

SHARES & SNACKS

Meat & Cheese Board cured meats, artisan cheeses, rosemary nuts, fresh fruit 22

Spicy Tuna Tartare* cucumber, Imperial Dragon aioli, avocado, wasabi tobiko, kamikaze-spiced wonton chips 19

33rd State Loaded Tater Tots maple-stout smoked pork belly, Brie cream sauce, truffle salt, fresh herbs 18

Crab & Artichoke Dip served warm with focaccia crostini 17

Beet Carpaccio red & golden beets thinly sliced, Edgefield Dijon mustard dressing, arugula, roasted pistachios, goat cheese 14

Today's Soup seasonally inspired served with focaccia cup 8 / bowl 10



LUNCH SPECIALTIES

Steelhead Soft Tacos*

lemon pepper-grilled steelhead, Copper Moon slaw, spicy tartar sauce, onion, cilantro & jalapeno in warm flour tortillas with ranchero-spiced tortilla chips 24

Bolognese pappardelle, chuck & sirloin beef, ground pork, San Marzano tomatoes, garlic, Parmesan, served with garlic bread 25

Tofu Tikka Masala shaved coconut, seasonal vegetables, rice, cilantro, green onions, spiced tomato sauce 24 *ⓧ

GREENS

Black & Blue Steak* blackened flank steak, Rogue blue cheese, radicchio, romaine, grape tomato, cucumber, cider-blue cheese dressing, frizzled Cajun onions 25

Grilled Steelhead Caesar* lemon pepper-grilled steelhead, focaccia croutons, shaved Parmesan Reggiano, gem lettuce, Caesar dressing, grilled lemon half 24

Black Rabbit Chop bacon, hard-cooked egg, romaine, kale, avocado, roasted beets, pepita seeds, Edgefield Dijon mustard dressing 20 Ⓢ grilled chicken 6

Bramble & Briar mixed greens, Bramble & Briar vinaigrette, Rogue blue cheese, marinated onion, roasted hazelnuts 10 ⓧ

BURGERS & SANDWICHES

SERVED WITH FRIES & A PICKLE SPEAR substitute a small green salad or soup for 2

Grilled Cheese Sandwich

sourdough bread, Gruyère cheese, butternut squash, black garlic aioli, quince paste 19 ⓧ

Black Rabbit Burger* ground brisket, sirloin & chuck beef patty, bacon, white cheddar, tomato, red onion, lettuce, grainy mustard aioli, bun 25

Black Bean Quinoa Burger avocado, roasted red pepper spread, lettuce, tomato, red onion, bun 20 *ⓧ

Sabertooth HOT! Chicken Sandwich

crispy fried chicken, Sabertooth butter sauce, dill pickle slaw, Roadhouse mayo, toasted bun 22

Lucky's Turkey Club Sandwich turkey, white cheddar, bacon, tomato, lettuce, shaved onion, avocado spread, herbed aioli on grilled sourdough bread 14 / 23

Seasonal Specials

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.

**Every effort will be made to minimize contact with gluten June '25



FRESH FROM THE EDGEFIELD BAKERY

- Lemon-Poppy Seed Muffin 5
- Nui Nui Coconut-Lime Scone 5
- Almond Croissant 5
- Cinnamon Roll cream cheese glaze 6 ⑦



EYE OPENERS

- Bagel & Lox** everything bagel, herbed cream cheese, salmon lox, tomato, red onion, capers, lemon wedge 19
- Intercontinental** fresh fruit, artisan cheeses, fresh-baked croissant 16 ⑦
- Terminator Avocado Toast** Terminator bread, avocado, mixed greens, lemon oil, sea salt 15 ⑦ *add poached egg** 2
- Croissant Breakfast Sandwich*** bacon, scrambled egg & white cheddar 16
- Sunrise Bowl** nutty granola, vanilla yogurt, fresh berries 11

BREAKFAST SPECIALTIES

- Edgefield Breakfast*** two eggs cooked to order, your choice of sausage, bacon ⑥, or vegetarian sausage ⑦, side of choice & toast 20
- Home-Style Chicken Fried Steak*** country sausage gravy, two eggs any style, side of choice & toast 25
- Mt. Hood Scramble*** wild mushrooms, spinach & goat cheese, side of choice & toast 22 ⑦
- Huevos Rancheros*** crisp corn tortillas, black beans, pepper jack, poached eggs, chipotle pico de gallo, sour cream, avocado 21 ⑦
- New Denver Omelet*** ham, sharp cheddar, pickled peppers, sautéed red bell pepper, onion, side of choice & toast 20
- Norwegian Benedict*** Hollandaise sauce, toasted English muffin, two soft-poached eggs, salmon lox & side of choice 16 / 26
- Traditional Benedict*** Hollandaise sauce, toasted English muffin, all-natural Canadian bacon, two soft-poached eggs & side of choice 13 / 19
- Biscuit & Country Gravy** fresh-baked buttermilk biscuit & sausage gravy 16
- Three Rocks Rum Banana French Toast**
thick brioche, vanilla custard, Three Rocks Rum, caramelized bananas 17 ⑦

- Sante Fe Tofu Scramble**
tofu with spices, peppers & onion, served with herb-roasted potatoes 19 *⑦
- Poppyseed Pancakes**
two cakes with butter, lemon curd & blueberries 16 ⑦

SIDES

- Cottage Potatoes *⑦
- Cajun Tots *⑦
- Fresh Fruit *⑦

TOAST

- Terminator Wheat Bread *⑦
- Sourdough ⑦
- English Muffin ⑦
- Croissant ⑦
substitute for 3



Gluten Free ⑥
Vegan *
Vegetarian ⑦