

Brunch All Day

Brioche French Toast 12

Bacon jam, Oregon berries,
barrel aged maple syrup

Slabtown Hash* 12

Confit pork belly, poached eggs,
spicy aioli, potatoes

Granola & Yogurt 8

Seasonal fruit

Eggs + Bacon* 12

Two eggs, whiskey bacon, confit tomatoes,
toast, o'brien potatoes

Avocado Toast* 13

Avocado, house seasoning, red onion,
poached egg, marble rye

Eggs Benedict* 14

Canadian bacon, whipped hollandaise,
poached eggs, o'brien potatoes

Grab & Go Breakfast Sandwich* 12

English muffin, eggs, breakfast sausage,
aged cheddar

Pastry + Latte 8

Rotates seasonally

Bites + Sides

Two Eggs* 5

Seasonal Fruit 4

Toast with Jam 4

Served with *Oregon Growers* Jam

Whiskey Bacon 5

Breakfast Sausage 5

O'brien Potatoes 5

Adds

Grilled Chicken 7

Flat Iron Steak 10

Fries 3

Beginnings

Crispy Brussel Sprouts 10

Whiskey bacon, sweet soy glaze

Mac N Cheese 13

Mini shells, aged cheddar, green peas

Garlic Fries 5

Parsley, garlic aioli

From the Garden

House Salad 11 | 7

Mixed lettuces, garden vegetables,
lemon-thyme vinaigrette

Kale Caesar 12 | 8

Tuscan kale, croutons, parmesan cheese

Blue cheese wedge 16

Blue cheese crumble, blue cheese dressing,
iceberg, bacon pieces

Mains

Served with french fries or house salad

Pork Belly 16

Confit pork belly, arugula,
pickled shallots, dijon aioli

Grilled Chicken Club 15

Aged cheddar, avocado, whiskey bacon,
iceberg, garlic aioli, red chimichurri

*Steel Kitchen Burger 16

Aged cheddar, arugula, garlic, aioli

*BBQ Bacon Burger 16

BBQ sauce, bacon, blue cheese, lettuce

*Flat Iron Steak Frites 23

Garlic fries, demi, aioli

Coffee

Fresh Brewed Drip Coffee 3

Bottomless

Espresso 3.75

Cappuccino 4.75

Latte 4.75

Vanilla .50

Caramel .50

Sweet Treats

Ice Cream Cookie Sandwich 7

Chocolate chip cookies, vanilla
gelato

Apple Blossoms 6

Flaky pie crust, apple filling

NY Cheese Cake 8

Classic cheesecake, caramel
sauce



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions



WINE

WHITE

Cupcake Prosecco	8		30
Dark Horse Sparkling Rosé	10		38
Duck Pond Pinot Gris	10		38
Waterbrook Sauvignon Blanc	10		38
Sagelands Chardonnay	8		30
Chateau Ste. Michelle Cold Creek Chardonnay	12		54
Josh Rosé	10		38

RED

Rainstorm Pinot Noir	9		32
Redman Vineyards pinot noir	14		52
Canoe Ridge Expedition Merlot	11		46
Sagelands Cabernet	8		30
Chateau Ste. Michelle Indian Wells Cabernet	12		50

BEER

DRAFT

Bauman's Logan Berry Cider	8
Gigantic Nitro Stout	8
Stella Artois	7
Pub Beer 10 Barrell Brewing	6
Laurelwood Free Range Red	7
Everybody's Brewing Cryo-Chronic IPA	7
Pelican Brewing Dankest Hour IPA	7
Logsdon Brewing Urban Encore Saison	7

CAN

Square Mile Hard Apple Cider	6.5
Pilsner Occidental	7.5
Widmer Hefeweizen	6.5
Joe IPA	6.5
Pacific Sparkling Grapefruit	6.5
Hand Crafted Som Cane Cordials	6
Bud Light	6

Beverages

Garden Green Bloody Mary 9

Tomatillo, pork belly, house pickled vegetables

Mimosa 8

Orange or Grapefruit

SOM Drinking Vinegar & Soda 6

Choice of flavor

Aloha Juice co. 6

Orange or Grapefruit

Cocktails available upon request, we have a full bar stocked and ready to make all of your favorites