



**FRUIT PARFAIT | \$8**

Berry compote, homemade granola & honey yogurt

**STEEL CUT OATS | \$9**

Candied walnuts, brown sugar, mascarpone cream & dried fruit

**MALTED WAFFLE | \$12**

Mixed seasonal fruit, mascarpone cream & waffle syrup

**SMOKED SALMON & BAGEL | \$13**

smoked king salmon, toasted everything bagel, whipped cream cheese, red onion, shaved fennel salad with citrus, capers, lemon

**EGG SANDWICH CLUB | \$13**

Farm fresh scrambled eggs, Tillamook cheddar cheese, black pepper bacon, pesto cream cheese, toasted brioche bun

**PONDEROSA PLATE\* | \$14**

Two eggs cooked any style with hash browns; choice of bacon rashers or maple sage sausage patty | GF choice of English muffin or toast

**HAM AND CHEDDAR OMELET | \$14**

Bourbon glazed ham & Tillamook cheddar cheese

**SOUTHWEST OMELET | \$15**

Roasted poblano chilies, cotija, pepper jack cheese, avocado & salsa verde | GF

**CHILI VERDE BREAKFAST BURRITO | \$16**

Bacon, roasted poblano chilies, pepper jack cheese, eggs & hash browns wrapped in a toasted flour tortilla & pork chili verde sauce

**RANCH BENEDICT | \$16**

2 poached eggs on an English muffin, oven roasted tomatoes, spinach, Canadian bacon & hollandaise served with crispy hash browns

**GLUTEN FREE BREAD** | Available upon request | \$1.50 | VE Vegan | VEG Vegetarian | GF Gluten Free

Menu & prices are subject to change without notice | There will be a \$4 split plate fee for all requests

\*Consumption of uncooked foods may cause foodborne illness | Lakeside Bistro Breakfast Menu 02.14.22 | 541-595-1264