

Of Grape & Grain: Fresh Ingredients and Home-Style Cooking



by Katherine Vague and Shannon Rogers

Upon entering Of Grape & Grain, one cannot help but be drawn to the vast array of European wines lining the walls. Adjacent to this spectacular "mini-cellar" is a quaint café setting, where my co-worker Shannon managed to drag me away from the bottled wine selection and towards a table.

A waitress promptly arrived, urging us to try some house specials. We quickly obliged and ordered the Salmon Caesar Salad (\$7.95) and the Brie and Tomato Sandwich (\$6.95) to share.

As our lunch was being prepared, we got a chance to admire the homey décor complete with enormous quilts and oversized couches. The coziness of the restaurant feels as if your grandmother's living room has been

transformed into a functioning café.

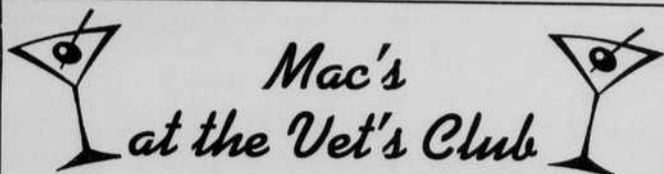
Our food arrived promptly, and I couldn't help but focus on the Brie and tomato sandwich. After having spent a few months in France, I was yearning for some delicious cheese and it looked like I had found it.

The sandwich was open-faced, with a house spread of creamy pesto on crusty ciabatta bread. A warm slab of Brie and a tomato slice sat on top of the bread. To my excitement, the sandwich tasted even better than it looked. It was as if a French baker had flown in to the kitchen to serve us lunch.

The salmon salad made Shannon and I feel a bit healthier after having enjoyed the Brie sandwich. It felt light, and it was well seasoned with salt and lemons.

We finally had to tear ourselves away from our extended "working lunch." Somehow Shannon and I managed to convince ourselves to bypass the dessert case on our way out, but I am still regretting that decision.

When in need of sinfully rich and hearty food, we highly recommend Of Grape & Grain. It is the perfect place to have breakfast after a hard night of partying, or to take your mother to lunch. It is a beautiful reprieve from the monotony of campus food. Check them out for breakfast or lunch on 49 W. 29th (Willamette and 29th). Open from 6:30am-5pm all week (686-9463).



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