

Artisan Brunch Drinks

PEACH BELLINI 12
Peach Liqueur + Sparkling Wine

BASIL HAVEN 12
Basil, Cucumber, Elderflower + Lemon

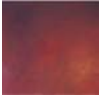
MIMOSA 12

HAIL MARY FULL OF BACON 12
Bacon-infused Vodka + Bloody Mary Mix

HIBISCUS MULE 12
Hibiscus-infused Tequila
Lime + Ginger Juice

NON-ALCOHOLIC

HERB-AN BERRY 6
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

Executive Chef: Javier Calvillo

18% Gratuity added to 5 guests or more

Please advise our staff of any food
allergies

*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 & Special Dessert

SHIRRED EGGS 29.95
Garlic Spinach, Parmesan Cream & Tomato Relish on a Baguette
Served in a Cast Iron Skillet with Plums Potatoes

PLUMS FAMOUS DUTCH BABY 29.95
A Deep Dish Pancake, Skillet Baked, Served with Powdered Sugar & Lemon
With Oregon Pepper Bacon **add 2.50**

SANTA FE EGGS BENEDICT 32.95
Two Poached Eggs over Peppered Ham & Fresh Baguette
Chipotle-Cilantro Hollandaise & Plums Potatoes

HANGOVER BURGER 34.95
Ground Sirloin Beef Patty, Fried Egg & Oregon Pepper Bacon, Tillamook-Habanero
Jack, Lettuce, Tomato, Grilled Onion on English Muffin. Served with Bistro Greens

DUNGENESS CRAB & ASPARAGUS OMELET 37.95
Dill Hollandaise, Plums Potatoes & Nine Grain Toast

WILLAMETTE VALLEY HAZELNUT PANCAKES 32.95
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. Plums Potatoes & Nine Grain Toast

RASPBERRY PANCAKES 29.95
Fresh Raspberries & Vanilla Mascarpone Cream
With Oregon Pepper Bacon **add 2.50**

CAMPFIRE TROUT 37.95
Pan-Fried Cornmeal Trout, Two Eggs Any Style, Two Strips of Oregon Pepper Bacon
Served with Plums Potatoes & Nine Grain Toast

OREGON TRAIL 28.95
Two Buttermilk Pancakes, Two Eggs Any Style
Choice of: Oregon Pepper Bacon or Apple Maple Sausage or Oregon Pepper Ham or Plums
Meatloaf

COCONUT FRENCH TOAST 31.95
Coconut Crusted Brioche, Strawberries, Papaya & Banana, Orange Butter & Maple Syrup
With Oregon Pepper Bacon **add 2.50**

PLUMS BISCUITS & GRAVY 30.95
Fresh Buttermilk Biscuit made from Scratch, Layered with Two Fried Eggs Over-Medium,
Tomato, Oregon Pepper Bacon, Homemade Country Gravy & Tillamook Cheddar Cheese

SPICE RUB FLAT IRON STEAK & EGGS 37.95
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 29.95
Pulled Pork, Tortilla Chips, Roasted Tomatillo Salsa, Pico de Gallo
Served with One Egg Fried Over-Medium, Onion, Radish & Feta Cheese

LAYERED LOUIE SALAD 33.95
Dungeness Crab or Oregon Bay Shrimp, Tomato, Cucumber, Green Onion
Hard Cooked Egg & Louie Dressing

LUMBER JACK STACK 33.95
BBQ Pulled Pork, with "Haystack Onions", Fried Jalapenos & Fresno Chiles
Drizzled with Sweet Bourbon Butter & Maple Syrup

NORTHWEST BERRY WAFFLE 31.95
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 34.95
Red Potato, Bell Pepper & Onion Hash, Poached Eggs & Fresh Dill Hollandaise
Served with Nine Grain Toast

VIETNAMESE INFLUENCED MARINATED PORK & EGGS 32.95
Poached Eggs, Plums Potatoes, Fresh Cilantro, Green Onion, Julienne Carrots & Spicy
Sriracha Sauce. Served with Nine Grain Toast