

SATURDAY / SUNDAY 10AM-3PM

BRUNCH SERVICE

## IMBIBE

### MIMOSA 10

Fresh squeezed orange juice with Cava

### BLOODY MARY 10

Add thick cut bacon for \$3

### SOIXANTE-QUINZE 12

The French 'Seventy-Five' 503 Distilling gin with Cava Brut and lemon

BEER & WINE LISTS / FULL BAR AVAILABLE

## HORS D'ŒUVRES

### COMO TOAST 6

Sliced como toast with European butter and strawberry jam

### MELON ET PROSCIUTTO 12

Sliced Melon and thin sliced prosciutto

### POMMES DE TERRE 8

Bistro potatoes – baby potatoes sautéed in butter with onion and parsley

### CHOUX DE BRUXELLES 14

Crispy Brussels sprouts tossed in mustard seed apple cider vinaigrette, topped with crispy bacon lardons and shaved parmesan

### RATATOUILLE SALADE 14

Zucchini, yellow squash, heirloom cherry tomatoes, red onion, served with parmesan crème fraiche and topped with crispy prosciutto



# OVATION BISTRO

## AND BAR

2037 SE Jefferson St  
Milwaukie, OR 97222  
503-303-7900  
Ovation-Bistro.com

## EN SANDWICH

SERVED WITH SIDE SALAD OR UPGRADE TO BISTRO  
POTATOES OR SOUP DU JOUR FOR \$3

### 'CROISSANT PARISIENNE' 22

Thinly sliced ham, with grûyere cheese and creamy French style scrambled eggs on buttered croissant.

### CROISSANT SAUMON FUMÉ 26

Nova Scotia Lox on a croissant with herbed honey chèvre spread, heirloom tomato, red onion and capers

### 'TRIPLE B' CROISSANT' 20

Thick cut smoky bacon, brie cheese, buttermilk basil sauce, and sliced tomato

### CROISS-AUNT 21

Thick cut smoky bacon, sweet, caramelized onion, scrambled egg, spicy chipotle sauce

### CROISS-FIT CHAMPIGNON 20

Portobello mushroom sliced and sautéed with onion, chevre (goat) cheese and scrambled eggs. w/Pesto spread or Chipotle

### PORK BELLY CROISSANT 26

Our pork belly sliced and grilled. Served with cucumber and sliced tomato with a whole mustard spread

## SOUPES ET SALADES

### SOUPE DE CRÊCY 10

Our modern version of a carrot soup from East of Paris. Cream and a hint of ginger make this a perfect summer soup that is served cold.

### SALADE D'ÉTÉ 18

'Summer salad' – Strawberries, candied pecan and gorgonzola chutney, sliced red onion, local shitake mushrooms on spinach with house made croutons, micro greens and maple Dijon vinaigrette

### SALADE MAISON 14

Artisan greens, garden seasonals, topped with shaved parmesan and toasted pepitas, dressed with our house red wine shallot vinaigrette

## GROS PETIT-DEJEUNER

### OEUF AU BÉNÉDICTE 24

'Eggs Benedict' Hollandaise, poached eggs\*, and imported French ham on toasted brioche rounds. Served with salad.

### SAUMON AU BÉNÉDICTE 28

'Salmon Benedict' Nova Scotia Lox, Hollandaise, poached eggs\*, and on toasted brioche rounds. Served with salad.

### TROIS FAÇONS 26

'Three Ways' - 3 slices thick cut bacon, 3 eggs\*, and 3 pancakes

### PAIN PERDUE 23

Brioche cubes soaked on custard baked and grilled served with fresh fruit, whipped cream and real maple syrup

### POITRINE ET OUEFS 30

Pork Belly dry rubbed and sous vide for 24hr in a bourbon and maple reduction, sliced and grilled. Served with 3 eggs\* your way, with sautéed bistro potatoes

### CRÊPES AMÉRICAINES 22

French twist on American pancakes. Fluffy and light, with a hint of nutmeg and lemon. Served with real maple syrup and seasonal fruit.

## DESSERTS

### ÉCLAIR 6

### MACRONS (4) 8

### CRÊME BRULÉE 12

### LEMON SQUARE 6

### CHEESECAKE OF THE WEEK 12

### BROWNIE OF THE WEEK 8

### DOUBLE CHOCOLATE CAKE 12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.