



Brunch

WHITE OAK GRILL

Sunday, March 9, 2025

STARTERS

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

SIDES

- Overnight Oats (GF/D)** 5
Oats, berries, flax seeds, and Greek yogurt
- Home Fries** 3
- Bacon (2)** 3
- Sausage (2), Ham** 3
- Two Eggs, cooked to order** 2
- Daily Fruit** 2
- Toast** 1
White, Nine-Grain, Sourdough, Rye, Raisin, or English Muffin

BEVERAGES

- Mimosa or Bloody Mary** 7
- Coffee** 0
- Hot Tea/Iced 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, with Canadian bacon, and Hollandaise sauce.
 - Eggs Florentine (D)** 11
Poached eggs on grilled focaccia, artichoke relish, spinach, tomato, 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 with Swiss cheese, sliced turkey, sliced 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, with your choice of vegetarian mushroom gravy, or sausage gravy.
 - CHEF'S SPECIAL**
 - Shakshuka (D)** 7
Poached eggs, tomatoes, bell peppers, naan bread, and feta cheese.
 - Dessert:** 3
Chef's Choice