



mon-fri 8-3

breakfast 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**

Dungeness Crab, 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 & Dill 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, Breakfast 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

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

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

BLUEBERRY PANCAKES 14.25

OREGON TRAIL 14.25

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

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

salads

WILD SALMON & SPINACH 19.95

Baby Spinach, Wild Blueberry Vinaigrette, Cucumber & Hazelnuts

LAYERED LOUIE **market**

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

CLASSIC CAESAR 11

Oregon Bay Shrimp or Organic Chicken **add 4** Dungeness Crab **market**

FILET MIGNON & OREGONZOLA 17.95

Seared Filet Tips, Romaine Lettuce, Butter Lettuce, Balsamic Onions
Roasted Potatoes, Red Delicious Apples & Oregonzola Cheese

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

GRILLED HEARTS OF ROMAINE 15

Organic Chicken, Red Delicious Apples, Roasted Candied Hazelnuts &
Oregon Bleu Cheese

lunch specialties

CONFETTI MEATLOAF SAND 14.25

Lean Beef with Chopped Vegetables, Lettuce, Tomatoes, Light Dijon
Cream Cheese on Baguette, Served with Hand-Cut Fries

PLUMS LAMB BURGER 15.75

Barrel Aged Feta Cheese, Lettuce, Grilled Onion, Tzatziki & Garlic
Served with Hazelnut Slaw

CAFÉ CHEESE BURGER 14.00

Tillamook Cheddar, Lettuce, Tomato, Grilled Onion, Plum's Russian
Dressing, Pickle, Served with Hand-Cut Fries

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 Hand-Cut Fries

OREGON PEPPER HAM RUEBEN 14.75

Shaved Pepper Ham, Griddled Whole Wheat Sourdough, Gruyere
Caraway Slaw & Russian Dressing, Served with Hand-Cut Fries

NORTHWEST SALMON BLT 16.95

Grilled Wild Salmon & Pepper Bacon, Tomato, Butter Lettuce
Horseradish Mayo on Organic Nine-Grain, Served with Hazelnut Slaw

FLAT IRON STEAK FRITTES 19.95

Plums Dry Rubbed Prime Flat Iron Steak & Served with Hand-Cut Fries

PLUMS FRENCH DIP 14

Served with Au Jus & Served with Hand-Cut Fries

sandwiches

Served with Plums Bistro Greens

CRUNCHY ALBACORE TUNA 12.95

Flaked Wild Planet Albacore Tuna, Crispy Vegetables & Cilantro, Lemon
Dressing on Organic Nine Grain

TUSCAN ORGANIC CHICKEN 12.95

Sun Dried Tomatoes, Mozzarella & Roasted Pine Nuts on Baguette

NORTHWEST TURKEY & CRANBERRY RELISH 10.95

Daikon Sprouts, Lettuce & Tomato, Light Dijon Cream Cheese on
Baguette

MEDITERRANEAN VEGETABLE 10.50

Barrel Aged Feta, Roasted Red Peppers, Kalamata Olives, Asian
Cucumber, Lettuce & Oregano Dressing on Baguette

TURKEY, AVOCADO & OREGON PEPPER BACON 12.95

Slow Oven Roasted Turkey, Avocado, Oregon Pepper Bacon Lettuce,
Tomato, Cilantro Mayonnaise on Toasted Organic 9-Grain Bread

SOUP & HALF SANDWICH 11.75

Smoked Salmon Chowder or Soup of the Day, Choice of Cold Sandwich

HALF SANDWICH & SALAD 9.5

sides & such

Steel-cut Banana Oatmeal Brulee 8

Fruit Bowl & Lemon Poppy Seed Curd 9

Soup of the Day 7.50

Soup and Salad 10.50

Smoked Salmon Chowder 7.50

“Shamrock” Cottage Cheese 4

Split plate charge 4

18% gratuity for 5 or more guests

Executive Chef: Tony Sasaki