

LUNCH



SOUP & SNACKS

Meat & Cheese

PNW cheese* & meat, seasonal jam, olives, hazelnuts, pickled vegetables, crackers **16**

Pommes Frites

hand-cut fries, house-made ketchup & aioli* **7**

+Cajun Garlic Fries, white BBQ sauce **+2**

+Add white truffle oil & parmesan **+7**

Soup du Jour

seasonally inspired, served with bread **9**

Gumbo

dark brown roux, Holy Trinity, roasted chicken, andouille sausage, tomato, rice, scallions, filé — *small* **12** *large* **24**

SANDWICHES

All sandwiches are served with a side salad or pommes frites

substitute cup of soup **+4**

Shrimp & Crab Roll

Oregon Dungeness crab & shrimp, celery, lemon, Duke's mayo, Old Bay, iceberg, The Bread Stop hoagie **17**

+ No Bread? substitute Rainshine salad mix **+2**

The Burger

1/4 lb. natural beef patty, pimento cheese, pickled jalapeño, lettuce, The Bread Stop bun **17**

Fried Chicken

brined & buttermilk fried chicken, dill pickle remoulade*, Duke's mayo, iceberg **15**

+ *Make it Spicy!* -tossed in Crystal Hot Sauce **+2**

Braised Pork Melt

braised pork shoulder, house mustard, pickles, swiss cheese, country ham, The Bread Stop hoagie **15**

SALADS & PLATES

+Add protein to any salad or bowl

6 grilled shrimp **13**

5 oz. filet mignon **15**

Green Salad

Rainshine Family Farm salad greens, carrot, radish, Steen's cane vinaigrette **10**

Wedge Salad

iceberg, tasso ham crumble, roasted tomato, egg, Old Bay crispy shallots, buttermilk dressing **15**

Spring Grain Salad

snap peas, asparagus, radish, quinoa, farro, greens, white balsamic vinaigrette, toasted pistachios, goat feta **16**

Quiche

seasonally inspired quiche, side salad **15**

Vegetable Bowl

spring vegetables, green goddess, fried egg, crispy shallots, long-grain rice **20**

Steak Frites

5 oz. filet mignon, demi-glace, pommes frites, side salad **25**

Smoked Ribs

4 Carlton pork ribs, housemade BBQ sauce, seasonal potato salad & slaw, Hawaiian roll **20**

THANK YOU!

To our amazing and hard working farmers and purveyors. We are thrilled to support local folks throughout our menu during each season.

Oregon's Local Coast Seafood

Benedetti's Meat Market & Deli

Rainshine Family Farm

The Bread Stop Bakery

Gathering Together Farm

and more.....

An automatic gratuity of 20% will be added to all checks, including split checks, on parties of 6 or more. * Consuming raw or uncooked meats or eggs, seafood or unpasteurized milk may increase your risk of foodborne illness. All aiolis are made in house with raw eggs.



Let's be Social!
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DRINKS



ZERO PROOF

Lemon Pineapple Tea 7

Chaperone 9

Dhos N/A Gin, raspberry-black pepper syrup, club soda

Wichita Mule 8

N/A Ritual Rum, coconut, lime, ginger beer

Non Colada 8

Ritual N/A Rum, lime, coconut, pineapple

Phony Negroni 12

A bottled N/A twist on the classic

COCKTAILS

Yuzu Highball 13

Toki Japanese Whisky, Suntory Yuzu Liqueur, Club Soda

Love For Sale 11

Vodka, grapefruit liqueur, Cocchi Rosa, grapefruit, bubbly

Ninth Ward 13

Bourbon, St. Germain, Falernum, lime, Peychaud's

Garden Margarita 14

Tarragon infused Tequila, cucumber, mint, lime, honey

Old Fashioned 10

Good cheap bourbon, cherry, orange, Angostura

BEER & CIDER

Heater Allen Pilsner 7

5% abv | 38 IBU | McMinnville

Rotating Beer 7

A rotating selection from one of Oregon's best breweries.

Block 15 Fluffhead IPA 7

6.5% abv | Corvallis

Barley Brown IPA 7

7.0% abv | 70 IBU | Baker City

Falling Sky Red Ale 7

5% abv | 20 IBU | Eugene

Two Towns Cider 7

Rotating | Corvallis

COFFEE & TEA

Drip Coffee 4

Café Mam Mocho Blend
Regular or Decaf

Hot Tea Selection 4

chamomile, peppermint, herbal green, earl grey

SODA POP & PACKAGED DRINKS

Mexican Coke 4

Mexican Sprite 4

Local Root Beer 5

Fever Tree Tonic 4

Fever Tree Club Soda 4

Fever Tree Ginger Beer 4

Fever Tree Tonic 3

BUBBLES BY THE GLASS

Mas y Mas Cava 11

Bodega Pinord | Spain

WHITE WINE BY THE GLASS

House White 9

Guaranteed to please

Pinot Gris | Evesham Wood 13

Willamette Valley, Oregon

Chardonnay | L. Jefferson 15

Willamette Valley, Oregon

Sauv Blanc 13

Matzinger Davies |
Columbia Gorge, Oregon

ROSÉ WINE BY THE GLASS

Domaine de Fontaine 12

Corbieres, France

RED WINE BY THE GLASS

House Red 9

Guaranteed to please

Beaujolais | L. Perrachon 12

Beaujolais Villages, France

Pinot Noir | Broadley 15

Willamette Valley, Oregon

Cabernet Franc 18

North Valley | CV, Oregon

Cab Sauv | True Grit 14

Mendocino, California

Locally sourced, locally inspired

We are committed to using local, seasonal & sustainably harvested & foraged products. We cherish the raw ingredients we work with and the hardworking folks who grow them. Our style draws influence from a variety of cuisines, held together with classic French techniques & a healthy dose of Southern comfort.

— Executive Chef, Danielle Lewis

