

MORTONS BRUNCH MENU



MAINS - \$20.00 / SIDES - \$5.00
PRICED PER PERSON
- MINIMUM ORDER \$800.00 -

Mains

Briskets & Gravy (Add Poached Egg \$3.00)

Scratch Drop Biscuits Covered in Our House Made Brisket and Sausage Gravy



Challah French Toast (Add Fresh Seasonal Berries & Cream \$5.00)

Eggs, Cinnamon, Orange, Nutmeg, and Heavy Cream hand dipped Brioche seared to a Golden Brown Served with Log Cabin Syrup



Scratch Waffles/Pancakes (Add Fresh Seasonal Berries & Cream \$5.00)

Waffles or Pancakes with Mortons House Batter Served with Log Cabin Syrup

BBQ Breakfast Sandwiches (Brisket +\$3.00/Per)

2 Poached Eggs with Bacon, Sausage, Brisket or Pulled Pork topped with Tillamook Sharp Cheddar and House Sauce on a Toasted Buttered English Muffin



BBQ Breakfast Tacos (Brisket +\$3.00/Per)

Choice of House Bacon, House Sausage, Prime Brisket, or Pulled Pork with House Sauce on a 3 Sisters Tortilla

BBQ Benedict (+\$4.00/Per)

Poached Eggs over a split drop biscuit with choice of BBQ Protein and Hollandaise Sauce



Brisket Hash with Smoked Potatoes & Horseradish Crema (+\$4.00/Per)

Chopped Brisket with Peppers Onions and House Smoked Potatoes Drizzled with Horseradish Crema



AB Eggs

Creamy Seasoned Scrambled Eggs mixed with Bacon, Sour Cream, and Green Onion



Roasted Garlic Cumin Portobello Mushroom

Whole Portobello Seasoned in our Cumin At Ya! Rub and Roasted to Perfection

Sides



Roasted Veggies

Seasonal Vegetable Medley Seasoned and Seared



Smoked Fruit

Seasonal Fresh Fruit cut and Smoked to perfection

Caesar Salad

Chopped Romaine with Shredded Parm and Croutons and Mortons House Caesar Dressing



Smoked Potatoes with Smoked Cream Cheese Fondue

Yukon Gold Potatoes seasoned and tossed in Olive oil then Smoked and Served with Smoked Cream Cheese Fondue & Chives



3 Cheese Panko Crusted Mac

A Classic Alfredo Sauce with Sharp Cheddar, Smoked Gouda, & Gruyere over Classic Foods Noodles with a Toasted Panko Cheese Topper



Mortons Deviled Eggs

Our Version of a classic deviled egg with chunks of Roasted Brisket and house pickled red onion

PRICES PER 1/2 GALLON

- FRESH SQUEEZED OJ- \$50

FRESH ORANGES

- MORTONS LEMONADE- \$20

HAND CUT LEMONS, SUGAR, SALT AND WATER
MIXED AT THE PERFECT RATIO

- SEASONAL LEMONADE- \$25

HOUSE LEMONADE INFUSED WITH SEASONAL
HERBS AND FLAVORS

EXTRAS

COFFEE SERVICE.....\$5.00/PER

INCLUDES COFFEE, CREAMER, SUGAR, AND HOUSE CINNAMON SYRUP

POACHED EGGS.....\$3.00/PER

FRESH BERRIES AND CREAM.....\$5.00/PER

PRIME BRISKET.....\$9.00 - 1/4LB

PULLED PORK.....\$6.00 - 1/4LB

HOUSE MADE BACON.....\$6.00 - 1/4LB

HOUSE MADE SAUSAGE PATTIES.....\$6.00 - 1/4LB

HOUSE BRINE AND SMOKED HAM.....\$6.00 - 1/4LB

HOUSE BAKED SOUR DOUGH.....\$15.00/LOAF

GLUTEN FREE



VEGETARIAN



CALL: 360-935-2227

ERIC@MORTONSBARBECUE.COM

**CUSTOM
MENUS
AVAILABLE**