



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 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

*A Mother's arms are made of
tenderness
And children sleep soundly in
them
~Victor Hugo~*

Mother's Day 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

NORTHWEST CHERRY PANCAKES 31.95

Delicious Sweet & Tart Cherries, Orange Liqueur Whipped Cream
Chopped Walnuts
With Oregon Pepper Bacon add 1.95

PLUMS FAMOUS DUTCH BABY 29.95

A Deep Dish Pancake, Skillet Baked, Served with Powdered Sugar & Lemon
With Oregon Pepper Bacon add 1.95

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, Oregon Tillamook-Habanero
Jack, Lettuce, Tomato, Grilled Onion on English Muffin. Served with Bistro Greens

DUNGENESS CRAB & ASPARAGUS OMELET 36.95

Dill Hollandaise, Plums Potatoes & Nine Grain Toast

WILLAMETTE VALLEY HAZELNUT PANCAKES 31.95

Served with Marion Berry Compote
With Oregon Pepper Bacon add 1.95

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 1.95

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: Pepper Bacon or Apple Maple Sausage or Ham

COCONUT FRENCH TOAST 30.95

Coconut Crusted Brioche, Strawberries, Papaya & Banana, Orange Butter & Maple Syrup
With Oregon Pepper Bacon add 1.95

PLUMS BISCUITS & GRAVY 29.95

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 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 Any Style, Onion, Radish & Feta Cheese

LAYERED LOUIE SALAD 33.95

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

SALMON NICOISE SALAD 33.95

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

LUMBER JACK STACK 32.95

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 1.95

ALDERWOOD SMOKED SALMON HASH 33.95

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

VIETNAMESE INFLUENCED MARINATED PORK & EGGS 31.95

Poached Eggs, Fresh Cilantro, Green Onion, Julienne Carrots & Spicy Sriracha Sauce
Served with Plums Potatoes & Nine Grain Toast