

BREAKFAST

Served daily from 6:30 AM to 11:00 AM

FAVORITES

PALOUSE EGGS BENEDICT*

Carver ham, two soft poached eggs, sauce Hollandaise, toasted English muffin, country potatoes | 18

DRUMHELLER'S TWO EGG BREAKFAST*

Two eggs any style, choice of carver ham, sausage patty or bacon, country potatoes, choice of toast or English muffin | 18

HOUSEMADE BISCUITS AND GRAVY

Buttermilk biscuits, sausage gravy, two eggs any style, choice of carver ham, sausage patty or applewood smoked bacon | 17

SAVORY

AVOCADO TOAST

Heirloom tomato, roasted parsnip hummus, sprouts, lemon olive oil, house made seed bread (v) | 17

SMOKED SALMON BAGEL

Cucumber, whipped dill cream cheese, pickled red onion, lightly dressed spinach, capers | 17

COLUMBIA VALLEY OMELET

Sautéed sweet Walla Walla onions and bell peppers, crisp bacon lardons, white Tillamook Cheddar cheese, country potatoes | 19

MUSHROOM AND SPINACH OMELET

Columbia Valley mushrooms, Gruyère, wilted spinach, mushroom soubise (veg) | 21

SWEET

SALTED CARAMEL PECAN ROLL | 7

PACIFIC NORTHWEST BERRY BOWL

Honey nut granola, Greek yogurt, macerated berries (veg, gf) | 9

VANILLA BEAN PANCAKES

Vanilla bean and sweet cream pancake medallions, fresh berries, almond-scented whipped cream, maple syrup (veg) | 11

BAKED APPLE FRENCH TOAST

Maple apple bread, cinnamon crème Anglaise, toasted pecans tossed in a salted maple glaze (veg) | 17

EXECUTIVE CHEF

Kyle Meinecke

SOUS CHEF

Kyle Shelton

HANDHELDS

VEGETABLE BREAKFAST BURRITO

Seasonal vegetables, queso fresco and scrambled eggs, all wrapped in a flour tortilla, green salsa, country potatoes (veg) | 16

add bacon, sausage, ham, avocado | 3

BISCUIT SANDWICH

House made buttermilk biscuit, fried egg, Tillamook Cheddar cheese, sausage patty, country potatoes | 16

SIDES

GRANOLA house granola, milk | 5 (gf, veg)

FRUIT BOWL | 7 (gf, v)

TWO EGGS your way | 4 (gf)

BACON | 7 (gf)

TWO SAUSAGE PATTIES | 6 (gf)

CARVER HAM | 6 (gf)

COUNTRY POTATOES | 6

POTATOES O'BRIEN | 8

TOAST white, wheat, sourdough, English muffin | 3

GRAVY sausage | 4

BISCUIT house made buttermilk | 4

OATMEAL dried fruit, nuts, brown sugar | 5 (gf)

BEVERAGES

MILK | 4 (2%, soy or almond)

APPLE JUICE | 4

ORANGE JUICE | 5

GRAPEFRUIT JUICE | 5

CAFFE VITA COFFEE | 5

ESPRESSO | 4

AMERICANO | 4

CAFE LATTE | 6 (Vanilla/Caramel/Pumpkin)

BREAKFAST COCKTAILS

CLASSIC OR POMEGRANATE MIMOSA | 11

BELLINI | 11

EMPRESS & TONIC | 10

RIVER'S EDGE GOOSE | 10

BLOODY MARY | 11

Join us for brunch with an extended menu! Fridays through Sundays until 2:00 pm

A \$3 split charge will be applied to all shared plates. Please note, certain dishes may not be available for splitting due to their preparation and presentation.

We appreciate your understanding.

* These items may be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs might increase your risk of foodborne illness.

(veg) - vegetarian | (v) - vegan | (gf) - gluten-free