

## BRUNCH

Served Fridays through Sundays | 11:00 AM to 2:00 PM

### 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

#### FRUIT AND CHEESE BOARD

PNW cheeses, berries, grapes, crostini | 14

### 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

### BRUNCH COCKTAILS

CLASSIC OR POMEGRANATE MIMOSA | 11

BELLINI | 11

EMPRESS & TONIC | 10

RIVER'S EDGE GOOSE | 10

BLOODY MARY | 11

### 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

#### WILD GAME BURGER

Lettuce, house pickles, cheese, pickled sweet pepper aioli, brioche bun | 24

#### CAPRESE SANDWICH

Heirloom tomatoes, burrata, pesto, basil leaves, Maldon salt, olive oil, grilled sourdough | 19 (veg)

#### SPICY CRISPY FRIED CHICKEN BURGER

Cornflake and cayenne breaded chicken breast, roasted jalapeño and bacon cream cheese spread, avocado, house pickles, brioche bun | 22

### 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)

**EXECUTIVE CHEF**

Kyle Meinecke

**SOUS CHEF**

Kyle Shelton

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