

# gracie's

## Brunch

### Eggs

- 9 Eggs your way
- 12.5 Eggs your way with Meat  
Choice of chicken apple sausage link, sausage patty, Carlton Farms bacon, or Carlton Farms pit ham

### Omelets

*Egg Whites may be substituted*

- 12.5 Carlton Farms Pit Ham & Local Cheddar Cheese
- 18 Oregon Dungeness Crab & Avocado
- 14 Seasonal Local Wild Mushrooms & Baby Spinach with Swiss Cheese
- 15 Hangtown Fry  
Open faced omelet with oysters, bacon, onions and red peppers

### Benedicts

*Topped with hollandaise*

- 13.5 Classic  
With Carlton Farms Canadian bacon
- 14 Smoked Salmon
- 13 Baby Spinach & Local Wild Mushrooms
- 13 Dungeness Crab & Oregon Bay Shrimp Cakes

### Hash

- 13 Salmon Hash  
Cold smoked & cured with capers & red onions, topped with drizzled crème fraiche & poached eggs
- 12 Corned Beef Hash  
Slow cooked with sweet onions, spinach & sour cream & poached eggs

### Lighter Fare

- 6 Bob's Redmill Oats  
Craisins, brown sugar & nuts
- 6 Breakfast Pastry from Nuvrei Bakery
- 8 Housemade Honey-Almond Granola
- 15 Smoked Scottish Salmon  
Served chilled with a bagel
- 10 The Continental  
Nuvrei pastry, fruit, yogurt & coffee
- 8/4 Fresh fruit

### Hot Cakes

- 10 Pancakes  
Served with apple pear compote & maple syrup
- 17 The Elvis  
Tall stack of pancakes layered with peanut butter, bacon & bananas, topped with powdered sugar
- 12 "Thieles Original" Pancake  
German pancake served plain with a side of lemons and powdered sugar
- 10 Waffle West  
Belgian style waffle topped with bananas & pecans
- 14 Fried Chicken Waffle
- 12 Crispy Bread Pudding French Toast

### Appetizers

- 6.5 Grilled Pineapple  
With fresh cream & brown sugar
- 8 Dungeness Crab & Bay Shrimp Cakes  
With remoulade and mixed greens
- 7 Heirloom Tomato & Fresh Mozzarella  
With basil & balsamic

### Soups and Salads

- 5 Soup of the Day
- 5.5 Smoked Chicken Corn Chowder  
With bacon, bell peppers, peas & pepper jack cheese
- 9 Caesar Salad  
With Gracie's Caesar dressing, parmesan cheese & fresh toasted croutons
- 7 Bibb Lettuce Salad  
Creamy dressing with Point Reyes bleu cheese & pickled red onions
- 7.5 Organic Mixed Greens  
With goat cheese, candied walnuts & honey mustard vinaigrette
- 9 Soup & Salad  
Cup of daily soup or chowder & small mixed greens salad

### Sandwiches

- 10.5 Gracie's Signature Reuben  
A classic sandwich on Grand Central rye, voted "best in town" by Food Day
- 9.5 Old Fashion Tuna Melt  
Tuna salad served open faced on sourdough, smothered in cheddar cheese
- 10.5 Grilled Organic Beef Burger  
Add bacon \$2, add bleu cheese \$2.5, add cheddar \$1.5
- 10.5 Grilled Portobello Mushroom Burger  
Add bleu cheese \$2.5  
Add cheddar \$1.5
- 11.5 Gracie's Blue Plate Special  
Half sandwich with cup of soup & small mixed greens salad
- 9.5 Ham & Egg Sandwich  
Served on a Nuvrei croissant
- 9.5 Smoked Pork Loin Sandwich  
With apple pear chutney, stone ground mustard & white cheddar
- 11 The Hoagie  
Cured meats, provolone cheese, olive & pepper relish on a Grand Central Ciabatta roll

### Entrees

- 13 Summer Vegetable Ragout  
Over egg fettuccine in a light wine sauce
- 12 Risotto of the Day
- 14 Cascade Chicken Cobb Salad  
topped with diced bacon, tomatoes, egg, avocado, crumbled Rogue River creamy bleu cheese & green goddess dressing
- 16 Northwest Seafood Stew  
Fresh local seafood in a roasted tomato fennel broth with spicy sausage & grilled bread
- 15 Seared Tuna  
Served with green & wax bean salad, fingerling potatoes & a dill crème fraiche

Executive Chef- Mark Hosack,  
Sous Chefs- Michael Gifford & John Adams

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## Dinner

Starters	Steak, Poultry, Pork	Signature Sandwiches
9 Steamed Mussels <i>In a white wine garlic sauce</i>	26 Grilled New York Steak <i>With creamed spinach &amp; Walla Walla onion rings</i>	10.5 Grilled Organic Beef Burger <i>Add bacon \$2, add bleu cheese \$1.5, Add cheddar \$1</i>
9 Gorgonzola Cheesecake <i>With grilled country bread &amp; a whole roasted garlic</i>	18 Herb Goat Cheese Stuffed Chicken Breast <i>With blue corn &amp; wild rice pancakes, cranberry, apple &amp; pear chutney</i>	10.5 Grilled Portobello Mushroom Burger <i>Add bleu cheese \$1.5, Add cheddar \$1</i>
9 Fried Willapa Bay Oysters <i>Served with a fennel coleslaw in a poppy seed dressing &amp; remoulade</i>	19 Smoked Carlton Farms Pork Chop <i>With Polar Farms braised greens &amp; baby turnips, Hood River cherry sauce</i>	10.5 Deli Style Reuben <i>A classic sandwich on Grand Central rye, voted "best in town" by Food Day '09</i>
8 Dungeness Crab & Bay Shrimp Cakes <i>Fresh corn &amp; roasted cherry tomato relish</i>		9.5 Old Fashion Tuna Melt <i>Tuna salad served open faced on sourdough, smothered in cheddar cheese</i>
10 Sizzling Forest Mushrooms <i>With garlic, green onions &amp; white truffle oil</i>	<b>Pastas</b>	9.5 Smoked Pork Loin Sandwich <i>With apple pear chutney, stone ground mustard &amp; white cheddar</i>
6 Macaroni & Cheese	17 Chef's Risotto <i>Risotto prepared daily with seasonal market fresh produce</i>	
<b>Soups and Salads</b>	18 Summer Vegetable Ragout <i>Over egg fettuccine in a light wine sauce</i>	<b>All Day Breakfast</b>
5.5 Soup of the Day	19 Linguine & Clams <i>In a garlic olive oil with chilies flakes &amp; toasted bread crumbs</i>	14 Seasonal Local Wild Mushrooms & Baby Spinach Omelet with Swiss Cheese <i>Served with a mixed greens salad</i>
5.5 Smoked Chicken Corn Chowder <i>With bacon, bell peppers, peas &amp; pepper jack cheese</i>		12.5 Carlton Farms Pit Ham & Local Cheddar Cheese Omelet <i>Served with a mixed greens salad</i>
9 Caesar Salad <i>With Gracie's Caesar dressing, parmesan cheese &amp; fresh toasted croutons</i>	<b>Fish</b>	13.5 Classic Eggs Benedict <i>With Carlton Farms Canadian bacon, Served with a mixed greens salad</i>
7 Bibb Lettuce Salad <i>Creamy dressing with Point Reyes bleu cheese &amp; pickled red onions</i>	26 Baked Halibut <i>With ratatouille &amp; cipolini onions, topped with tomato butter</i>	13 Dungeness Crab & Oregon Bay Shrimp Cakes Eggs Benedict <i>Served with a mixed greens salad</i>
7.5 Organic Mixed Greens <i>With goat cheese, candied walnuts &amp; honey mustard vinaigrette</i>	25 Seared Tuna <i>Served with a green &amp; wax bean salad, fingerling potatoes &amp; a dill crème fraiche</i>	14 Crispy Fried Chicken Waffle
9 Heirloom Tomato & Fresh Mozzarella <i>With basil and balsamic</i>	22 Northwest Seafood Stew <i>Fresh local seafood in a roasted tomato fennel broth with spicy sausage &amp; grilled bread</i>	
10 Oregon Berry & Arugula Salad <i>Tossed in a cabernet vinaigrette with toasted hazelnuts</i>	24 Grilled Sea Scallops <i>On a wild mushroom, corn &amp; potato hash, with a cilantro caper vinaigrette</i>	

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