



Pancakes

Classic Cakes

Short Stack (2)

Tall Stack (3)

Add fruit topping for additional 2.

Blueberry Cakes (2)

With whole Northwest Berries added to fresh batter

Eggs and Cakes

Eggs your way with 2 pancakes

Eggs, Cakes and Meat

Eggs your way with 2 pancakes and choice of meat

Sweet and Savory Crepes

We make our own crepes from scratch with our secret batter. Each crepe is hand made to order and filled with the freshest of ingredients.

Daily Crepe

Ask server for today's special creation

Sweet Crepes

Nutella and Banana Crepe

Ooey, gooey goodness! Sprinkled with powdered sugar

Creamy Strawberry Crepes

Fresh berries when available.
Creamy and delicious

Blueberry Crepes

Pacific Northwest blueberries with cream cheese and hint of lemon zest

Savory French Crepe

Filled with mushrooms, fresh diced tomatoes, organic baby spinach leaves, Swiss cheese

Bacon, Mushroom and Ricotta Crepe

With sautéed green onions and mushrooms, bacon and ricotta cheese

Steak, Spinach and Mushroom Crepes with Balsamic Glaze

Certified Angus Beef® flat iron slices grilled and added to sautéed organic spinach and mushrooms. Topped with blue cheese butter

Herb Crepes with Browned Butter Sauce

With savory herbs, ham, Swiss cheese and browned butter sauce

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness"

Breakfast Menu

Served until 11 am

Egg-cellent Choices

Served with our fresh red skin home fried potatoes. Choice of English muffin, fresh baked biscuit or toast.

We use naturally nested local eggs - Omelettes are 3 eggs

Fresh fruit substituted for home fries for additional 1.

Chicken Fried Steak and Eggs

Certified Angus Beef® cube steak, hand breaded and fried to perfection with 2 eggs cooked your way

Flat Iron Steak and Eggs

Certified Angus Beef® flat iron steak with 2 eggs served your way

Two Eggs

Your way

Two Eggs with Meat

Choice of sausage links, bacon, black oak kielbasa, black forest ham or polish sausage

The Simple Omelette

With your choice of cheddar, Swiss or pepper jack

Bacon, Avocado and Cheese Omelette

Made with jack cheese and topped with fresh made salsa

Farm Boy Omelette

Made with diced black forest ham and bacon, cheddar cheese, bell pepper and sautéed onions

The Harvester

Mushrooms, onions and spinach with cheddar cheese

Prawnelette

Large prawns in our large 3 egg omelette with mushrooms, green onions and tomatoes with cheddar cheese. Oh so Yummy!

Kielbasa Queen Omelette

With sliced Black Oak kielbasa, sautéed onions, peppers and cheese. Unique and delicious

Traditional Favorites

Biscuits and Gravy

The classic! Our homemade savory gravy with fresh cooked sausage ladled over our fresh baked biscuits.

Full Order 1/2 Order

Skillet Oatmeal

Our Twist on this traditional dish. Made with Bob's Red Mill local sourced oats. Served skillet style with blueberries, brown sugar and sliced almonds with side of milk

Sides

Toast or Biscuit
English Muffin
Fresh Fruit
Side of Meat
Breakfast Potatoes
Egg (each)
Side Sausage Gravy
Sour Cream
Salsa

Beverages

Coffee
Proudly serving Portland Roasting
Hot/Cold Tea
Hot Cocoa with Cream
Fresh Orange Juice
Fresh Apple Cider
Strawberry Lemonade
Milk
Sodas
Energy Drink

Have a blast! Can be added to drinks

Lag 01/06/16

Lunch Menu

Served 11 am until 2 pm

Soups and Salads

Hot fresh baked biscuit and butter for additional 1.

Soup of the Day

Cup Bowl

Home-made Chowder

Cup Bowl

Caesar Salad

Crisp romaine with Caesar dressing, parmesan cheese and croutons

Side Entrée Size

Add Chicken Add Shrimp

Organic Spring Mix House Salad

Crisp fresh greens, sliced onions, tomatoes with choice of dressing

Side Entrée Size

Perfect Spinach Salad

Made with organic baby spinach, fresh sliced eggs and crisp bacon.

Served with our hot bacon dressing. Entrée Size

Burgers and More

Burgers are served with fries, locally made pickles and all the fixings. Gluten free bun add 1.

Made with Certified Angus Beef Natural® local ground chuck. Burgers are half pound

The Classic Burger

The favorite

Add cheese 1.

(Cheddar, Swiss or pepperjack)

Once in a Blue Moon

With bleu cheese, sautéed mushrooms and grilled onions

Bacon and Guacamole Burger

With cheddar cheese and crisp bacon with home-made savory guacamole

Chicken Burger

Grilled chicken breast with all the fixings

Vegetarian Mushroom Burger

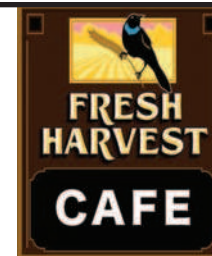
Made by local Oregon company with the finest of ingredients. Grilled and served with all the fixings

Add choice of cheese for 1. additional

Grilled Alaskan Cod Sandwich

Lightly seasoned and grilled. Served on hoagie bun with side of coleslaw

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Fresh Harvest Favorites

Fish and Chips

Lightly breaded Alaskan cod served with crispy fries and side of our house made slaw

Black Oak Polish Kielbasa Dog

Large spicy dog served on hoagie bun with grilled onions

Sandwiches

Served with choice of fries or small house salad

Philly Sandwich

Thin sliced of beef with grilled onions, peppers and melted cheddar cheese. Served on large grilled hoagie bun

Steak Sandwich

Certified Angus Beef® flat iron steak grilled and served on hoagie bun

Prawn Melt

Large prawns served open faced on English muffins with melted cheddar cheese

Classic Grilled Cheese

Better than Mom use to make! With cheddar cheese With Black Forest Ham

Loaded Veggie Grilled Cheese

With sliced tomatoes, mushrooms, zucchini, onions and tomatoes

Bacon, Lettuce and Tomato

The all time favorite
Add avocado for 1. Make it a BLTA!

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Herb Crepes with Browned Butter Sauce

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Lag 01/06/15

3056 Highway 101 • Florence • Open 7 Days a week 7am-2pm
541-997-4051 • All prices subject to change.