

Breakfast


Rosco Kennedy,
Executive Chef

Benedicts

CLASSIC

House Canadian Style Ham, Poached Eggs,
Caramelized Onions, Scratch Hollandaise, Chives \$17

FLORENTINE

Mushroom Ragu, Creamed Spinach,
Tomato & Onion Jam, Poached Eggs, Scratch Hollandaise, Chives \$16

REDBAND

House Smoked Columbian Steelhead, Poached Eggs,
Caramelized Onions, Scratch Hollandaise, Chives \$18

Mains

GYPSY TOAST

Braided Brioche, Cinnamon Cream Cheese,
Fruit Compote, Bourbon Syrup \$15

SUBSTITUTE PANCAKE FOR NO EXTRA CHARGE

TALON BBLT

Talon Bacon, Tomato, Mixed Greens, Fried Egg,
Caramelized Onion Aioli, Sourdough \$15

THE B&G

Buttermilk Biscuits, Sausage Gravy,
Two Eggs Your Way, Chives \$15

EAGLE EGG OMELETTE

French Style Omelette with Choice of Fillings \$14
Veggies – Tomato, Onion, Pepper, Mushroom, Spinach
Proteins – Ham, Bacon, Sausage
Cheese – Swiss, Cheddar, Pepperjack

DINER CLASSIC

Two Eggs Your Way, Choice of Sides \$14
Proteins – Ham, Bacon, Sausage (2)
Toast – White, Wheat, Sourdough, English Muffin

**All breakfast entrees come with choice of
Potatoes O'Brien, Hashbrowns or Fresh Fruit**

Sides

SIDES

Bacon (2) \$4
Two Eggs \$4
Toast \$2
Gravy \$3
Fruit \$3
Hash Browns \$4

JUICE

Orange, Pineapple, Cranberry, Apple \$4

• Proteins sourced from Pacific Seafood and the Eagle Point Butcher Shop •



Split plate charge of \$3 applies to all items. • Parties with 8 or more people are subject to an automatic 20% gratuity. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. • While we try to minimize the risk of cross contamination, we cannot guarantee that our items are safe to consume by guests with nut, soy, milk, egg, or wheat allergies

