



sat & sun 8-3

## brunch beverage option

*ADD \$9 TO YOUR ENTRÉE PRICE: Includes house coffee or tea and your choice of one glass of the following: bloody mary or champagne or mimosa*

## brunch specialties

### PLUMS FAMOUS DUTCH BABY 14.50

A Deep Dish Pancake Skillet Baked, Powdered Sugar & Lemon  
Two strips Oregon Pepper Bacon add 2.50

### ALDERWOOD SMOKED SALMON HASH 18

Red Potato, Onion & Pepper Hash, Poached Eggs, Dill Hollandaise  
Organic Nine Grain Toast

### NORTHWEST BERRY WAFFLE 15.75

Large Waffle, Fresh Berries & Whipping Cream  
Two strips Oregon Pepper Bacon add 2.50

### SANTA FE EGGS BENEDICT 16.75

Poached Eggs over Peppered Ham & Fresh Baguette, Chipotle-Cilantro  
Hollandaise & Plums Potatoes

### DUNGENESS CRAB OMELET market

Fresh Asparagus & Dill Hollandaise  
Plums Potatoes & Organic Nine Grain Toast

### CHILAQUILES VERDES 15.95

Pulled Pork, Tortilla Chips, Roasted Tomatillo Salsa, Pico de Gallo  
Served with One Egg Any Style, Onion & Feta Cheese

### CAMPFIRE TROUT 19

Pan-Fried Cornmeal Trout, Two Eggs Any Style, Two Strips of Oregon  
Pepper Bacon, Plums Potatoes & Organic Nine Grain Toast

### CHOCOLATE BANANA WAFFLE 15.75

Salty Caramel, Oregon Hazelnuts, Whipping Cream  
Two strips Oregon Pepper Bacon add 2.50

### SHIRRED EGGS 14

Baked Eggs & Parmesan Cream  
Garlic Spinach & Tomato Relish on a Baguette

### COCONUT FRENCH TOAST 16.75

Strawberries, Papaya & Banana, Orange Butter & Maple Syrup  
Two strips Oregon Pepper Bacon add 2.50

### PLUMS BISCUITS & GRAVY 15.75

Buttermilk Biscuit made from Scratch, Layered with Two Fried Eggs, Tomato  
Oregon Pepper Bacon, Homemade Country Gravy & Tillamook Cheddar Cheese

### TRAILBLAZER WRAP 15.50

Chorizo, Sausage, Tillamook Cheddar, Scrambled Eggs, Rice, Black Beans  
Avocado, Cilantro, Salsa, Flour Tortilla & Plums Potatoes

### VIETNAMESE PORK & EGG BOWL 16.25

Marinated Pork, Spicy Sriracha, Cilantro, Carrots, Plums Potatoes, Scallions & Two  
Poached Eggs

## griddle

*Two strips Oregon Pepper Bacon add 2.50*

### BUTTERMILK PANCAKES 11.75

Made from Scratch, Maple Syrup & Butter

### RASPBERRY PANCAKES 15.25

Fresh Raspberries & Vanilla Cream

### WILLAMETTE HAZELNUT PANCAKES 14.75

Marionberry Compote

### OREGON TRAIL 14.25

Two Buttermilk Pancakes, Two Eggs Any Style, Pepper Bacon or  
Apple Maple Sausage or Ham

### BLUEBERRY PANCAKES 14.25

## eggs

*Plums potatoes, organic nine grain toast*

### APPLE-HONEY SAUSAGE OR OREGON PEPPER HAM OR PEPPER BACON 12.95

Two Eggs Cooked Any Style

### FLAT IRON STEAK AND EGGS 19.95

Plums Dry Rub Prime Flat Iron Steak, Two Eggs Cooked Any Style

### SPINACH & FETA CHEESE OMELET 14.95

Sautéed Fresh Spinach, Baby Tomatoes, Kalamata Olives & Barrel Aged Feta

### YOUR SPECIALTY OMELET 16.75

Select up to 5 of your Favorite Ingredients

## besides.. breakfast

### LAYERED LOUIE market

Dungeness Crab or Oregon Bay Shrimp  
Tomato, Cucumber, Hard Cooked Egg & Louie Dressing

### SLOW OVEN ROASTED TURKEY SALAD 15

Mixed Greens, Farro Grain, Baby Tomato, Goat Cheese and Roasted  
Walnuts with Green Goddess Dressing

### SASAKI ORGANIC CHICKEN SALAD 15

Napa cabbage, Mixed Greens, Bell Peppers, Snow Peas  
Cilantro, Sesame Wontons & Asian Vinaigrette

### PLUMS LAMB BURGER 15.75

Barrel Aged Feta Cheese, Lettuce, Grilled Onion, Tzatziki & Garlic  
Served with Bistro Greens

### CAFÉ CHEESE BURGER 14.00

Tillamook Cheddar, Lettuce, Tomato, Grilled Onion, Plum's Russian  
Dressing, Pickle, Served with Bistro Greens

### HANGOVER BURGER 16.95

Ground Sirloin Beef Patty, Fried Egg & Oregon Pepper Bacon  
Tillamook-Habanero Jack, Lettuce, Tomato, Grilled Onion on English  
Muffin, Served with Bistro Greens

### CRUNCHY ALBACORE TUNA 12.95

Flaked Wild Planet Albacore Tuna, Crispy Vegetables & Cilantro, Lemon  
Dressing on Organic Nine Grain. Served with Bistro Greens

### TURKEY AVOCADO & OREGON PEPPER BACON 12.95

Lettuce, Tomato, Cilantro Mayonnaise on Toasted Organic Nine-Grain  
Bread. Served with Bistro Greens

## by the bowl

### SEASONAL FRUIT & BERRIES 9

Lemon Poppy Seed Curd

### BANANA BRULÉE OATMEAL 8

Caramelized Bananas

### “SHAMROCK” COTTAGE CHEESE 4

## dessert

### BUTTERSCOTCH PUDDING 9

Caramel, Vanilla Bean Cream & Candied Bacon

### CHOCOLATE FLOURLESS CAKE 9

### CHOCOLATE WAFFLE 10

Vanilla Gelato, Salted Caramel  
Bittersweet Chocolate Sauce, Hazelnuts

*Split plate charge 4*

*18% gratuity for 5 or more guests*

*Executive Chef: Tony Sasaki*