

BRUNCH

Available 7am-2pm

ELK MORNING HASH (GF) elk sausage, potatoes, bell peppers, caramelized onions, sunny side up eggs*, house pickles, scallions, roasted garlic aioli, face rock cheddar sub vegetarian sausage avocado +4	25
SIGNATURE BREAKFAST (GF) 2 eggs any style*, garlic herb potatoes, choice of: daily's thick cut bacon, sausage links, or vegetarian sausage add avocado +4	20
HOUSE SMOKED SALMON BENEDICT lemon-dill hollandaise, big-eds English muffin, grilled asparagus, house pickles, poached eggs, arugula, garlic herb potatoes add avocado +4	27
STEAK & AVOCADO OMELETTE caramelized onions, bell peppers, smoked gouda, mama-lil peppers, flat iron steak, roasted garlic aioli, chimichurri, microgreens, garlic herb potatoes	26
HORCHATTA FRENCH TOAST (V, T) horchata soaked challah bread, toasted almonds, blackberries, vanilla bean ricotta frosting, maple syrup, powdered sugar, cinnamon	23
vanilla bean ricotta frosting, candied walnuts, fig jam, maple syrup, powdered sugar, figs	24
smashed avocado toast (V, T) tomato, sunny side up egg*, balsamic reduction, everything seed mix, microgreens, garlic herb potatoes HUNGRY HEART BURRITO (T)	25
face rock cheddar cheesy eggs, elk sausage, crispy bacon, caramelized onions, smashed avocado, tortilla, potatoes, garlic spread served with salsa and sour cream sub vegetarian sausage	
GRANOLA & YOGURT (V, GF) plain Greek yogurt, cinnamon red plate granola, fresh berries	14
COCONUT CHAI OVERNIGHT OATS (V, GF, T) bob's red mill oats soaked in coconut milk and chai, toasted almonds, raisins, figs, yogurt, fresh berries add peanut butter +3	14
SLICED EDILIT (VC. CE)	12

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (T) TREE NUTS (S) SESAME

seasonal fruits & berries

*COOKED TO ORDER **RAW | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ROAM

LUNCH

Available 11am-2pm

SIGNATURE ROAM BURGER 8oz brisket burger*, face rock cheddar, smoked gouda, roasted garlic aioli, fig bacon jam, arugula, onion crisp, brioche, truffle fries, house pickles (vegetarian burger substitution available)	22
SHORT RIB GRILLED CHEESE Oregon wine-braised beef, face rock cheddar & smoked gouda blend, griddled garlic sourdough, pickled pear, caramelized onion, truffle peppercorn aioli, carrot tomato bisque	25
grilled focaccia, smoked shredded chicken, boursin cheese spread, chimichurri, garlic aioli, grilled zucchini, house pickles, arugula served with potato chips add avocado +4	24
CREAMY CARROT & TOMATO BISQUE (V) house-made creamy tomato & vegetable blend, garlic croutons, sour cream, basil, chives	14
BEND HARVEST SALAD (GF, V) arcadian greens, roasted squash, pickled pear, chèvre, spiced pumpkin seeds, honey cider vinaigrette add: grilled chicken +6 cedar salmon* +14 flat-iron steak* +12 smoked tofu +6	17
FARRO & KALE CAESAR (V) baby kale, farro, garlic-roasted chickpeas, miso Caesar dressing, parmesan, lemon zest, fresh croutons add: grilled chicken +6 cedar salmon* +14 flat-iron steak* +12 smoked tofu +6	17
CAST IRON BRUSSELS (GF, V) charred brussels sprouts, smoked honey balsamic, candied hazelnuts add fig bacon jam +3	16
TRUFFLE HERB FRIES (GF, V) roasted garlic aioli, rosemary herb blend, pecorino chees	15 e
TEMPURA GREEN BEANS (V) lightly battered, chili crisp garlic aioli, toasted sesame	15
OLYMPIA PROVISIONS CHARCUTERIE (T) soppressata, chorizo salami, green peppercorn pâté, summer sausage, crackers, fig jam, house pickles, smoked almonds, berries	24
OREGON CHEESE PLATTER (V, T) rogue creamery blue, briar rose butterbloom, face rock cheddar, crackers, fig jam, house pickles, smoked almonds, berries	22