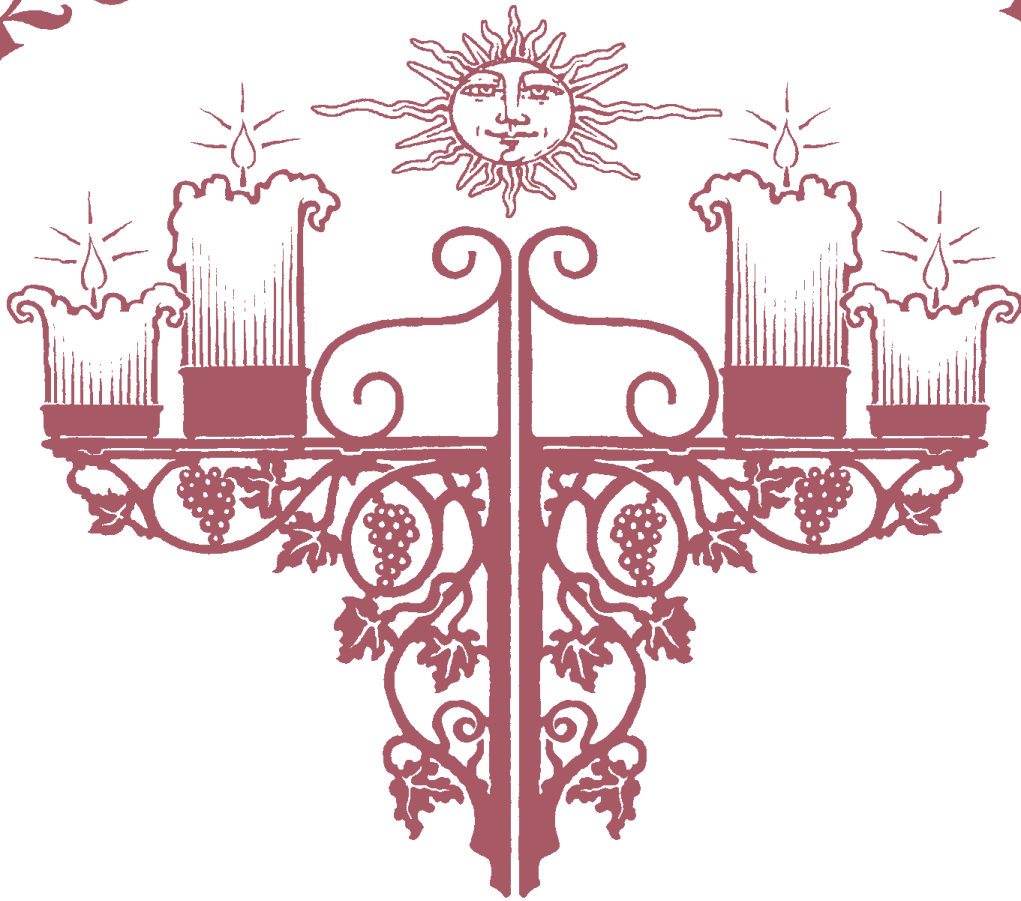


IRONWORK GRILL



OUR HISTORY

This epic brick-and-columned lodging, dining and event property draws energy from a long and mystical past as the Masonic and Eastern Star Home. Having originally opened in 1922 as a rest home for members of the Masonic order and its auxiliaries, it provided its residents with excellent shelter and care prior to the establishment of the Welfare and Social Security systems. The smaller brick building on property was built in 1926 as an orphanage. It was quickly adapted for administrative offices when it was realized that operating a facility for the young and the elderly was a little too ambitious. Today, The Grand Lodge is alive with artwork, live music, special events, a day spa, soaking pool, a theater, and expansive grounds and beautiful gardens. And for more intimate confines, the cozy Yardhouse Pub is a popular alternative.

503.992.9533 • 3505 Pacific Ave., Forest Grove, OR 97116

BREAKFAST SPECIALTIES

Southwest Chicken Fried Steak* chorizo gravy, two eggs, hash browns & your choice of toast 24.50

Ironwork Grill Bagel Sandwich* cream cheese, spinach, tomato & scrambled egg, served with a side of fresh fruit 17.50

Santa Fe Tofu Scramble tofu with spices, peppers & onion, served with cottage potatoes 17.50 *V

Workingman's Corned Beef Hash* beer-braised corned beef, potato, onion & bell peppers topped with two soft-poached eggs 17

Eastern Star Breakfast* two eggs, toast, your choice of cottage potatoes or hash browns & your choice of sausage, bacon G, Canadian bacon G or vegetarian sausage V 16.50

Buttermilk Pancakes whipped butter & real maple syrup
short stack 9.75 / full stack 16 V add blueberries 4

Biscuit & Chorizo Gravy fresh-baked buttermilk biscuit, chorizo sausage gravy & an egg cooked to order 9.75 / 15.50

Angel's Crunchy French Toast maple syrup, powdered sugar, whipped butter & red raspberry jam 8.25/ 12.75 V

OMELETS

SERVED WITH your choice of cottage potatoes or hash browns & toast

Farmer's Choice bacon, sharp cheddar, kale, spinach, tomato, caramelized onions 21.25

Cascadia herbed wild mushrooms, sautéed spinach & goat cheese 21 V

Odyssey spinach, kale, pickled peppers, Greek olives, feta 19.50 V

Golden State sautéed mushrooms, tomato, shallots, fresh herbs, Monterey jack & avocado 19.25 V

THE BENEDICTS

Dark Star or traditional hollandaise sauce, toasted English muffin & two soft-poached eggs

SERVED WITH your choice of cottage potatoes or hash browns

University Falls salmon lox, herbed cream cheese & fresh dill 14.50 / 24.50

The Fungi herbed wild mushrooms & sautéed spinach 12.50 / 20.50 V

Traditional all-natural Canadian bacon 10.75 / 17.75

Gluten Free G
Vegan *
Vegetarian V

*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 March '25

EYE OPENERS

Bagel & Lox

everything bagel, cream cheese, salmon lox, red onion & capers 16

Baja Breakfast Burrito*

bacon, egg, cottage potatoes, cheddar, onion, cilantro, chipotle pico de gallo, cilantro sour cream 15.25

Biscuit-Wich*

fresh-baked buttermilk biscuit, bacon, scrambled egg, cheddar 14.75

Cinnamon Roll

cream cheese glaze 7.25 V

Choice of Protein

sausage links, bacon G, or vegetarian sausage V 6.75

Baked Goods

ask your server for daily selections 6 V

Sides

cottage potatoes *V, hash browns V, fresh fruit G*V 5.25

Toast

sourdough V, 9-grain V, rye V, English muffin V 4.25
buttermilk biscuit V 4.50

One Egg*

cage-free & cooked to order 2.50 GV

KID'S BREAKFAST

The Scrambler

cheesy scrambled eggs with bacon, toast & side of choice 11.50

Silver Dollar Pancakes

real maple syrup & whipped butter 9 V

Angel's Crunchy French Toast Sticks

red raspberry jam & powdered sugar 6.50 V

