

SHARES & SNACKS

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

Dry-Fried Chicken Wings
sweet soy, ginger, scallions, Thai chili 20

Cajun Tots peppercorn ranch 12 (V)

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



LUNCH SPECIALTIES

Gauche Steak & Frites* asada-marinated New York steak, rancho-spiced fries, chimichurri sauce, marinated red onions 39

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

Seared Ahi Tuna Nicoise Salad* green beans, olives, grape tomatoes, potato, red onion, chopped egg, mixed lettuces, Black Rabbit Red vinaigrette 26

Black Rabbit Chop bacon, hard-cooked egg, romaine, kale, avocado, roasted beets, pepita seeds, Edgefield Dijon mustard dressing 20 (G)

Cider Blue Beet roasted red & golden beet carpaccio, lemon & olive oil, arugula, cider-blue cheese dressing, roasted hazelnuts 18 (G)(V)

Edgefield Gardens Green mixed lettuces, fresh seasonal garden veggies, goat cheese, spiced pecans, Black Rabbit Red vinaigrette 17 (G)(V)

Café Caesar romaine, shaved Parmesan, garlic croutons, Caesar dressing 16

ADD PROTEIN *grilled chicken* 6

BURGERS & SANDWICHES

SERVED WITH FRIES OR TATER TOTS *substitute a small green salad or soup for 2*

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

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

Grilled Cheese Sandwich rustic white bread, Gruyère cheese, butternut squash, black garlic aioli, quince paste 19 (V)

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



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 ①

Terminator Avocado Toast Terminator bread, avocado, mixed greens, lemon oil, sea salt 15 ① *add poached egg** 2

Croissant Breakfast Sandwich* bacon, scrambled egg, Tillamook extra sharp white cheddar 15

Sunrise Bowl nutty granola, vanilla yogurt, fresh berries 11

Everything Bagel whipped cream cheese 9 ①

Housemade Cinnamon Roll cream cheese glaze 7 ①

Breakfast Breads & Pastries ask for today's selection 7

Bowl of Fresh Fruit 6

Edgefield Breakfast*

two eggs cooked to order, cottage potatoes, your choice of sausage, bacon ②, or vegetarian sausage ① & toast 19

BRUNCH SPECIALTIES

Three Rocks Rum Banana French Toast thick brioche, vanilla custard, Three Rocks Rum, caramelized bananas 17 ①

21st Century Pancakes two big Bob's Red Mill gluten-free cakes with butter, seasonal fruit compote, maple syrup 16 ②①

Mt. Hood Scramble* wild mushrooms, spinach & goat cheese, cottage potatoes & toast 21 ①

New Denver Omelet* ham, sharp cheddar, pickled peppers, sautéed red bell pepper, onion, cottage potatoes & toast 19

Santa Fe Tofu Scramble tofu with spices, peppers, onion, cottage potatoes & toast 18 *①

Norwegian Benedict* Hollandaise sauce, toasted English muffin, two soft-poached eggs, salmon lox & cottage potatoes 15 / 25

Traditional Benedict* Hollandaise sauce, toasted English muffin, all-natural Canadian bacon, two soft-poached eggs & cottage potatoes 12 / 18

Huevos Rancheros* crisp corn tortillas, black beans, pepper jack, poached eggs, chipotle pico de gallo, sour cream, avocado 20 ①

Home-Style Chicken Fried Steak* country sausage gravy, two eggs any style cottage potatoes & toast 24

Biscuit & Country Gravy fresh-baked buttermilk biscuit & sausage gravy 16

BRUNCH SIDES

Cottage Potatoes

Cajun Tots

Fresh Fruit

TOAST

Terminator Wheat Bread *①

Sourdough *①

English Muffin ①

Croissant ①
substitute for 3



Gluten Free ②
Vegan *
Vegetarian ①

*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 October '24