

# B.uild Y.our O.wn B.ellini

\$11 Bottomless

10am – till 3pm

## Sparkling Wine

Zardetto Prosecco

Made in Veneto, this wine has fresh fragrant aromas and a delicately soft and harmonious taste.

or

Spruce Goose non-alcoholic sparkling juice

Our non-alcoholic sparkler is made from 100% Pinot Noir juice in the Willamette valley.

## Fruits & Purees

Orange Juice

Mango purée

Pineapple Juice

Passion Fruit purée

Cranberry Juice

Strawberry purée

Grapefruit Juice

Peach purée

## Liqueurs

\$6 for 2oz. carafe

Domaine Canton Ginger

Hand made in the heart of the Cognac region in France, Domaine Canton makes a unique liqueur using fresh baby Vietnamese ginger.

St. Germain Elderflower

Elderflower liqueur adds an elegant and subtle flavor to your sparkling wine. This one is made from hand picked elderflowers in the foot of the French alps.

Crème de Cassis

A traditional Kir Royale is sparkling wine with crème de cassis. This black-current liqueur adds a sweet flavor that compliments sparkling wines well.

Licor 43 Vanilla

A traditional Spanish liqueur, Licor 43 boasts 43 ingredients including vanilla, herbs, citrus and juices.

Beverage service for B.Y.O.B. begins at 10:00am and ends at 3:00pm

### Eggs and things

#### **Veggie nest**

two poached eggs, red peppers, bean sprouts, asparagus and field greens 11

#### **Urbana benedict**

avocado, tomatoes and lemony hollandaise 13

#### **Smoked salmon**

toasted bagel and traditional garnish 13

#### **Eggs any style**

rustic potatoes and choice of applewood smoked bacon or country sausage 11

#### **Steak and eggs**

poached eggs, grilled flat iron steak with rustic potatoes roasted peppers, basil, and goat cheese 15

### Omelettes

#### **Lyonnaise**

gruyère, spinach, caramelized onions and tomatoes topped with béarnaise sauce 12

#### **Mushroom**

assorted mushrooms, spinach, and swiss cheese 12

#### **Spanish**

chorizo, goat cheese, basil and roasted peppers 12

### From the griddle

**Blueberry pancakes with bananas** 10

**Challah french toast** 11

*served with strawberry compote and vermont maple syrup*

### Sides

Seasonal fruit 6

Yogurt, plain or flavored 5 add berries 2

Rustic potatoes 3

Two eggs any style 6

Applewood smoked bacon or country sausage 4

Chef's selection of baked goods 3

Toast: whole wheat, sourdough or rye 2

Bagel and cream cheese 5

### Grains and cereals

**Selection of cereals** 6

**Organic steel cut oatmeal** 8

#### **House made granola**

with yogurt and seasonal berries 9

### Juice, coffee and tea

Fresh juices 4.25

Whole, 2%, skim or soy milk 3.95

Espresso 3.50

Cappuccino or latte 4

Variety of mighty leaf hot teas 4

Freshly brewed coffee 3.75

**Children's menu available upon request**

### Soup and Salad

**Smoked tomato and cannellini bean soup**  
fried goat cheese 9

#### **Potato and leek soup**

potato croutons and chive oil 9

#### **Organic greens**

grape tomatoes and tarragon vinaigrette 7

#### **Bibb salad**

shaved asparagus, radish, fennel and lemon dill vinaigrette 9

#### **Caesar salad**

grana padana, garlic crostini and mediterranean anchovies 9  
-add grilled chicken 6

#### **Steak salad**

arugula, frisee, applewood smoked bacon, fried egg, sherry shallot vinaigrette 15

#### **Tuna nicoise salad**

frisée, haricot vert, hard-boiled egg, nicoise olive vinaigrette 16

### Sandwiches

(Served mixed greens)

#### **Pulled pork parmesan**

braised pork shoulder, bolognese sauce, mozzarella cheese, radicchio 12

#### **Croque madame**

black forest ham and gruyere with brioche and egg 12

#### **Fried eggplant**

roma tomatoes, piquillo peppers, goat cheese and basil aioli 10

#### **Speck and manchego baguette**

quince paste, arugula, and granny smith apples 11

### Pizza

#### **Bianco**

red onions, sicilian pistachios, parmigiano reggiano, rosemary 13

#### **Margherita**

buffalo mozzarella, basil and san marzano tomato sauce 13

#### **Salsiccia**

fra' mani sopressata, cipollini onions, spicy Italian sausage, taggiasche olives, grilled artichoke hearts 14

#### **Affumicato**

rogue creamery smokey blue cheese, caramelized vidalia onions nueske's applewood smoked bacon 14

*\*Consuming raw or undercooked items may increase your chances of having a foodborne illness\**

Parties of 8 or more may be on one check with a 19% service charges