



weekend

brunch beverage option

ADD \$10 TO YOUR ENTRÉE PRICE Includes:

friendship blend coffee or tea & your choice of one glass of the following: 1 item from the bloody mary bar, mimosa or champagne

brunch specialties

PLUMS FAMOUS DUTCH BABY 16

A Deep Dish Pancake Skillet Baked, Butter, Powdered Sugar & Lemon
Two strips Oregon Pepper Bacon add 2.75

ALDERWOOD SMOKED SALMON HASH 19

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

NORTHWEST BERRY WAFFLE 17

Large Waffle, Fresh Berries & Whipping Cream
Two strips Oregon Pepper Bacon add 2.75

SANTA FE EGGS BENEDICT 18

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

CAMPFIRE TROUT 22

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

SHIRRED EGGS 16

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

COCONUT FRENCH TOAST 18

Strawberries, Papaya & Banana, Orange Butter & Maple Syrup
Two strips Oregon Pepper Bacon add 2.75

PLUMS BISCUITS & GRAVY 16.25

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

TRAILBLAZER WRAP 15.75

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

VIETNAMESE PORK & EGG BOWL 17

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

griddle

Two strips Oregon Pepper Bacon add 2.75

BUTTERMILK PANCAKES 14

Made from Scratch Fresh Berries add 2.50

RASPBERRY PANCAKES 16.50

Fresh Raspberries & Vanilla Cream

WILLAMETTE HAZELNUT PANCAKES 16.75

Boysenberry Compote

BLUEBERRY PANCAKES 16.75

Lemon Curd add 2.50

OREGON TRAIL 15.75

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

General Manager: Andrea Gilbert

Split plate charge 4

18% gratuity for 5 or more guests

Plums Event Planning Specialists

Helping you Celebrate all of Life's Milestones

Corporate & Residential Catering: info@plumscafe.com

eggs

Plums potatoes, organic nine grain toast

APPLE-MAPLE SAUSAGE OR OREGON PEPPER BACON OR PEPPER HAM OR PLUMS MEATLOAF 13

Two Eggs Cooked Any Style

FLAT IRON STEAK AND EGGS 25

Plums Dry Rub Prime Flat Iron Steak, Two Eggs Cooked Any Style

SPINACH & FETA CHEESE OMELET 15.50

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

YOUR SPECIALTY OMELET 17

Select up to 5 of your Favorite Ingredients

besides....breakfast

GRANNY SMITH APPLE SALAD 15

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

CHICKEN & CHAR ROASTED CORN SALAD 18

Free Range Spicy Chicken Breast, Sweet Corn, Gathered Greens & Arugula, Baby Tomatoes, Cilantro Avocado, Roasted Peppers, Pepitas Chipotle Lime Dressing

BRAZILIAN BOWL 15

Basmati Rice, Black Bean, Slaw, Butternut Squash, Char Roasted Corn Avocado, Served with Chimichurri & Chipotle Lime Dressing
Free Range Spicy Chicken add 4

BREAKFAST CLUB 18

Spinach, Gathered Greens, Slow Roasted Turkey Breast, Avocado Pepper Bacon, Onion, Chopped Egg, Baby Tomatoes, Bleu Cheese Balsamic Dressing

BBQ MEATLOAF AND EGG 15.75

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

CAFÉ CHEESE BURGER 15

Tillamook Cheddar, Lettuce, Tomato, Grilled Onion, Russian Dressing Pickle & Served with Gathered Greens *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, Served with Gathered Greens

cold sandwiches

Served with Plums Gathered Greens

CRUNCHY ALBACORE TUNA 14

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

TUSCAN CHICKEN 14

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

NORTHWEST TURKEY & CRANBERRY RELISH 14

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

ROASTED VEGETABLE 13

Seasoned Roasted Vegetables & Caramelized Onions, Arugula, Herb Goat Cheese & Sundried Tomato Pesto Served on Multi-Grain Ciabatta

TURKEY, AVOCADO & OREGON PEPPER BACON 14

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

HALF SANDWICH & SALAD 10

by the bowl

NW BERRY BOWL & LEMON POPPY SEED CURD 12

STEEL CUT BANANA OATMEAL BRULEE 9

Caramelized Bananas

“SHAMROCK” COTTAGE CHEESE 4

dessert

NW BERRY ICE CREAM SUNDAE 9

Vanilla Ice Cream, Berries, Boysenberry Compote & Whipped Cream

FLOURLESS CHOCOLATE CAKE 9