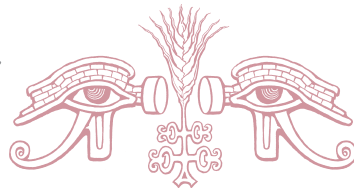


Old St. Francis School PUB & BREWERY



BRUNCH SPECIALTIES

Red Eye Salmon Fillet* pan-roasted wild salmon with coffee-bacon jam, Yukon Gold mashed potatoes, garlic-roasted broccolini 29.50 ⑥

Black & Blue Steak Bites* Black Rabbit Red steak bites, blue cheese fondue & fries 21 ⑥

The Longshoreman's Breakfast* home-style chicken fried steak, fried egg & country sausage gravy on a fluffy buttermilk biscuit with your choice of side 18.75

The Nova Scotian Breakfast* toasted rye, herbed cream cheese, salmon lox, arugula, avocado, two soft-poached eggs 16.75

Downtown Breakdown Bowl* ale-marinated flat iron steak, peppers, onion, mushrooms, spinach, kale & potatoes with two eggs 16.75

Workingman's Corned Beef Hash* beer-braised corned beef, potato, onion & bell peppers with two soft-poached eggs 13

Schoolhouse Breakfast* two eggs, toast, cottage potatoes, & your choice of sausage, bacon ⑥, Canadian bacon ⑥ or vegan sausage * ⑥
one egg 11 / two eggs 12.50

Biscuit & Gravy fresh-baked buttermilk biscuit & your choice of country sausage gravy or mushroom gravy ⑥ 9 / 12

Buttermilk Pancakes whipped butter & real maple syrup
short stack 9.50 / full stack 12.50 ⑥ add blueberries 2.50

Vanilla Bean French Toast whipped butter & real maple syrup 11 ⑥

Field Day Tofu Breakfast Burrito broccoli, spinach, kale, artichoke hearts, peppers, tomato, cottage potatoes & tofu wrapped in a warm flour tortilla topped with chipotle pico de gallo, onion, jalapeño & cilantro 9.75 * ⑥

THE BENEDICTS

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

SERVED WITH cottage potatoes

Tumwater Falls salmon lox, herbed cream cheese & fresh dill 16.50 / 19.50

Blarney Stone workingman's corn beef, sautéed cabbage 13.50 / 16.50

Green Goddess sautéed spinach, kale, pesto, artichoke hearts & grilled tomato with mozzarella 13 / 16 ⑥

Traditional all-natural Canadian bacon 10.75 / 13.75

OMELETS & SCRAMBLES*

SERVED WITH cottage potatoes & toast

Farmer's Choice Omelet bacon, sharp cheddar, kale, spinach, tomato, caramelized onions & scallions 16.75

Electric Mayhem Omelet sundried tomato, roasted garlic, basil, Greek olives, feta 15 ⑥

New Denver Scramble ham, sharp cheddar, pickled peppers, sautéed red bell pepper & onion 13.50

Sante Fe Tofu Scramble tofu with spices, sauteed spinach, kale, peppers & onion topped with pico de gallo & onion condiment served with cottage potatoes 13.50 * ⑥

BURGERS 6-oz fresh, all-natural beef patty on a bun with lettuce, tomato, red onion, pickles & secret sauce

SERVED WITH FRIES OR TOTS substitute a small green salad or soup 1.75

SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 17.75

Bacon Cheeseburger* 16.75 ① **Cheeseburger*** Tillamook® cheddar cheese 15.25 ①
The Regular* 14.25

MYSTIC 18 Lightlife® patty, vegan Mystic 18 sauce, creamy original Chao slice 16.50 * ⑥

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 14.25 ⑥

Gluten Free ⑥ Vegan * Vegetarian ⑥

*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 5/21/22

**SERVED SAT & SUN
8AM - 2PM**

STARTERS

Hummus marinated olives, veggies, feta, pita bread 15.25 ⑥

Spinach & Artichoke Dip freshly made tortilla chips 11 ⑥

Truffle Fries black garlic aioli 11 / 17 ⑥

Cajun Tots peppercorn ranch 8.75 / 13.75 ⑥

Good Honest Soup scratch made daily with saltines cup 6 / bowl 7
available after 11am

GREENS

Harvest Moon roasted sweet potato, goat cheese, honey-roasted pecans, dried cranberries, maple-stout vinaigrette 10 / 14.75 ⑥

Apollo's Greek feta, country olives, cucumber, tomato, marinated red onion, bell peppers, romaine, Black Rabbit Red vinaigrette 9.50 / 14.50 ⑥ ⑦

Hail! Caesar romaine, garlic croutons, Parmesan, Caesar dressing 9.50 / 14.50

Pub Green mixed lettuces, cucumber, grape tomatoes, marinated red onion, croutons, Parmesan cheese, your choice of dressing 8.50 / 12.75 ⑥

ADD PROTEIN

steak bites* 8,
wild salmon* 10,
grilled chicken 5.75,
beef*, bean & seed, Lightlife®
vegan or Hammerhead garden
patty 5.75

À LA CARTE

Choice of Protein sausage links, bacon ⑥, Canadian bacon ⑥ or vegan sausage * ⑥ 5.75

Fresh Fruit 4.25 ⑥ * ⑦

One Egg* cooked to order 1.75 ⑥ ⑦

Sides cottage potatoes * ⑥,
bowl of fruit ⑥ * ⑦ 4.25

Toast sourdough ⑥, rye ⑥, wheat ⑥,
English muffin ⑥ 3.25
buttermilk biscuit ⑥ 3.50

COCKTAILS

MOSCOW MULE Spar Vodka, fresh-squeezed lime & ginger beer 9.25

GINGER PEAR SIDECAR Pear Brandy, Domaine de Canton, fresh-squeezed lemon & orange 10.50

BLOODY MARY Spar Vodka, Edgefield Bloody Mary Mix & pickled veggies 9.50

BILLY STONE SOUR Billy Whiskey, fresh-squeezed lemon & orange 10

CALL ME OLD FASHIONED Hogshead Whiskey, maple syrup & Angostura bitters 10.50

IRISH COFFEE Tullamore D.E.W., double Americano & fresh-whipped cream 9.50

TODDY NO. 7 Edgefield Distillery Herbal Liqueur No. 7, honey, fresh-squeezed lemon & hot water 9

HOT BUTTERED RUM 3 Rocks Rum, house-made spicedbutter mix, whipped cream 8.50

COFFEE NUDGE Edgefield Coffee Liqueur, High Council Brandy, dark crème de cocoa, fresh-roasted coffee, whipped cream 9.25

BEVERAGES

EDGEFIELD WINE *glass / bottle*

RED Pinot Noir 9.75/35 ♦ Black Rabbit Red 9.75/35 ♦ Fireside Zinfandel Port 10.75/39 ♦ Syrah 12.25/44 ♦ Cabernet 12.25/44

ROSÉ Umbrella Jimmy 9.75/35

WHITE Pinot Gris 9.75/35 ♦ White Rabbit 9.75/35 ♦ Chardonnay 9.75/35

WINERY & CIDER FLIGHTS

RED WINE Black Rabbit Red, Pinot Noir, Vintner's Choice 11 ♦ **WHITE WINE** White Rabbit, Pinot Gris, Chardonnay 11

CIDER Edgefield Hard Apple Cider, Edgefield Blackberry Cider & Edgefield Seasonal Cider 11

WORKING DRINKS

Soda Pop, Lemonade & Iced Tea 4 ♦ Real Apple Cider 5.25 ♦ Decaf 3.75 ♦ Cold Brew 5.25

SWEETS

Billy Whiskey Bread Pudding spiked with whiskey-soaked raisins, doused with whiskey sauce & topped with whipped cream 21 & older please 10.50

Frank Apple-Pecan Cake Frank Rum-raisin sauce & whipped cream 21 & older please 10.50 (V)

Purple Haze Marionberry Cobbler served warm with vanilla bean ice cream 10 (V)

Ruby's Raspberry Cheesecake Ruby-raspberry sauce, raspberry cheesecake & whipped cream 6 / 10 (V)

Black & Tan Brownie Sundae caram-ale & chocolate sauce with vanilla bean ice cream 6 / 10 (V)

Phil's Salted Caramel Tart dark chocolate-hazelnut sauce, Oregon filberts, whipped cream 5.75 / 9.50 (V)

HAPPY HOUR *ASK YOUR SERVER FOR TIMES & DAYS*

minimum drink purchase of 3.75 per person, no substitutions, additions or to go orders

DRINK

1 off **McMenamins Ales** pint ♦ **Edgefield Hard Cider** pint ♦ **Edgefield Wines** glass ♦ **Well Drinks**

1 off **Red or White Wine Flight** three samples ♦ **Brewery Flight** six samples ♦ **Cider Flight** three samples

2 off **Distillery Flight** three samples

5 off **Edgefield Wines** bottle

FOOD

4.75 **Half Pub Green Salad**

5.25 **Small Cajun Tots** ♦ **Small McMenamins Fries**

6.75 **Half Hail! Caesar Salad**

7 **Small Truffle Fries**

8.75 **Cheeseburger Slider Trio*** ♦ **Small Hummus**

13 **Cheeseburger* & Cajun Tots** beef or Hammerhead patty, add bacon 1

13 **Mystic 18 Burger & Fries**