



weekday

breakfast specialties

PLUMS FAMOUS DUTCH BABY 15.25

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

ALDERWOOD SMOKED SALMON HASH 18.25

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

NORTHWEST BERRY WAFFLE 16

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

SANTA FE EGGS BENEDICT 17

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

DUNGENESS CRAB OMELET market

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

CHILAQUILES VERDES 16

Pulled Pork, Tortilla Chips, Roasted Tomatillo Salsa, Pico de Gallo
Onion, Feta Cheese, Radish & Cilantro. Served with One Egg over Medium

CAMPFIRE TROUT 20

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 15

Baked Eggs & Parmesan Cream, Garlic Spinach & Dill Tomato
Relish on a Baguette. Served in a Cast Iron Skillet with Plums Potatoes

COCONUT FRENCH TOAST 17

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

PLUMS BISCUITS & GRAVY 16

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

TRAILBLAZER WRAP 15.75

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

VIETNAMESE PORK & EGG BOWL 16.95

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

eggs

Plums potatoes, organic nine grain toast

APPLE-MAPLE SAUSAGE OR OREGON PEPPER BACON OR HAM OR PLUMS MEATLOAF 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 15

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

YOUR SPECIALTY OMELET 16.95

Select up to 5 of your Favorite Ingredients

griddle

Two strips Oregon Pepper Bacon add 2.50

BUTTERMILK PANCAKES 13

Made from Scratch

RASPBERRY PANCAKES 16

Fresh Raspberries & Vanilla Cream

WILLAMETTE HAZELNUT PANCAKES 16

Boysenberry Compote

BLUEBERRY PANCAKES 15

OREGON TRAIL 14.5

Two Buttermilk Pancakes, Two Eggs Any Style, Apple-Maple Sausage
Oregon Pepper Bacon, Pepper Ham or Plums Meatloaf

dessert

NW BERRY ICE CREAM SUNDAE 9

Vanilla Ice Cream, Berries, Boysenberry Compote & Fresh Whipped Cream

CHOCOLATE FLOURLESS CAKE 9

CHOCOLATE WAFFLE 10

Vanilla Gelato, Salted Caramel, Bittersweet Chocolate Sauce, Hazelnuts

salads

WILD SALMON & SPINACH 20

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 11.5

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

GRANNY SMITH APPLE 12

Gathered Greens & Arugula, Dried Cranberry, Hazelnuts, Red Onion, Goat
Cheese, Apple Chips, Oregon Pinot Gris Vinaigrette, Organic Chicken **add 4**

FILET MIGNON & OREGONZOLA 17.95

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

SLOW OVEN ROASTED TURKEY SALAD 16

Gathered Greens, Farro Grain, Baby Tomato, Roasted Walnuts
Green Goddess Dressing

SASAKI ORGANIC CHICKEN SALAD 15.75

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

CHICKEN & CHAR ROASTED CORN SALAD 16

Organic Pulled Chicken, Sweet Corn, Arugula, Baby Tomatoes, Cilantro
Avocado, Roasted Peppers, Pepitas & Chipotle Lime Dressing

lunch specialties

Served with Plums Hand Cut Fries

SPICE-RUB CHICKEN SANDWICH 15

Blackened Organic Chicken, Habanero Jack Cheese, Roasted Peppers
Avocado, Caramelized Onion on Multi-Grain Ciabatta

PLUMS LAMB BURGER 16

Barrel Aged Feta Cheese, Lettuce, Grilled Onion, Tzatziki & Garlic

BBQ MEATLOAF AND EGG 15

Plums Meatloaf, Arugula, Caramelized Onion, Over Medium Egg
Chipotle BBQ Sauce on Hamburger Bun

CAFÉ CHEESE BURGER 15

Tillamook Cheddar, Lettuce, Tomato, Grilled Onion, Plum's Russian
Dressing & Pickle *Put an egg on it add 1.50*

HANGOVER BURGER 17

Ground Sirloin Beef Patty, Fried Egg over Medium & Oregon Pepper
Bacon, Tillamook-Habanero Jack, Lettuce, Tomato & Grilled Onion on
English Muffin

OREGON PEPPER HAM RUEBEN 16

Shaved Pepper Ham, Griddled Whole Wheat Sourdough, Gruyere
Caraway Slaw & Russian Dressing

FLAT IRON STEAK FRITTES 19.95

Plums Dry Rubbed Prime Flat Iron Steak

PLUMS FRENCH DIP 15

Served with Au Jus & Horseradish Cream

cold sandwiches

Served with Plums Gathered Greens

CRUNCHY ALBACORE TUNA 13

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

TUSCAN ORGANIC CHICKEN 13

Sun Dried Tomato & Basil Pestos, Mozzarella & Pine Nuts on Baguette

NORTHWEST TURKEY & CRANBERRY RELISH 12

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

ROASTED VEGETABLE 12

Seasoned Roasted Vegetables & Caramelized Onions, Arugula, Herb Goat
Cheese & Sundried Tomato Pesto Served on Rustic Squaw Baguette

TURKEY, AVOCADO & OREGON PEPPER BACON 13

Slow Oven Roasted Turkey, Avocado, Oregon Pepper Bacon, Lettuce
Tomato, Cilantro Mayonnaise on Organic Nine Grain Toast

HALF SANDWICH & SOUP 12

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

HALF SANDWICH & SALAD 9.75

sides & such

STEEL CUT BANANA OATMEAL BRULEE 9

SEASONAL FRUIT BOWL & LEMON POPPY SEED CURD 9

NW BERRY BOWL & LEMON POPPY SEED CURD 11.5

SMOKED SALMON CHOWDER OR SOUP OF THE DAY 7.5

SOUP & SALAD 10.5

“SHAMROCK” COTTAGE CHEESE 4

General Manager: Andrea Gilbert

Split plate charge 4 18% gratuity for 5 or more guests