



SHARES & SNACKS

Meat & Cheese Board

cured meats, artisan cheeses, rosemary nuts, fresh fruit 22

33rd State Loaded Tater Tots

maple-stout smoked pork belly, Brie cream sauce, truffle salt, fresh herbs 18

Smoked Steelhead Dip

creamy lemon-herb smoked steelhead dip with fresh vegetables & house-made crackers 15

Today's Soup

seasonally inspired served with focaccia cup 8 / bowl 10

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 ⑥
grilled chicken 6

Bramble & Briar

mixed greens, Bramble & Briar vinaigrette, Rogue blue cheese, marinated onion, roasted hazelnuts 10 ⑤

THANKSGIVING SPECIALS

specials available at 11am

Salt & Pepper-Crusted Prime Rib*

pan juices, horseradish sauce, Yukon Gold mashed potatoes & garlic green beans 49

Thanksgiving Turkey Plate

roast turkey, old fashioned turkey gravy, Yukon Gold mashed potatoes, traditional dressing, garlic green beans, Fireside cranberry relish, roll & butter 28.75

Holiday Vegan Plate

Field Roast® Celebration Roast, veggie gravy, Fireside cranberry relish, mashed red potatoes, garlic green beans, roll 23 ⑤*

Brandied Pumpkin Pie

served with whipped cream 8.50 ⑤

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 *⑤

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 ⑤

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 *⑤

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 Thanksgiving '25



FRESH FROM THE EDGEFIELD BAKERY

WITH FRUITS & VEGETABLES FROM EDGEFIELDS GARDEN

Apple Coffee Cake 5 ♦ Harvest Moon Pumpkin Scone 5

Cardamon-Almond Mirabelle Teacake 5 ♦ Cinnamon Roll cream cheese glaze 6 ①



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 & 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 ②, or vegetarian sausage ①, 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 ①

Ruby Star Chilaquiles* raspberry-chipotle chicken tinga, black beans, corn tortillas, eggs, ancho chile sauce, smoked queso Oaxaca, cilantro, onion & jalapenos 18

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 ①

Sante Fe Tofu Scramble

tofu with spices, peppers & onion, served with herb-roasted potatoes 19 *①

Pumpkin-Pecan Pancakes

three pumpkin pancakes topped with butter, candied pecans, cinnamon whipped cream & powdered sugar, served with maple syrup 17.25 ①

SIDES 5.50

Cottage Potatoes *①

Cajun Tots *①

Fresh Fruit *①

TOAST 4.50

Terminator Wheat Bread *①

Sourdough ①

English Muffin ①

Croissant ①
substitute for 3



Gluten Free ②
Vegan *
Vegetarian ①