



STARTERS

Crunchy Salad (GF/D)	3/5
Shredded cabbage, frisee, kale, quinoa, raisins, apples, and honey vinaigrette	
Frisée Salad (GF/DF)	3/5
Blonde frisée, maple smoked bacon, shaved shallot, and poached eggs with a bacon vinaigrette.	
Caesar Salad (D)	3/5
Romaine lettuce, Caesar dressing, croutons, and parmesan dressing.	

SIDES

Overnight Oats	5
Flax seeds, chia seeds, berries, and Greek yogurt	
Home Fries	3
Bacon (2)	3
Sausage (2), Ham	2
Two Eggs, cooked to order	2
Daily Fruit	2
Toast	
White, Nine-Grain, Sourdough, Rye, Raisin, or English Muffin	

BEVERAGES

Mimosa or Bloody Mary	7
Coffee	
Hot Tea	1
Milk	2
Skim, 2 %, Oat, Almond, Soy, and Lactose-Free, Whole	
Juice	2
Lemonade, Apple, Cranberry, Orange, Prune	

ENTREES

All entrees served with choice of home fries, or side mixed greens salads

Eggs Benedict (D)	11
Poached eggs on grilled focaccia, Canadian bacon, and Hollandaise sauce.	
Eggs Florentine (D)	11
Poached eggs on grilled focaccia, artichoke relish, spinach, tomatoes, and Hollandaise sauce.	
Three Egg Omelettes	8
Choice of:	
Denver - Peppers, Onions, and Ham	
Veggie - Spinach, Mushrooms, Peppers, and Onions	
Cheese - Cheddar and Monterey Jack	
Buttermilk Pancakes (D)	8
Choice of:	
Maple Syrup and Whipped Butter	
Fruit Compote and Whipped Cream	
Monte Cristo Sandwich (D)	9
Egg-battered French bread, Swiss cheese, turkey, Black Forest ham, and side of strawberry jam	
White Oak Breakfast Burger	10
1/3-pound all-beef patty, Tillamook cheddar cheese, bacon, and fried egg, served on a grilled brioche bun. With lettuce, tomato and red onion.	
Biscuits and Gravy (D)	10
House-made biscuits, choice of vegetarian mushroom gravy, or sausage gravy.	

CHEF'S SPECIAL

Breakfast Burrito Bowl (GF)	12
Your choice of Chorizo or Tempeh.	
Can Omit Cheese	
Dessert:	
Chef's Choice	3