



Artisan Brunch Drinks

PEACH BELLINI 10

Peach Liqueur + Sparkling Wine

BASIL HAVEN 10

Basil, Cucumber, Elderflower + Lemon

MIMOSA 10

HAIL MARY FULL OF BACON 10

Bacon-infused Vodka + Bloody Mary Mix

HIBISCUS MULE 10

Hibiscus-infused Tequila, Lime + Ginger Juice

NON-ALCOHOLIC

HERB-AN BERRY 5

Blackberry, Raspberry, Lavender, Lemon + Seltzer



For the kidz

Includes: Milk or Juice
Special Easter Dessert

3-2-1....blast-off

3 Pancakes, 2 Bacon, 1 Egg and You Are Outta Here!

12

Witch Came First The Chocolate or The Egg?

Dark Chocolate Chip Pancakes
With
Scare..ambled Egg

12

Bad Cakes!

Strawberry Pancakes
With
Fresh Whipped Cream

12

*For I remember it is Easter morn,
and life and love and peace are
all newborn.*

~Alice Freeman Palmer~

Easter Brunch

Includes: Plums Friendship Blend Coffee, Decaf or Tea Selection & Your Choice of 1 glass of the Artisan Brunch Drinks or Orange Juice
Plums Bagel-Bites & Easter Dessert

SHIRRED EGGS 28.95

Garlic Spinach & Tomato Relish on a Baguette
Served in a Cast Iron Skillet with Plums Potatoes

MORELLO CHERRY PANCAKES 30.95

Imported European Morello Cherries reduction, Orange Liqueur Whipped Cream
Chopped Walnuts
With Oregon Pepper Bacon add 2.50

PLUMS FAMOUS DUTCH BABY 27.95

A Deep Dish Pancake, Skillet Baked, Served with Powdered Sugar & Lemon
With Oregon Pepper Bacon add 2.50

SANTA FE EGGS BENEDICT 31.95

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

HANGOVER BURGER 32.95

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

DUNGENESS CRAB & ASPARAGUS OMELET 34.95

Dill Hollandaise, Plums Potatoes & Nine Grain Toast

WILLAMETTE VALLEY HAZELNUT PANCAKES 29.95

Served with Marion Berry Compote
With Oregon Pepper Bacon add 2.50

SPINACH & FETA CHEESE OMELET 29.95

Sautéed Fresh Spinach Rolled in a Fluffy Egg Omelet Topped with Baby Tomatoes
Kalamata Olives & Barrel Aged Feta

RASPBERRY PANCAKES 28.95

Fresh Raspberries & Vanilla Mascarpone Cream
With Oregon Pepper Bacon add 2.50

CAMPFIRE TROUT 35.95

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

OREGON TRAIL 27.95

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

COCONUT FRENCH TOAST 29.95

Coconut Crusted Toast, Strawberries, Papaya & Banana, Orange Butter & Maple Syrup
With Oregon Pepper Bacon add 2.50

PLUMS BISCUITS & GRAVY 28.95

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

SPICE RUB FLAT IRON STEAK & EGGS 35.95

Voted one of Orange County's Best Steaks!
Plums Spicy Dry Rub Prime Flat Iron Steak
Served with Two Eggs Any Style Plums Potatoes & Nine Grain Toast

CHILAQUILES VERDES 27.95

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

LAYERED LOUIE SALAD 32.95

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

SALMON NICOISE SALAD 32.95

Wild Coho Herb Salmon on Gathered Greens, Haricot Vert, Kalamata Olives, Capers
Baby Tomatoes, Red Potatoes, Egg and Red Wine Vinaigrette

LUMBER JACK STACK 30.95

BBQ Pulled Pork, with "Haystack Onions", Fried Jalapenos & Fresno Chiles
Drizzled with Sweet Bourbon Butter & Maple Syrup

NORTHWEST BERRY WAFFLE 29.95

Belgium Waffle with Fresh Blackberries, Strawberries, Raspberries & Blueberries
Served with Fresh Whipping Cream
Two strips Oregon Pepper Bacon add 2.50

ALDERWOOD SMOKED SALMON HASH 31.95

Red Potato, Bell Pepper & Onion Hash, Poached Eggs & Fresh Dill Hollandaise
Served with Nine Grain Toast

VIETNAMESE INFLUENCED MARINATED PORK & EGGS 29.95

Fresh Cilantro & Green Onion served with Plums Potatoes & Nine Grain Toast