Lumber Baron Brunch

From the Griddle

Brose-Cakes – oatmeal pancakes, whipped cream, fresh berries \$11

Malted Waffle – the crispiest of waffles served with whipped cream & fresh berries \$11

Scottish Toast — Our version of French Toast, house-baked pecan banana bread served with whipped cream & fresh berries **\$12**

From the Stove

Yankee Breakfast - two eggs (any style*), bacon, cottage potatoes & english muffin \$13

Trout & Eggs – pan-roasted ruby red trout, cottage potatoes & two eggs (any style*) **\$16**

Quiche - classic quiche with house-cured bacon, onions & spinach, white cheddar cheese,

salad of rocket arugula with house yogurt dressing \$13

Croque Madame - Sourdough toast topped with ham, gruyere cheese, béchamel, and two sunny side eggs choice of salad or potatoes **\$13**

Mom's Avocado Sandwich - open-faced English muffin with avocado-cream cheese \$14

broiled tomatoes & two poached eggs* with choice of

salad of rocket arugula with house yogurt dressing or cottage potatoes

Steak & Eggs - 8oz coulotte steak pan seared to your liking with 2 eggs and cottage potatoes \$18

Huevos Rancheros-Refried beans, pork green chili, two eggs sunny side up, cotija cheese, flour tortillas and cottage potatoes **\$15**

Pastrami Sandwich-house cured pastrami, gruyere cheese, spicy mustard sauce on marbled rye with

choice of cottage potatoes or house salad \$15

BLTA- toasted sourdough bread with jalapeño bacon, arugula, tomato, avocado and a spicy garlic aioli. choice of cottage potatoes of house salad **\$14**

Ala Carte

Side of Bacon \$2

Side of fruit \$3

Morning Options

Bottomless Mimosa \$14 Mimosa \$7

Passionfruit Mimosa \$9 Bloody Mary \$8 Bloody Scotsman \$10 Irish Coffee \$8 French 75 \$9

The Valentine (Non Alcoholic) fresh berries, mint, lemon, lime & club soda \$6

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may in-crease your risk of food borne illness.