

BREAKFAST ALL DAY

Classic & Basic

Country Breakfast 14 Biscuit and gravy, two eggs,* potatoes or grits, sausage or bacon

City Breakfast 13 Challah french toast, organic maple syrup, two eggs,* sausage or bacon

Eggs Fiesta 9.75 Two poached eggs* on seasoned potatoes, jack and cheddar cheeses, and salsa; topped with sour cream and scallions and served with a flour tortilla

Belgian Waffle 9.75 A fresh belgian waffle served with organic maple syrup or fruit compote

Challah French Toast

With organic maple syrup or fruit compote half 5.5 | whole 11

With fresh fruit, whipped cream, and organic maple syrup half 7 | whole 14

Smothered Burrito 12.5

House-made chorizo, scrambled eggs, and monterey jack cheese in a flour tortilla smothered in salsa verde and topped with sour cream; served with potatoes or grits

Huevos Rancheros 11.25

Corn tortillas topped with black beans, pickled jalapeños, two eggs over medium,* monterey jack, avocado, and sour cream; served with potatoes or grits

Oatmeal 5.5
sliced banana .75

Bob's Red Mill oatmeal served with milk and brown sugar

Add raisins or

Granola, Fruit, and Yogurt 8 House-made honey-orange-walnut granola, fresh fruit, and Nancy's organic yogurt

Omelettes & Scrambles

Choose a three egg omelette or a three egg scramble; served with toast and choice of potatoes or grits

Smoky Bert 12.25 House-made chorizo, black beans, cheese, sour cream, scallions, and salsa roja

Chicken & Pesto 12.25 Roasted chicken, house-made pesto, and provolone cheese

South West 13 Onion, tomato and chorizo with avocado and cheddar

Greek 12 Roasted red peppers, spinach, kalamata olives, and feta

Harvest 12 Roasted butternut squash, roasted onions and Romano cheese

Pepper-Bacon 13 Carlton Farms pepper bacon, monterey jack, avocado, and sour cream

Hash & Grits

Shrimp & Grits 13 Bob's Red Mill yellow corn grits, shrimp, romano cheese, Mama Lil's peppers, and two poached eggs*

Green Chile Pulled-Pork Grits 12 Bob's Red Mill yellow corn grits, green chile pulled pork, greens, and two poached eggs*

Grab & Go**Buttermilk biscuit sandwich 5**

with cage-free eggs & Tillamook cheese

- add house-made pork sausage patty or Carlton Farms Canadian bacon 1

English muffin sandwich 4

with cage-free eggs & Tillamook cheese

- add house-made pork sausage patty or Carlton Farms Canadian bacon 1

House-made chorizo burrito 5.5

scrambled cage-free eggs, scallions & jack cheese in a flour tortilla with salsa verde & sour cream

Vegetarian burrito 5

seasoned black beans, scrambled cage-free eggs, scallions & jack cheese in a flour tortilla with salsa verde & sour cream

Vegan burrito 5

seasoned black beans, scrambled tofu & scallions in a flour tortilla with salsa verde

Sides

Biscuit and gravy 5

Toast 1.75

Gluten-free toast 2.75

Single egg* 2

Grits 3

Potatoes 3

Sauteed vegetables 3,25

Bacon greens 3

Vegetarian greens 3

Bacon 3.5

Breakfast sausage 3.5

Veggie patty (soy-free, gluten-free,
and vegan) 3.5

Fruit cup 3.5

Organic maple syrup 2.5

Fruit compote 2.5

Weekend Specials (available Saturdays & Sundays)

Hash & Grits

Catfish Hash 14.25

Home-style potatoes topped with cornmeal-breaded fried catfish, roasted red peppers, onions, two poached eggs,* and creole hollandaise;* served with toast

Corned Beef Hash 14.25

Home-style potatoes topped with ale-braised corned beef, roasted red peppers, onions, two poached eggs,* and hollandaise;* served with toast

Benedicts

Two poached eggs* with hollandaise,* served with choice of potatoes or grits

Canadian Bacon 13

Carlton Farms canadian bacon on a toasted english muffin

Lox 14

Salmon lox with capers and minced red onion on a toasted english muffin

Sunrise 13

Avocado. Spinach and tomato with chipotle hollandaise



BRIDGES
CAFÉ & CATERING

2716 NE Martin Luther King Jr. Blvd
503-288-4175

OPEN 9AM-2PM DAILY

*Hollandaise sauce, poached, and other soft-cooked eggs are classified as under-cooked. Consuming raw or undercooked eggs may increase your risk of foodborne illness.