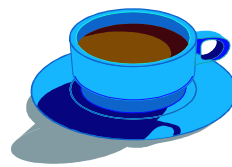


Wild Abandon Restaurant



Weekend Breakfast - (9am-2pm)

Thanks for joining us. A few facts about the ingredients we use may interest you. Wherever possible we shop local. Farmed salmon is not allowed in the building. *We use free range natural meats, Sunshine Dairy rBST free dairy products and cage free eggs, Zenner's breakfast meat products, Bridgetown coffee, and *Grand Central bread (*some exceptions)

Great to share while you wait

Dulce de Leche. A Brazilian treat of fresh fruit and a sweet caramelized cream. \$6.95

Omelets and scrambles

Served with potatoes and choice of toast

Sunday Morning Scramble.

eggs scrambled with chicken apple sausage, tomatoes, spinach, and Parmesan cheese. \$7.95

Ginger's Omelet

an omelet with chorizo, green onions, and cheddar. Topped with sour cream \$7.95

The Mediterranean

eggs scrambled with spinach, kalamata olives, garlic, tomatoes, and feta cheese. \$7.95

The Mushroom.

an omelet with mushrooms, fresh herbs, garlic, and goat cheese. \$7.95

Ricardo's Chilaquiles

eggs scrambled with peppers, onions, fried corn tortilla strips, and cheddar. Topped with black beans, salsa, sour cream, and cilantro. Served with potatoes. \$7.95
add chorizo \$8.95

Craig's Eggless Salmon Scramble

Soy-ginger marinated wild salmon scrambled with fresh vegetables, garlic, and herbs. Served with potatoes. \$12.95

Just Eggs

served with potatoes and your choice of bread

1 Egg, any style \$4.95

2 Eggs, in style \$5.95

add Bacon \$6.50

Add sausage \$6.95

The Hungry Man

2 eggs any style, 2 links of maple pork sausage, 2 pieces of French toast, and potatoes. \$8.95

other stuff

Dean Florentine

An English muffin topped with sautéed spinach, tomatoes, and poached eggs. Topped with a smoked mozzarella cream sauce. Served with potatoes. \$7.95

***Benedict Abandon**

A benedict with wild salmon, topped with capers. Served with potatoes. \$12.95

Breakfast Burrito

Potatoes, roasted red peppers, eggs, and cheddar cheese wrapped in a handmade tortilla and topped with sour cream, salsa, and guacamole, and cilantro. \$7.25

add chorizo \$8.25

***Wild Benedict**

Canadian bacon over an English muffin topped with poached eggs and hollandaise. Served with potatoes. \$8.95

S.O.B.

Potatoes and black beans topped with cheddar cheese, salsa, guacamole, sour cream, and cilantro. Served with a flour tortilla. \$6.95

add chorizo or chicken \$7.95

Hurray for the Vegans

The OX

A burrito with vegetables, garlic, marinated tofu, black beans, and potatoes. Topped with salsa, guacamole, and cilantro. \$7.95 add
vegan sausage \$8.95

Vegan Scramble

Marinated tofu scrambled with fresh vegetables, garlic, and herbs. Served with potatoes. \$7.95
add vegan sausage \$8.95

Vegan French Toast \$6.95

Griddle - served with real maple syrup

Old Fashioned French Toast \$5.95

Buttermilk Pancakes \$5.95

the wild side.. toast **buck**, egg **buck**, scone \$7.50 bacon **\$2.50**, Canadian bacon **\$3.00**,
chicken - apple sausage, maple pork sausage, vegan sausage \$3.00 potatoes **\$2.95** fruit cup \$3.25

* This item contains uncooked eggs as an ingredient

Weekend Lunch (9am-2pm)

Soup du Jour cup \$2.95 bowl \$4.95

Mixed Wild Greens (lemon basil vinaigrette, blue cheese dressing)
small \$4.95 big \$6.25

***Caesar Salad**
small \$4.95 big \$6.25

Willamette Dream. Wild greens, currants, and Oregon blue cheese tossed in lemon basil vinaigrette. Topped with honey glazed pecans and grilled apples.
Small \$5.95 Big \$7.95

Goat Cheese Torta. A spread of goat cheese, pesto, and sun-dried tomato. Drizzled with olive oil and a balsamic reduction. Served with crustini. \$9.75

add to any salad **grilled chicken** \$2.75, add **prawns** \$4.75

add soup or salad to any meal below, where not already included \$1.75

Grilled Cheese Gone Crazy

Sourdough bread, red onion, tomatoes, and cheddar.
Choice of soup, salad, or potatoes. \$5.95

Ziti Ziti. Penne pasta in a thick three cheese sauce topped with bread crumbs and baked to a golden brown.
Served with grilled garlic bread. \$10.95

Red Velvet Burger

Half Pound Free-range burger, served with a lemon-garlic aioli and all the fixings on a focaccia bun.
Served with choice of potatoes, salad, or soup.
\$7.25 (Add cheese for \$.50)

BLT with avocado on toasted sour dough with lemon-garlic aioli Served with potatoes, salad, or soup. \$6.95

Fish of the Day. Today's selection served with sautéed vegetables and potatoes **Market Price**

Wine, Beer, Cocktails, Beverage

Sangria

4.00/ half carafe 8. carafe 15.

House Red or White

5.25 gl
½ carafe 11.25 carafe 19.50
Magnum (1.5 liter) 28.00

Premium Red

03 Snoqualmie, Cab-Merlot (WA)
03 Castas de Santar (Portugal)
04 Cornacchia, Montepulciano (Italy)
05 Domaine Brusset (FR)
6.25gl bottle 21.00 ½ carafe 15.00

Premium White

06 Natura, Organic Chard. (Chile)
06 Oyster Bay, Sauvignon Blanc (NZ)
05 Monmousseau, Vouvray (FR)
6.25gl bottle 21.00 ½ carafe 15.00

06 Westrey, Pinot Gris (Oregon)
05 Blanco Nieva, Verdejo (Spain)
6.75gl bottle 24.00 ½ carafe 17.00

Pink

05 Parallele 45 dry Rose'
(France) 6.75/25.00
Berringer White Zinfandel (CA)
4.50/15.00

Sparkling

5.25 / 23.00
Monmousseau Vouvray, Sparkling
Brut (France)

Hair of the Dog

Mimosa
Bloody Mary
Screwdriver
Greyhound
Vodka Cranberry
whatever
4.95

Beer

Fat Tire Amber Ale
Wolaver, Organic IPA
Mirror Pond Pale Ale
Pyramid Hefaweizen
Deschutes Black Butte Porter
Pilsner Urqell
Amstel Light
**Palauner Thomas Brau*
**no alcohol*
the above, 3.95 each

Miller High life
Dos Equis
2.50

Soda etc.

Thomas Kemper Ginger Ale

Thomas Kemper Root Beer
2.50
Coke, Diet coke, 7-up
San Pellegrino aranciata
Lemonade
1.95

Sparkling Mint Lemonade

2.50

Wild Abandon blend Bridgetown
coffee / tea
1.95

Hot Chocolate 2.50
Milk 1.00/1.75

Juice small 2.50 large 3.75

sparkling water

Perrier 11oz. 2.00
San Pelligrino 750 ml 5.75

Sparkling Cider

Duche de Longueville,(France)
2.75/9.00