



OUR HISTORY

Built in 1905, the building was just two stories and bore the name, Hotel Elberton. The third and fourth floors were added in 1910, though only the third was finished at the time. The elevator and name change to "Hotel Oregon" came in 1932. Seventeen years later, new proprietors built an apartment on the top floor as their home. During their tenure, the guest register was used with less and less regularity, until 1967, when the rooms and the three upper stories were closed to the public. Businesses on the first floor continued to thrive, though, and in 1998 McMEnamins took the helm and began renovations.

BREAKFAST SPECIALTIES

The Longshoreman's Breakfast* home-style chicken fried steak, fried egg & country sausage gravy on a fluffy buttermilk biscuit with your choice of side 23.50

Grateful Veg Bowl sautéed kale, zucchini, broccoli & bell peppers served over cottage potatoes & topped with two eggs cooked to order 21.50 ①

Commerce Street Chicken & Waffles buttermilk fried chicken, bacon, Belgian waffle & Hogshhead-habenero honey 23.25

Evans Street Breakfast* two eggs, toast, your choice of cottage potatoes or hash browns & your choice of sausage, bacon ②, Canadian bacon ③ or vegetarian sausage ④ 15.50

Bagel & Lox everything bagel, cream cheese, salmon lox, tomato, red onion & capers 15.50

Vanilla Bean French Toast whipped butter & real maple syrup 13.50 ①

Avocado Toast toasted cracked-wheat sourdough bread, avocado, micro greens, lemon 14 *add poached egg 2*

Biscuit & Country Gravy fresh-baked buttermilk biscuit & country sausage gravy 11.50 / 14.50

SCRAMBLES*

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

Farmer's Choice bacon, sharp cheddar, kale, spinach, tomato, caramelized onions & scallions 19.50

Cascadia herbed wild mushrooms, sautéed spinach & goat cheese 19.25 ①

New Denver ham, sharp cheddar, pickled peppers, sautéed red bell pepper & onion 17

Odyssey spinach, kale, pickled peppers, Greek olives, feta 17.75 ①

THE BENEDICTS*

Hollandaise sauce, toasted English muffin & two soft-poached eggs

SERVED WITH cottage potatoes or hash browns

Tumwater Falls salmon lox, herbed cream cheese & fresh dill 20.50 / 23.50

The Fungi herbed wild mushrooms & sautéed spinach 16.50 / 19.50 ①

Traditional all-natural Canadian bacon 13.75 / 16.75



À LA CARTE

Baja Breakfast Burrito*

bacon, egg, cottage potatoes, cheddar, onion, cilantro, chipotle pico de gallo, cilantro sour cream 14.50

Biscuit-Wich*

fresh-baked buttermilk biscuit, bacon, scrambled egg, cheddar 14

Sunrise Bowl

nutty granola, vanilla yogurt & fresh berries 9.50

Mattie's Porridge

steel-cut oats, cream & beehive apple butter 9 / 12 ①

Cinnamon Roll

cream cheese glaze 6.75 ①

Choice of Protein

sausage links, bacon ②, Canadian bacon ③ or vegetarian sausage ④ 6.75

Crescent Cafe Pastries

ask your server for today's selection 6

Sides

cottage potatoes *①, hash browns ①, Cajun tots ①, bowl of fruit ②*① 5.25

Toast

sourdough ①, rye ①, wheat ①, English muffin ① 4.25 buttermilk biscuit ① 4.50

One Egg*

cage-free & cooked to order 2 ②①

Gluten Free ③
Vegan *
Vegetarian ④

*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 Fall '23