



## 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 Pit Ham*
- 14 House Cured & Cold Smoked Salmon
- 13 Baby Spinach & Local Wild Mushrooms
- 13 Blackstone  
*Bacon & warm tomato slices*
- 13 Dungeness Crab & Oregon Bay Shrimp Cakes

### Hot Cakes

- 10 Pancakes  
*Served with 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*
- 12 Crispy Bread Pudding French Toast

### Hash

- 13 Salmon Hash  
*Cold smoked & cured with capers & red onions, crème fraiche & poached eggs*
- 12 Corned Beef Hash  
*Slow cooked with sweet onions, spinach, crème fraiche & poached eggs*
- 12 Vegetable Hash  
*Seasonal vegetables with garlic, fresh herbs crème fraiche & poached eggs*

### Lighter Fare

- 6 Bob's Redmill Oats  
*Craisins, brown sugar & nuts*
- 8 House made Honey-Almond Granola
- 15 House Cold Smoked Salmon  
*Served chilled with a bagel*
- 8/4 Fresh fruit

### Soups and Salads

- 5 Soup of the Day
- 5 Housemade Chicken Noodle Soup
- 5.5 Smoked Chicken Corn Chowder  
*With bacon, bell peppers & peas*
- 9 Caesar Salad  
*With Gracie's Caesar dressing, parmesan cheese & fresh toasted croutons*  
*Add chicken \$3, add bay shrimp \$4, add crab \$5*
- 7 Bibb Lettuce Salad  
*Parsley, fresh mint & pecans in a citronette*
- 9 Soup & Salad  
*Cup of daily soup or chowder & small mixed greens salad*
- 10 Italian Chopped Salad  
*Hearts of romaine, mozzarella, basil, tomatoes, olives & pepperoni in a red wine vinaigrette*
- 14 Cascade Chicken Cobb Salad  
*topped with diced bacon, tomatoes, egg, avocado, crumbled bleu cheese & green goddess dressing*

### Appetizers

- 6.5 Grilled Pineapple  
*With fresh cream & brown sugar*
- 8 Dungeness Crab & Bay Shrimp Cakes  
*remoulade and mixed greens*
- 7 Gorgonzola Cheesecake  
*Grilled country bread & whole roasted garlic*
- 6 Macaroni & Cheese
- 9 Steamed Mussels  
*In a white wine garlic sauce with tomatoes & pork sausage*
- 10 Sizzling Forest Mushrooms  
*Garlic, green onions & white truffle oil*

### Sandwiches/Entree

- 10.5 Gracie's Signature Reuben  
*A classic sandwich on marbled 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 Beef Burger  
*Add bacon \$2, add bleu cheese, Swiss or cheddar \$1.5*
- 10.5 Grilled Portobello Mushroom Burger  
*Add bleu cheese, Swiss or cheddar \$1.5*
- 9.5 Smoked Pork Loin Sandwich  
*With apple pear chutney, stone ground mustard & white cheddar*
- 12 Risotto of the Day

### Beverages

- 6/4 Freshly Squeezed Orange, Grapefruit Juice or Apple Cider
- 4 Cranberry or Tomato Juice
- 3.25 Fonte Small Batch Roasted Coffee
- 3.25 Fonte Espresso
- 4.25 Fonte Cappuccino/Latte/Mocha
- 3.25 Steven Smith Teas
- 2.25 Assorted Sodas
- 8 Mimosa/Bloody Mary