

gracie's

breakfast

Eggs

Cage free Oregon grown eggs served with home browns, caramelized onions, fresh herbs and toast: sourdough, rye & whole grain from Grand Central Bakery

9 Eggs Your Way

12.5 Eggs Your Way

Choice of chicken apple sausage, Carlton Farms bacon or Carlton Farms pit ham

Omelets

Egg whites may be substituted

12.5 Carlton Farms Pit Ham & Local Cheddar Omelet

18 Oregon Dungeness Crab & Avocado

14 Seasonal Local Wild Mushrooms & Baby Spinach

Benedicts

Topped with hollandaise

13.5 Classic
with Carlton Farms Canadian Bacon

14 Smoked Salmon
House smoked & cured "Gravlox"

13 Baby Spinach and Local Wild Mushrooms

13 Dungeness Crab and Oregon Bay Shrimp Cakes
with capers, peppers, artichokes and bread crumbs

Heartier Fare

13 Salmon Hash
Cold smoked & cured with capers & red onions

12 Corned Beef Hash
Slow cooked with sweet onions, spinach & sour cream

15 Hangtown Fry
Open faced omelet with oysters, bacon, onion, and red peppers

Pancakes

11 Pancakes
Served with apple pear compote and maple syrup

17 The Elvis
Tall stack of pancakes layered with peanut butter, bacon and bananas topped with butter and maple syrup

10 "Thieles Original"
German pancake served plain with a side of lemon and powdered sugar

14 Waffles West
Belgian style waffle topped with bananas and pecans

12 Crispy Bread Pudding French Toast with Nuvrei pastries

Lighter Fare

4 Small seasonal fresh fruit

8 Large seasonal fresh fruit

10 The Continental
A selection of breakfast pastries from Nuvrei and Grand Central bakery served with Fonte coffee

8 Housemade Honey-Almond Granola

6 Bob's Redmill Oats
Craisins, brown sugar and nuts

15 Smoked Scottish Salmon Bagel
Cream cheese, tomato and cucumbers, capers, red onion

Al a Carte

4 Assorted Cereals

3 Grand Central Bakery Toast with Jam & Butter
Whole Grains, Sourdough, Rye

3 Home browns

5 Chicken apple sausage or Fontavini patty sausage

5 Carlton Farms Bacon

5 Carlton Farms Pit Ham

3 Choice of Nuvrei Bakery Pastry or Grand Central Breakfast Bread

6 Assortment of Breakfast Cakes and Pastries from Grand Central and Nuvrei bakeries

3.5 Half of a Grapefruit

8.5 Grilled Pineapple
with fresh cream and brown sugar

3.5 Nancy's Local Organic Yogurt

Beverages

3.25 Fonte Siena Blend Coffee
Big and bold, overlaid with a rich nutty aroma, regular and decaf

3.25 Fonte Reserve Blend Espresso
Indonesian aromas and acidity

4.75 Fonte Cappuccino, Mocha, Latte

3.25 Tazo Teas
Zen, Calm, Awake, Earl Grey, Chai and Refresh

6 Freshly squeezed Aloha orange or grapefruit juice

8 Glass of Sparkling Wine

8 Mimosa

7.5 Traditional Bloody Mary

7.5 Screw Driver with Fresh OJ

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brunch

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Served with apple pear compote and maple syrup

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Belgian style waffles topped with bananas and pecans

12 Crispy Bread Pudding French

toast made with Nuvrei pastries

Appetizers & Salads

4 Small seasonal fresh fruit

8 Large seasonal fresh fruit

9 Caesar Salad

With Gracie's dressing, parmesano & fresh roasted croutons

8 Dungeness & Bay Shrimp Crab Cakes

Fresh herb remoulade, mixed greens

9 Roasted Beets Salad

With candied walnuts, poached pears, fresh goat cheese and baby arugula

7.5 Bibb Lettuce Salad

Creamy dressing with Point Reyes bleu cheese

7 Smoked Chicken Corn Chowder

With bacon, peppers, peas and pepper jack cheese

15 Smoked Scottish Salmon Bagel

Cream cheese, tomato and cucumbers, capers, red onion

14 Cascade Chicken Cobb Salad

Cobb dressing with diced bacon, tomatoes, egg, avocado, Oregon's Rogue River bleu

Entrées

13 Gorgonzola Stuffed Ravioli
With butternut squash, hazelnuts, sage and sweet marsala

10.5 Reuben Sandwich on Grand Central Light Rye
a Gracie's classic- "Best in Town"- Food Day '09

10.5 Grilled Organic Beef Burger

Add bacon \$2 add bleu cheese \$2.5 add cheddar \$1.5

12 Risotto of the Day

Seasonal daily selection

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Big and bold, overlaid with a rich nutty aroma, regular and decaf

3.25 Fonte Reserve blend Espresso

Indonesian aromas and acidity

4.75 Fonte Cappuccino, Mocha, Latte

3.25 Tazo Teas

Zen, Calm, Awake, Earl Grey, Chai and Refresh

6 Freshly squeezed Aloha orange or grapefruit juice

8 Glass of Sparkling Wine

8 Mimosa

7.5 Traditional Bloody Mary

7.5 Screw Driver with Fresh OJ

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Lunch Introductions

Soup of the day	\$5.5
Smoked Roasted Chicken Chowder	
Caesar <i>With Gracie's dressing, parmesano & fresh toasted croutons, your choice of whole leaf or chopped</i> <i>With Salmon \$14.00, With Chicken \$12.00, With Dungeness crab \$16.00</i>	\$9
Organic greens from local farmers <i>With olive oil and red wine vinaigrette</i>	\$6.5
Local Beet Salad <i>With candied walnuts, poached pears, fresh goat cheese and baby arugula</i>	\$9
Whole Roasted Garlic <i>With grilled country bread and gorgonzola cheesecake</i>	\$9.5
Macaroni and Cheese <i>Cavatappi pasta baked with white cheddar cheese and topped with breadcrumbs</i>	\$6

Center Stage

Dungeness & Bay Shrimp Crab Cakes <i>With fresh herb remoulade and mixed greens</i>	\$8
Cascade Cobb Salad <i>Gracie's cobb dressing with chicken breast, diced bacon, tomatoes, egg, avocado and Oregon's rogue river bleu</i> <i>With Bay Shrimp \$2.00, With Dungeness Crab \$4.00</i>	\$14
Deli Style Reuben <i>Grand Central light rye bread, with Swiss cheese, sauerkraut, Russian dressing and corned beef, fries or a green salad</i>	\$10.5
Grilled Organic Oregon Beef Burger <i>Rustic bun & condiments, Add bacon \$2 Add bleu cheese \$2.50 Add cheddar \$1.50</i>	\$10.5
Gracie's Blue Plate Special <i>Half sandwich with cup of soup and side organic green salad</i>	\$11.5
Chicken Salad Sandwich on a Nuvrei Croissant <i>With side organic green salad</i>	\$9.5
Old Fashion Tuna Melt <i>Tuna salad served open faced on sourdough smothered in cheddar cheese</i>	\$9.5
Smoked Pork Loin Sandwich <i>With apple pear chutney, stone ground mustard and white cheddar served with side mix green salad</i>	\$9.5
Grilled Portobello Mushroom Burger <i>Rustic bun & condiments, add white cheddar \$1.50</i>	\$10

Featured Attractions

Gorgonzola Ravioli <i>Roasted butternut squash and hazelnut, sweet Marsala, fresh sage brown butter</i>	\$13
Northwest Seafood Stew <i>With roasted tomato fennel broth, spicy sausage and garlic bread</i>	\$17
Risotto of the Day	\$12
Herbed Goat Cheese Stuffed Chicken Breast <i>With blue corn and wild rice pancakes, winter beans, cranberry, apple and pear chutney</i>	\$16
Grilled Portobello Mushroom <i>With mushroom barley risotto and winter root vegetables</i>	\$14

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Dinner

Introduction

Soup of the day	\$5.5
Smoked Roasted Chicken Chowder	\$5.5
Caesar <i>with Gracie's dressing, parmesano reggiano & fresh toasted croutons</i>	\$9
Organic Greens from Local Farmers <i>with goat cheese, candied walnuts & red wine vinaigrette</i>	\$7.5
Bibb Lettuce Salad <i>creamy dressing with Point Reyes bleu cheese and pickled red onions</i>	\$7
Grilled "Spring Time" Asparagus <i>with shaved parmesan, chopped egg, lemon oil and fleur d' sel</i>	\$8
The "Stack" Grilled Eggplant and Portobello Mushroom <i>with capers, arugula, roasted tomatoes and e.v.o.o.</i>	\$10.5

Center Stage

Gracie's Grilled Flat bread <i>with Virginia Ham, goat cheese and arugula</i>	\$9
Gorgonzola Cheesecake <i>with grilled country bread and whole roasted garlic</i>	\$9.5
Pan Fried Yearling Oysters <i>corn meal crusted with fennel and citrus salad</i>	\$9
Dungeness Crab & Bay Shrimp Cakes <i>fresh herb remoulade & mixed greens</i>	\$10
Sizzling Forest Mushrooms <i>with garlic, green onions and white truffle oil</i>	\$10

Featured Attraction

Shredded Braised Beef Short Ribs <i>with orecchiette pasta and kale</i>	\$19
Pan Roasted Alaskan Halibut <i>with asparagus puree, wild mushrooms, asparagus tips and e.v.o.o.</i>	\$26
Grilled "Spring Run" Salmon <i>with nettles and Arborio rice</i>	\$28
Northwest Seafood Stew <i>with roasted tomato fennel broth, spicy sausage and garlic bread</i>	\$25
Seared Sea Scallops <i>with fingerling potatoes, bacon, fava beans and whole grain mustard sauce</i>	\$24
Herbed Goat Cheese Stuffed Chicken Breast <i>with blue corn and wild rice pancakes, cranberry, apple and pear chutney with green beans</i>	\$18
Pasta Primavera North West <i>with spring time vegetables</i>	\$14
Carlton Farms Pork Chop <i>with sausage and yellow split pea stuffed apple and Savoy cabbage</i>	\$18
Grilled Oregon Country Beef New York Steak <i>with roasted spring onions, bleu cheese mashed potatoes and green peppercorn sauce</i>	\$23

Driftwood Room

HAPPY HOUR

Happy Hour Bottle of Wine 18
(please ask server for daily selections)

Charred Rare Ahi Tuna \$4.5
carrot, cucumber and radish salad with wasabi & pickled ginger

Market Selection of oysters: \$3.5
2 each, served with Champagne Mignonette

French Fries \$2.5
With Tillamook white cheddar cheese

Mac & Cheese \$4.5

Olives \$2

Caesar \$3
with Gracie's dressing & parmesano and croutons

Grilled Oregon Organic Beef Burger \$5.5

Whole Roasted Garlic \$4.5
with grilled country bread and gorgonzola cheesecake

Smoked Roasted Chicken Chowder \$2.5

Charcuterie \$5
smoked prosciutto speck, soppressatta, Fra' Mani gentile, spicy coppa, kitchen made chicken liver mousse

Cheese Plate \$4.5
selection of the best American cheeses, quince paste & spiced nuts

Happy Hours: 3pm to 6pm /9pm to close

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BAR MENU

Charred Rare Ahi Tuna <i>carrot, cucumber and radish salad with wasabi & pickled ginger</i>	\$9
Market Selection of oysters <i>6 each, served with Champagne Mignonette</i>	\$15
French Fries <i>with Tillamook white cheddar cheese</i>	\$6
Mac & Cheese	\$6.5
Olives	\$4
Caesar <i>with Gracie's dressing, parmesano and croutons</i>	\$9
Grilled Oregon Beef Burger <i>Add bacon \$2 Add Bleu cheese \$2.50 Add cheddar \$1.50</i>	\$10
Dungeness & Bay Shrimp Crab Cakes <i>with fresh herb remoulade & organic mixed greens</i>	\$14.5
Whole Roasted Garlic <i>with grilled country bread and gorgonzola cheesecake</i>	\$9.5
Smoked Roasted Chicken Chowder	\$7
Charcuterie <i>smoked prosciutto speck, soppressata, Fra' Mani gentile, spicy coppa, kitchen made chicken liver mousse</i>	\$14
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dessert

DESSERT MENU

Crème Brulee	\$7
Amarena Cherry <i>brown butter upside down cake</i>	\$7
Chocolate Espresso Cake <i>with cappuccino cream</i>	\$8
Bourbon Pecan Pie <i>with whipped cream</i>	\$8
Caramel Apple Crisp <i>with vanilla ice cream</i>	\$7
Assorted Sweets Platter	\$7
Ice Cream and Sorbet	\$6
Crispy Bread Pudding	\$7

Ports, Tawnys and Dessert Wine

Fonseca LBV Port	\$10
Taylor Fladgate 10yr Tawny	\$12
Pedro Ximenez Gran Reserva 79'	\$17
Warre's 99' LBV Port	\$10
Graham's 1991 Vintage Ruby	\$30
Inniskillin, Cabernet Franc, Ice wine	\$20
Inniskillin, Vidal, Ice Wine	\$20