

BRUNCH

Available 6:30am-1pm

ELK MORNING HASH (GF)	25
elk sausage, potatoes, bell peppers, caramelized onions, sunny side up eggs*, house pickles, scallions, roasted garlic aioli, face rock cheddar <i>sub vegetarian sausage / avocado +4</i>	
SIGNATURE BREAKFAST (GF)	20
2 eggs any style*, garlic herb potatoes, choice of: daily's thick cut bacon, sausage links, or vegetarian sausage <i>add avocado +4</i>	
HOUSE SMOKED SALMON BENEDICT	27
lemon-dill hollandaise, big-eds English muffin, grilled asparagus, house pickles, poached eggs, arugula, garlic herb potatoes <i>add avocado +4</i>	
STEAK & AVOCADO OMELETTE	26
caramelized onions, bell peppers, smoked gouda, mama-lil peppers, flat iron steak, roasted garlic aioli, chimichurri, microgreens, garlic herb potatoes	
HORCHATTA FRENCH TOAST (V, T)	23
horchata soaked challah bread, toasted almonds, blackberries, vanilla bean ricotta frosting, maple syrup, powdered sugar, cinnamon	
RICOTTA FIG PANCAKES (V, T)	24
vanilla bean ricotta frosting, candied walnuts, fig jam, maple syrup, powdered sugar, figs	
SMASHED AVOCADO TOAST (V, T)	24
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 <i>sub vegetarian sausage</i>	
GRANOLA & YOGURT (V, GF)	14
plain Greek yogurt, cinnamon red plate granola, fresh berries	
COCONUT CHAI OVERNIGHT OATS (V, GF, T)	14
bob's red mill oats soaked in coconut milk and chai, toasted almonds, raisins, figs, yogurt, fresh berries <i>add peanut butter +3</i>	
SLICED FRUIT (VG, GF)	12
seasonal fruits & berries	

LUNCH

Available 11am-1pm

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

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

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