

BREAKFAST CLASSICS

- edgefield breakfast*** three eggs any style, roasted red potatoes, choice of breakfast protein & toast 18.25
- chicken fried steak*** two eggs, house made sausage gravy, roasted red potatoes & toast 25.50
- salmon gravlax*** cured salmon, toasted everything bagel, capers, red onion, tomato, chives & fresh dill cream cheese 19.75
- three-egg omelet*** bacon, caramelized onion, gruyère, & roasted red potatoes & toast 19.50
- black rabbit benedict*** canadian bacon, two poached eggs, toasted english muffin, hollandaise sauce, & roasted red potatoes 11.50 / 19
- norwegian benedict*** cured salmon, two poached eggs, toasted english muffin, hollandaise sauce, & roasted red potatoes 14.25 / 23.50
- bob's red mill gf pancakes** two big cakes, seasonal fruit compote & your choice of breakfast protein 17.50
- biscuit & gravy** fresh-baked buttermilk biscuit & your choice of sausage gravy or mushroom & vegetarian sausage gravy 15.50
- LUNCH MAINS
- all sandwiches served with your choice of fries or tots, add cajun +.50
substitute side salad or soup +2, caesar salad or mixed green salad +2.50
- lucky's turkey club sandwich** house-smoked turkey, fontina, pepper bacon, tomato, butter lettuce, shaved onion, avocado spread & herbed aioli on grilled sourdough 14 / 23.50
- black rabbit burger*** grass fed beef, aged cheddar, pepper bacon, tomato, butter lettuce, whole grain mustard mayo on a rustic bun 22
- grilled cheese sandwich** rustic white bread, gruyère cheese, winter squash, truffle aioli, guava spread 19.25 add bacon 3.25
- tofu tikka masala** shaved coconut, seasonal vegetables, rice, cilantro, green onion, spiced tomato sauce 24.75
- the business** grilled chicken breast, ranch, pepper bacon, swiss cheese, pickled pepper relish, marinated red onion, butter lettuce, toasted ciabatta 23.75
- mystic 18 burger** lightlife patty, vegan mystic 18 sauce, creamy chao cheese, lettuce, tomato, pickles, sesame bun 21
- shakshuka** three baked eggs, san marzano tomatoes, bell peppers, seasonal vegetables, garlic yogurt, mint, grilled pita 18.50 add steak 8.50
- SIDES
- fresh baked cinnamon roll** cream cheese frosting 7.25
- fresh baked pastry** 6.25
- fruit salad** fresh fruit, honey, lime mint 8.50
- fruit cup** 5
- breakfast protein** pepper bacon, pork-maple sausage, canadian bacon or vegetarian sausage 7.25
- toast** sourdough, honey wheat, english muffin 4.75
- yukon gold hash browns** 5.75
- roasted red potatoes** 5.75
- everything bagel** with cream cheese 10

EYE OPENERS

- avocado terminator toast** house made terminator bread, avocado spread, lemon, sea salt 15 add a poached egg* 2.50
- fresh berry parfait** greek yogurt, cinnamon-honey granola, fresh berries 10 / 14.25
- hot cereal** five-grain cereal, cream, brown sugar, dried fruits 10.50

STARTERS

- poor farm charcuterie** chef's choice of artisanal meats & cheeses, seasonal accompaniments, grilled baguette 27
- dry fried chicken wings** sweet soy, ginger, scallions, thai chili 24
- today's soup** seasonally inspired 8.25 / 10.75
- cajun tots** peppercorn ranch 12.50
- fried brussel sprouts** bacon gastrique, parmesan 16.25

SALADS add chicken 7.25

- black rabbit chopped** bacon, chopped egg, romaine, kale, avocado, roasted beets, seasonal vegetables, pepita seeds, edgefield dijon vinaigrette 19.75
- mixed green** grannysmith apple, rogue creamery smoky blue cheese, maple walnuts, dijon vinaigrette 14
- caesar** romaine, house croutons 16
- roasted beets** goat cheese ranch, little gem lettuce, agrumato, hazelnut, tarragon 16



Black Rabbit Restaurant

BRUNCH

Served daily 8am to 2pm

SEASONAL COCKTAILS

- bacon old fashioned 12.50
house bacon washed bourbon, maple syrup & chocolate bitters
- smoky paloma 11
400 conejos mezcal, pomegranate puree, fresh lime, fresh grapefruit & soda water
- chai-rene 10.50
three rocks spiced rum, oregon chai, cream & cinnamon
- pear sidecar 11.50
edgefield pear brandy, cheshire orange liqueur, simple syrup, fresh lemon & orange
- raspberry refresher 10.50
spar vodka, chambord, 7up, soda water & fresh lime
- highland toddy 13.50
drambuie, hogshead whiskey, fresh lemon, honey & angostura bitters
- gorge fog 10.50
earl grey infused spar vodka, lavender syrup & steamed oat milk
- hot buttered rum 9.75
three rocks spiced rum, house made hot buttered rum mix, topped with whip
- hot apple chai 10.50
aval pota apple whiskey, steamed real apple cider & oregon chai, topped with whip

BUBBLES

- bellini 10.50
apricot, pomegranate or blackberry puree & sparkling wine
- bubbling billy 13.50
billy rye, cheshire orange liqueur, angostura bitters, & sparkling wine
- apricot 75 12.50 *or try a traditional french 75 10.25
joe penney’s gin, limoncello, apricot puree, fresh lemon & sparkling wine
- cheshire spritz 11
cheshire orange liqueur, sparkling wine, cranberry juice, orange bitters, & soda water
- pomarosa 10.50
pomegranate purée, rosemary syrup & sparkling wine

CRAFT BEVERAGES

- featuring mcmenamins shrubs **contains no alcohol**
- blue pines 6.50
all blues berry shrub, pineapple juice, fresh orange & 7up
- persephone’s kiss 6.50
pomegranate puree, fresh lime, mint & ginger ale
- figgy with it 6.50
vanilla fig shrub, fresh orange, apple cider & 7up
- fruited lemonade 6.50
real lemonade & your choice of apricot, pomegranate or blackberry puree
- sparkling ruby 4.25
mcmenamins citra hop-infused sparkling water with raspberry & lemon flavor

EDGEFIELD WINE glass / bottle

- RED fennwood vineyard pinot noir 14 / 51 ♦ black rabbit red 10.75 / 39 ♦ syrah 13.50 / 49
cabernet sauvignon 13.50 / 49
- WHITE poor farm pinot gris 10.75 / 39 ♦ chardonnay 10.75 / 39 ♦ riesling 10 / 36 ♦ white rabbit 10.75 / 39
umbrella jimmy rose 10.75 / 39 ♦ blanc de noir 14 / 51
- RED WINE FLIGHT black rabbit red, fennwood pinot noir, vintner’s choice 13.75
- WHITE WINE FLIGHT white rabbit, poor farm pinot gris, chardonnay 13.75
- CIDER FLIGHT hard apple cider, hard blackberry cider, hard seasonal cider 8

CAFÉ

- americano 3.75 ♦ espresso 3.75 ♦ café latte 4.50 ♦ mocha 5 ♦ cappuccino 4.50 ♦ chai latte 4.50
- soda pop, lemonade & iced tea 4.25 ♦ real apple cider 16oz 5.50 ♦ coffee & decaf 3.75 ♦ cold brew 5.25