



homegrown brunch

Beet & Quinoa Salad \$10

QUINOA, ROASTED & HOUSE-PICKLED BEETS, GOAT CHEESE, HAZELNUT ALIAGE & FRISSE

Porridge \$9

ORGANIC QUINOA, HEMPMILK, PEARS, MAPLE, LOCAL CRANBERRIES, PUMPKIN SEEDS, BROWN SUGAR & HAZELNUTS

Bacon & Egg Sandwich \$8

THICK CUT BACON, 2 EGGS, FONTINA CHEESE, TOMATO & ROMESCO SAUCE ON GRILLED BREAD STOP SOURDOUGH

Papa Jim's Biscuits & Sausage Gravy \$7

FRESH BUTTERMILK BISCUIT & HOUSE MADE ZENNERS SAUSAGE GRAVY

Biscuits & Wavy Gravy \$8

FRESH BUTTERMILK BISCUIT & WILD MUSHROOM GRAVY

Classic \$8

2 EGGS, HOME FRIES, SAUSAGE OR BACON & TOAST

Homegrown Benedict \$12

2 EGGS POACHED ON ENGLISH MUFFIN WITH HOLLANDAISE SAUCE, TWO PIECES OF BACON, SPINACH & TOMATO W/ HOMEFRIES

Sasquatch Hash \$12

HOMEFRIED LOCAL POTATOES, KALE SHALLOT, FENNEL, WILD MUSHROOMS, SQUASH, GARLIC, WILD SMOKED SALMON & BACON, W/ 2 EGGS & WILLAMETTE VALLEY FONTINA

Hippie Hash \$10

HOMEFRIED ORGANIC POTATOES, LOCAL WINTER SQUASH, KALE, SHALLOT, FENNEL & LOCAL MUSHROOMS TOPPED W/ 2 EGGS AND FONTINA CHEESE (CAN BE MADE VEGAN)

Hangover Hash \$12

LOCAL SEASONED POTATOES FRIED WITH BACON, SHALLOT, GARLIC & WILLAMETTE VALLEY CHEESE CURDS FINISHED WITH TWO EGGS AND PAPA JIM'S SAUSAGE GRAVY

Hangtown Fry \$12

FRIED COOS BAY OYSTERS ON SOFT SCRAMBLED EGGS WITH ROASTED RED PEPPER, GREEN ONION, BACON, SPINACH FRIED POTATOES & TOAST

VOTED BEST BEER VOTED BEST BRUNCH

Homegrown's new American dishes are locally sourced & paired with craft beer & wines in a hip industrial space. We feature the real flavors of the Oregon coast alongside unique small batch breweries & vineyards. Wildcrafting locally and having strong relationships with organic farms like Whiskey Creek & local boats like Ms. Nicani ensures the food on your plate is the real deal local organic, not just hype words. So put your money where your mouth is and eat homegrown. Where we do not go the extra mile in sourcing our ingredients, we keep it close to home.

Spring is here and that means wild greens & edible flowers are making an appearance on the plates at homegrown along with the prized fiddlehead fern. Get your fill of vitamins in just a few bites with these ultra nutritious wild ingredients. For an extra treat come try our spring infused cocktails like The Elderflower or Fern Gully, both made with locally harvested wild herb infusions.

Visit us:

Tues-Sat. • 11:00-Close
Sunday Brunch 10am-2pm
294 Laurel Street, Florence, OR 97439
homegrownpub.com

EAT WILD
541-997-4886

