

Brunch

Marinated Olives (GF) – 6
Castelvetrano Olives, Rosemary, Orange.

Deviled Eggs (GF) – 12
Local Farm Eggs, Crispy Bacon, Dill, Smoked Paprika, House Pickle, Chili Oil.

Coconut Cornbread (GF) – 9
Toasted Coconut, Chili Honey Butter.

Focaccia - 10
Garden Herbs, Whipped Butter, Smoked Maldon.

Burrata – 14
Pea Purée, Arugula, Mint, Strawberries, Aged Balsamic.

Cucumber Salad (GF) – 12
Carrot, Scallion, Ginger, Sesame Vinaigrette.

Caesar – Full 14 | Half 9
Little Gem Lettuce, Parmigiano Reggiano, Herb Breadcrumbs, Lemon.

BLT Salad – Full 14 | Half 9
Butter Lettuce, Crispy Bacon, Cherry Tomatoes, Herb Breadcrumbs, Buttermilk Chive Dressing.

School House Burger – 20
House Grind, Tillamook Cheddar, House Pickles, Lettuce, Tomato, Black Garlic Aioli, Hand Cut Fries.
-Sub Grilled Portobello

Brunch Burger – 22
House Grind, Fried Egg, Bacon & Caramelized Onion Jam, Tillamook Cheddar, Tomato, Arugula, Black Garlic Aioli. Hand Cut Fries.
-Sub Grilled Portobello

Chicken & Waffles (GF) – 22
Coconut Fried Chicken Thigh, Buckwheat Waffle, Barrel Aged Maple Syrup, Whipped Butter.

Crispy Pork Roulade (GF) – 26
Angry Egg, Mama Lil's Peppers, Fried Garlic, Chimichurri, Herb Potatoes.

Smoked Steelhead Hash (GF) – 26
Asparagus, Peppers, Potatoes, Horseradish Cream, Dill.

Grilled Ribeye (GF) – 50
12 oz. RR Ranch Beef, Two Farm Eggs Sunny Side Up, Chimichurri, Roasted Pepper. Served with Hand Cut Fries.

The Sweet Stuff

Ice Cream Sandwich – 16
Momma's Brown Butter Chocolate Chip Cookies, Homemade Chocolate Malt Ice Cream, Sea Salt. (Serves 2)

Lemon Olive Oil Cake – 12
Lemon Curd, Almond Whipped Cream. Seasonal Fruit Compote. Candied Walnuts.

Basque Cheesecake (GF) – 14
Local Berry Preserves, Almond Crumble, Lemon.

Brunch Cocktails

The Lunch Lady – 15
Our Bloody Mary. Vodka, Wasabi, Sushi Ginger, Cucumber, Marinated Prawn.

Brunch Fuel – 14
Our Irish Coffee. Jameson Whiskey, French Press, Demerara Simple, Whipped Cream, Orange Bitters, Cinnamon.

Yes, Toucan Drink Before Noon – 14
Earl Gray Infused Gin, Fruit Loop Simple, Almond Milk, Lemon.

No More Coffee Breath – 14
Kahlua, French Press, Falernum, Branca Menta, Whipped Cream, Mint.

French Teacher's Coffee Mug – 15
Cognac, French Press, Half & Half, Vanilla, Nutmeg. Served on Ice.

Sides

- Fried Egg – 3
 - Grilled Asparagus – 8
 - Hand Cut Fries – 10
 - Buckwheat Waffle – 8
- Add Blackened Steelhead - 12
 - Add Prawns - 8
 - Add Chicken - 8
 - Add Pulled Pork - 8
 - Add Bacon - 2.5



Welcome to The Lakeside Tavern

We are a group of like minded individuals who love food, drink, and entertainment. We want to provide some of our favorite renditions of these simple pleasures to our community. We are passionate about maintaining a scratch kitchen and bar, serving up fresh, homemade products. However, good things take time. Thank You for trusting us and we hope you have a wonderful time.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness