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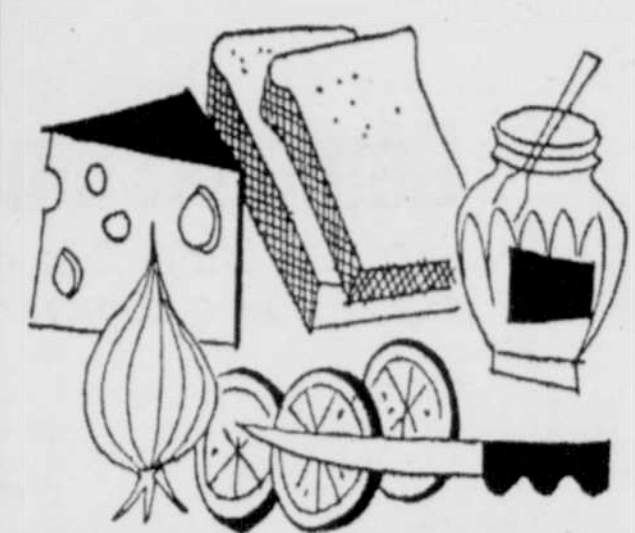
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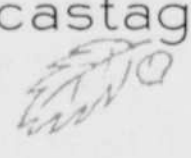
3024 NE Alberta + 503-335-8233
Breakfast: Sat & Sun 8-5
Lunch: M-F 10-5
Supper: Sun-Wed 5-10
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Let's do lunch!

Lunch is no time for attitude or glamour. If you want someplace casual but with style, fresh food and room to breathe, where your taste buds will be wowed—not bored—here are a few luncheries that fit the bill.

J&M Cafe • 537 S.E. Ash St.

This is one of my favorite restaurants in Portland. Tall ceilings, exposed brick, great coffee and fantastic food. What more could a diner want? Cute servers? Got that too. For lunch, try the grilled cheese sandwich. With fontina and red pepper pesto on nutty wheat bread, it puts your Kraft singles on Wonder to shame. The salads are lively compositions of fresh greens and extras like walnuts, goat cheese and pumpkin seeds. The outstanding omelets are served all day. Lunch for two with beverages is a mere \$12.

Little Wing Cafe • 529 N.W. 13th Ave.

For the artfully inclined, this Pearl District gem offers fresh sandwiches and salads at wallet-friendly prices. The Greek salad is a work of art in itself: Hummus, feta, olives, tomatoes, cukes and homemade pita adorn perfectly dressed lettuce greens. Each day features a vegan and a nonvegan soup. Sandwiches include ham and cheese, grilled eggplant and turkey. If you have room left for dessert, the coconut cake is to die for, as are the cookies and other treats—all baked on the premises.

Thai Noon • 2635 N.E. Alberta St.

With its double-entendre name and lunch prices in the \$5-\$7 range, Thai Noon is a luncher's heaven. This open-air Alberta newbie serves some of the freshest Thai veggies in town. The egg rolls actually taste homemade, and dishes like "Ginger Lovely" and "Spicy Sweet Basil" make one swoon. For dessert, try the sweet sticky rice made with coconut milk and fresh mango.

The Savory Tart • 4232 N.E. Sandy Blvd.

Home of "palm-sized" tarts, this little cafe next to Trader Joe's is perfect for a simple gourmet lunch. The Potato Leek tart is whipped to perfection; the Fennel, Parsley Pesto & Blue Cheese tart is surprisingly delicate. Also try the Curried Beef with Ginger, the Red Lentil & Sage Sausage and the Tuscan White Bean, Spinach & Roasted Garlic. For dessert there's Pecan Chocolate or Lemon in a Chocolate Crust. Let them eat tarts!