GF

Shoestring Fries \$5 GF

Walla Walla Onion Rings \$9