

# BREAKFAST

served 7:00-2:30 Tuesday-Friday; 8:00-2:30 Saturday & Sunday

## EGGS

except for the Biscuit Breakfast, all egg dishes are served with whole wheat toast & breakfast potatoes (unless potatoes included in dish)  
egg whites or tofu available upon request - add 1.00

### **Two Eggs, Any Style**

6.95

with honey-cured bacon, pork-apple sausage or ham

9.95

### **Grilled Portabella Mushroom Scramble**

grilled portabellas marinated in garlic, olive oil & balsamic vinegar,  
scrambled with eggs, fresh sautéed spinach & asiago cheese

11.95

### **Omelet du Jour**

a three egg omelet filled with fresh & seasonal goodies, please inquire  
p/a

### **Mike's Special Scramble**

with prosciutto ham, roasted garlic, fresh tomatoes, basil & provolone cheese

9.95

### **Stuffed Frittata**

open-faced omelet with bacon, cheddar cheese & potatoes,  
topped with sour cream & green onions

9.95

### **Biscuit Breakfast**

homemade buttermilk biscuits topped with country sausage gravy, served with two eggs any style

9.95

### **Pork Apple Sausage & Cheddar Cheese Scramble**

eggs scrambled with pork apple sausage & cheddar cheese

9.95

### **Migas**

eggs, corn tortillas, jack cheese, onions & peppers, scrambled together,  
topped with chipotle sour cream, salsa & green onions

9.95

### **Greek Frittata**

an open-faced omelet with fresh spinach, garlic,  
sun-dried tomatoes, feta cheese & kalamata olives

9.95

### **Wild Salmon Hash**

with leeks, potatoes & a touch of cream, served with two eggs any style

12.95

### **Tofu Hash**

with onions, peppers, garlic, tomatoes, spinach, mushrooms & potatoes (can be made vegan)

9.95

with swiss, cheddar, jack or provolone cheese - add 1.50

# BREAKFAST

## FROM THE GRIDDLE

### **Breakfast Nachos**

roasted red potatoes sautéed with bacon, caramelized onions & a touch of cream,  
topped with melted cheddar cheese, sour cream & green onions  
8.95

### **Buttermilk Pancakes**

two made-from-scratch fluffy pancakes  
6.95  
add bananas, pecans, walnuts or chocolate chips 1.00 each

### **Belgian Waffle**

crispy on the outside, moist on the inside  
5.95  
add fresh fruit or fruit compote p/a add whipped cream 1.00  
add scoop vanilla ice cream 1.50

### **Crunchy French Toast**

thick slices of challah (egg) bread, dipped in cornflakes & grilled golden brown  
7.95

## OTHER YUMMY DELIGHTS

### **Bob's Red Mill Oatmeal**

slow-cooked with brown sugar & cream  
(whole, low-fat or skim milk also available)  
5.95  
add raisins, bananas, pecans or walnuts 1.00 each

### **Bagel & Cream Cheese**

locally made bagel with a side of cream cheese,  
choice of sesame, poppy seed, plain or everything  
3.95

### **House-Cured Lox Platter**

our very own lox, served with cream cheese, red onion,  
capers, tomatoes & toasted bagel  
14.95

### **Fresh Fruit**

cup 4.95 bowl 6.95

## SIDES

**One Egg** 1.95   **Two Eggs** 2.95   **Toast** 1.95   **Ham** 4.95  
**Roasted Potatoes** 3.95   **Yogurt** 1.95   **Salsa** 1.95   **Pure Maple Syrup** 2.95  
**Pork Apple Sausage** 3.95   **Honey-Cured Bacon** 3.95

# LUNCH

## SOUPS/STARTERS

*"don't slurp, and remember to save room for your meal!"*

### **Belle's Chicken Noodle or Matzo Ball Soup**

cup 3.95 bowl 6.95

### **Soup of the Day**

cup 3.95 bowl 6.95

### **Hummus Plate**

a dip of garbanzo beans, garlic & sesame served with sliced tomatoes, spicy chili paste, kalamata olives & pita bread

7.95

### **Fried Ravioli**

ricotta cheese-filled, tossed with herbs & spices, topped with parmesan cheese, served with tomato basil sauce

8.95

### **Pierogi**

hand-made potato-filled dumplings, topped with sautéed onions & sour cream

7.95

### **Fried Calamari**

crispy calamari served with a sweet & sour garlic sauce

9.95

### **Irish Nachos**

roasted red potatoes sautéed with bacon, caramelized onions & a touch of cream, topped with melted cheddar cheese, sour cream & green onions

8.95

### **Chopped Liver**

like pâté – my mother's recipe – made with slowly sautéed chicken livers & onions, served with assorted crackers

6.95

### **Hummus & Greek Salad Combo**

the best of both worlds!

8.95

## SALADS

*"did you eat your greens today?"*

### **Greek Salad**

tomatoes, kalamata olives, feta cheese & red onion on a bed of lettuce tossed with celery, dill, green onions & red wine vinaigrette (contains anchovy)

small 6.95/large 9.95

### **House Salad**

organic field greens with cranberries, feta cheese, sunflower seeds & red onions, lightly tossed in a balsamic vinaigrette

5.95

### **Mexican Chopped Salad**

julienne leaf lettuce, grilled marinated chicken breast, tomatoes, red onion, avocado, cheddar cheese & crispy tortilla strips, with honey-lime vinaigrette, topped with cotija cheese

10.95

### **Caesar Salad**

mixed leaf lettuce, tossed in a lemon, anchovy, olive oil & garlic dressing, topped with parmesan cheese & house-made croutons

small 6.95/large 8.95

add grilled chicken breast 3.00

add grilled wild salmon p/a

### **Cobb Salad**

red leaf & romaine lettuce, grilled chicken breast, sliced egg, avocado, tomatoes, blue cheese & bacon, with side of blue cheese, balsamic vinaigrette, thousand island, poppy seed or honey mustard dressing

10.95

## CLASSIC SALADS

served on a bed of poppy seed-dressed greens or as a sandwich on whole wheat bread with lettuce

### **Tuna Salad**

with red onion, celery, pickle & mayonnaise

7.95

### **Faith's Chicken Salad**

with toasted pecans, grapes, poppy seeds & celery

7.95

# LUNCH

served 11:30-2:30 Tuesday-Sunday

*sandwiches served on Fleur de Lis or Portland French Bakery bread, with pasta salad & a pickle (except where noted)  
nearly everything is made from scratch—even our mayonnaise (with pasteurized egg yolks)  
substitute made-from-scratch french fries for pasta salad 2.50 substitute house salad for pasta salad 3.50*

## HOT SANDWICHES

### **Benny's Chicken**

marinated & grilled chicken breast, topped with melted cheddar cheese, on a potato roll with spicy mayonnaise, lettuce, tomato, avocado, red onion & crispy tortilla strips

8.95

### **Dungeness Crab Cake**

our "\$15,000" crab cakes filled with green onions, celery & bacon, pan-fried & served on a potato roll with house made tartar sauce, leaf lettuce & cole slaw, served with french fries

12.95

### **Grilled Ham & Swiss Panini**

shaved ham on grilled country bread with melted swiss cheese & stone ground mustard mayonnaise

8.50

add sliced tomatoes 1.00

### **Grilled Portabella Mushroom**

on a grilled potato bun with organic field greens, tomatoes & sun-dried tomato mayonnaise

8.95

add provolone cheese 1.00

### **Carlton Farms Pulled Pork Sandwich**

slow-cooked natural pork on a ciabatta roll with caramelized onions, swiss cheese & honey-mustard barbeque sauce, served with french fries

8.95

### **"Painted Hills" Beef Burger**

grilled all-natural 1/3 pound burger on a potato bun, with mayonnaise, lettuce, tomato & red onion, served with french fries

9.95

add cheddar, swiss, provolone, jack 1.00 bacon 1.95

### **"Painted Hills" Beef Meatloaf**

all-natural beef meatloaf on white or whole wheat bread with mayonnaise, lettuce & tomato

8.50

### **Mother's Reuben**

slow-cooked corned beef brisket (or turkey) on grilled country bread with melted swiss cheese, sauerkraut & thousand island dressing

8.95

## COLD SANDWICHES

### **Chopped Liver**

like pâté – my mother's recipe – made with slowly sautéed chicken livers & onions, on toasted challah (egg) bread with lettuce, tomato & red onion

7.95

### **Fresh Roasted Turkey Breast**

house-roasted turkey breast, swiss cheese, dijonaise, lettuce & tomato on white or wheat bread

8.95

### **Veggie Sandwich**

lettuce, tomato, red onion, avocado, cheddar cheese, toasted walnuts & mayonnaise on whole wheat bread

7.95

### **Ham & Cheese Sandwich**

thinly sliced ham & swiss cheese on white or wheat bread, with dijonaise, lettuce & tomato

7.95

### **"Painted Hills" Roast Beef Sandwich**

thinly sliced house-roasted beef, cheddar cheese, horseradish mayonnaise, lettuce, tomato & red onion on a poppy seed kaiser roll

8.95

### **Soup & Salad or Soup & Sandwich**

cup of soup with 1/2 a meatloaf, chopped liver, turkey, ham, veggie, tuna or chicken salad sandwich, or house salad

8.95

## ENTREES

### **Cheddar Cheese "Macaroni & Cheese"**

varying pastas (gluten-free rice pasta available upon request, please allow 20 minutes & add 1.00) with a simple, yet cheesy sauce

10.95

### **Mother's "Macaroni & Cheese" Du Jour**

varying pastas & preparations (gluten-free/vegetarian available)

p/a

### **Vegan Stir Fry, Two Ways**

tofu, peppers, onions, broccoli, mushrooms & zucchini, stir-fried with your choice of thai green curry sauce or ginger tamari sauce, topped with jasmine rice, carrots & green onions

11.95

substitute chicken breast for tofu 2.00

### **Fish du Jour**

fresh local seafood, varies daily

p/a

# DINNER

## SOUPS/STARTERS/SMALL PLATES

*"don't slurp, and remember to save room!"*

### **Belle's Chicken Noodle or Matzo Ball Soup**

cup 3.95 bowl 6.95

#### **Pierogi**

hand-made potato-filled dumplings,  
topped with sautéed onions  
& sour cream  
7.95

#### **Hummus Plate**

a dip of garbanzo beans, garlic, & sesame,  
served with sliced tomatoes, spicy chili paste,  
kalamata olives & pita bread  
7.95

#### **\$15,000 Dungeness Crab Cake**

with creole mustard sauce  
& housemade cole slaw  
6.95

#### **Grilled Portabella Mushroom**

with organic field greens  
6.95

#### **Three Sliders**

mini versions of our favorite sandwiches,  
served on a potato roll  
**pulled pork**, honey bbq sauce & swiss cheese  
**burger** with cheddar & caramelized onions  
**crab cake** with cole slaw & tartar sauce  
11.95

### **Soup of the Day**

cup 3.95 bowl 6.95

#### **Chopped Liver**

like pâté – my mother's recipe – made with  
slowly sautéed chicken livers & onions,  
served with assorted crackers  
6.95

#### **Fried Ravioli**

ricotta cheese-filled, sprinkled with  
herbs & spices, topped with parmesan cheese  
& served with tomato basil sauce  
8.95

#### **Fried Calamari**

crispy calamari served with a  
sweet & sour garlic sauce  
9.95

#### **Hummus & Greek Salad Combo**

the best of both worlds!  
8.95

#### **Irish Nachos**

roasted red potatoes sautéed with bacon,  
caramelized onions & a touch of cream,  
topped with melted cheddar cheese,  
sour cream & green onions  
8.95

## SALADS

*"did you eat your greens today?"*

#### **Greek Salad**

tomatoes, kalamata olives, feta cheese &  
red onions on a bed of lettuce tossed with  
celery, dill, green onions & red wine  
vinaigrette (contains anchovy)  
small 6.95/large 8.95

#### **Mexican Chopped Salad**

julienne leaf lettuce, grilled marinated  
chicken breast, tomatoes, red onion,  
avocado, cheddar cheese & crispy tortilla  
strips, with honey-lime vinaigrette,  
topped with cotija cheese  
small 7.95 large 11.95

#### **House Salad**

organic field greens with  
cranberries, feta cheese, sunflower seeds  
& red onions, lightly tossed in a  
balsamic vinaigrette  
5.95

#### **Caesar Salad**

mixed leaf lettuce tossed in a lemon, anchovy  
& garlic dressing, topped with parmesan  
cheese & house-made croutons  
small 6.95/large 8.95  
add grilled chicken breast 3.00  
add grilled wild salmon 4.95

#### **Cobb Salad**

red leaf & romaine lettuce, grilled chicken breast, sliced egg, avocado,  
tomatoes, blue cheese & bacon, with side of  
blue cheese, balsamic vinaigrette, thousand island, poppy seed or honey mustard dressing  
10.95

# DINNER

served from 5:30 Tuesday-Thursday, 5:00 Friday & Saturday

## ENTRÉES

*"put some meat on your bones!"*

### MOTHER'S SIGNATURE DISHES

#### **Chicken & Dumplings**

slow-stewed chicken (mostly white meat) with herbed dumplings  
14.95

#### **"Cascade Natural" Beef Pot Roast**

natural beef braised over four hours, served with a rich & velvety gravy,  
smashed red potatoes & seasonal vegetables  
18.95

#### **Mom's Meatloaf & Gravy**

made with all-natural "Painted Hills" ground beef & sautéed aromatic  
vegetables, served with gravy, smashed red potatoes  
& seasonal vegetables  
16.95

#### **Carlton Farms Pulled Pork**

slow-cooked natural pork topped with  
country gravy, served with smashed red potatoes  
& seasonal vegetables  
14.95

#### **Carlton Farms Pork Loin Medallions**

tender slices of pan-seared pork, simmered  
with beer & caramelized onions, served with  
smashed red potatoes & seasonal vegetables  
16.95

#### **Mother's Macaroni & Cheese Du Jour**

varies daily...please inquire  
(p.s...can always be made vegetarian)  
p/a

#### **Roasted Free-Range Chicken**

half a natural chicken served with pan juices,  
smashed red potatoes & seasonal vegetables  
16.95

#### **Fish of the Day**

the freshest local seafood...please ask about  
today's preparation  
p/a

#### **\$15,000 Dungeness Crab Cakes**

filled with local crab, green onions,  
celery & bacon served with creole mustard  
sauce, cole slaw & matchstick potatoes  
18.95

#### **Vegan Stir Fry, Two Ways**

tofu & vegetables (peppers, onions, broccoli,  
mushrooms, zucchini, carrots, green onions)  
stir-fried with your choice of  
thai green curry sauce or ginger soy sauce,  
served with jasmine rice  
12.95  
substitute chicken breast for tofu 2.00

#### **Steak Frites**

grilled rib-eye steak topped with  
maitre d'hotel butter, served  
with made-from-scratch french fries  
& sautéed spinach  
19.95

## SIDES

**Sautéed Spinach** 3.95    **French Fries with Spicy Aioli** 3.95

**Mashed Potatoes** 3.95    **Sautéed Seasonal Vegetables** 3.95    **Plate of Three (3) Sides** 12.95

**Cheddar Cheese Macaroni & Cheese** 6.95    **Macaroni & Cheese du Jour** ½ price plus 1.00

# HOT BEVERAGE LIST

## TEA

a pot of tea in the afternoon or after a meal -- the ritual of measuring the leaves, pouring the hot water, taking in the aroma while it brews, straining the infusion -- can be the essence of comfort. We offer many different loose leaf teas & infusions brewed to order, to yield a rich, flavorful cup, with wonderful body & aroma.

### LOOSE LEAF TEAS

#### BLACK TEAS

<b>Russian Morning</b> very full body, smooth	3.50
<b>Supreme English Breakfast</b> rich, balanced, traditional blend	4.50
<b>Yunnan</b> medium body, smooth	3.50
<b>Bouquet de Fleurs</b> a hint of eight citrus aromas	4.50
<b>Earl Grey Supreme</b> the richest Earl we've found	4.50
<b>Passion Fruit</b> wonderful bouquet	4.00
<b>Mango</b> subtle yet distinct fruit	4.00
<b>Black Currant</b> deep, rich berry undertones	4.00
<b>Decaffeinated Earl Grey</b> ceylon with natural bergamot	4.50
<b>Decaffeinated Orange Pekoe</b> no caffeine, yet the depth of flavor is intact	4.00

#### GREEN TEAS

<b>Gunpowder</b> tiny rolled leaves, slightly smoky	3.50
<b>Sencha</b> traditional daily Japanese tea	4.00
<b>Jasmine</b> beautifully scented, subtle nuances	4.50
<b>Moroccan Mint</b> the real thing, made with green gunpowder tea & fresh mint	4.95

#### HERBAL TEAS

<b>Spiced Plum</b> deep, rich spicy fruit flavor	3.25
<b>Chamomile</b> pure flowers, a calming favorite	3.25
<b>Verveine (Lemon Verbena)</b> whole leaves--citrus undertones	3.25
<b>Strawberry Kiwi</b> from Austria--chunks of fruit	4.00
<b>Mango Fruit</b> bold tropical flavors with bits of dry mango	4.00
<b>Fresh Mint</b> fresh spearmint leaf infusion	3.50

#### BAGS

<b>Assorted Stash Blends</b> ask server for selection	2.25
<b>Russian Morning</b> the richest bagged tea we've found, packed in a real muslin bag	3.25
<b>Russian Evening</b> less caffeine than other teas, in a real muslin bag	3.25

## FRESH-ROASTED COFFEE

our coffee beans come from Portland's own **Stumptown Coffee Roasters**. They provide us with the freshest, most unique coffees, roasted daily in small batches.

### MOTHER'S BLEND

this blend focuses primarily on high grown Latin American coffees roasted to a perfect balance. This coffee's medium body, low acidity and sweet, clean finish, make it perfect for any time of the day

### DECAFFEINATED HOUSE BLEND COFFEE

this water-processed blend is perfect for anyone looking for all the flavor but none of the caffeine. This blend of high grown Latin American & Indonesian coffees is mild, sweet & full of body

2.25

Espresso 2.25 Cappuccino 3.25 Latte 3.25 Mocha 3.75

### Flavored Syrups

hazelnut, vanilla, caramel, almond, cherry, strawberry, raspberry & sugar-free vanilla & hazelnut

.50

## FRENCH PRESS COFFEES

our french press & espresso beans come from a local Portland roaster, **Stumptown Coffee Roasters**. They provide us with the freshest, unique coffees, roasted by hand in small batches.

1-person french press (yields 12 ounces)

3.50

2-person french press (yields 32 ounces)

6.95

### HOLLER MOUNTAIN BLEND (ORGANIC/DT)

a 100% certified organic blend of Indonesian & Latin American coffees, this blend is notable for its balance of acidity, body & sweet aroma

### TRAPPER CREEK DECAF (SWISS WATER PROCESS, OG)

organic & fair trade decaf that's lightly sweet with a medium body

### SPECIAL BEANS OF THE MOMENT

four different selections of small batch roasted beans, varying with what's new and available. Please ask to see a list of our current offerings.

## OTHER HOT BEVERAGES

Hot Chocolate 3.50 Hot Apple Cider 3.50

Dragonfly Chai Latte 3.50

## FROM THE FOUNTAIN

*"don't fill up on your drink – save some for your meal!"*

**Coke, Diet Coke, Sprite, Diet Sprite,  
Ginger Ale**

2.25 – free refills

**Fresh-Brewed Iced Tea**

2.25

**Virgil's Root Beer**

2.95

**Perrier Sparkling or  
Panna Non-Sparkling Mineral Water**

2.75

**Hand-Dipped Chocolate or  
Vanilla Milk Shake**

4.95

**Root Beer Float**

two scoops of vanilla ice cream &  
Virgil's root beer

4.95

**Milk**

2.50

**Chocolate Milk**

2.95

## JUICE BAR

**Fresh Squeezed Orange or Grapefruit Juice**

small 3.50

large 4.95

**Fresh Pressed Apple Cider**

small 2.95

large 4.95

**Cranberry, Pineapple or Tomato Juice**

2.50

**Smoothie of the Day**

4.95

**Fresh-Made Lemonade**

2.50

**Fresh-Made Strawberry Lemonade**

3.25

## MOTHER'S BEERS

### BOTTLES

**Bud Lite**

3.00

**Corona**

3.25

**Budweiser**

3.00

**Pilsner Urquell**

3.75

**St. Pauli Girl N.A (non-alcoholic)**

3.75

**Deschutes Black Butte Porter**

3.75

### DRAFT

**Deschutes Mirror Pond Pale Ale**

5.00

**Stella Artois**

5.50

**Widmer Hefeweizen**

5.00

**Ninkasi Believer Double Red Ale**

5.00

**Double Mountain Hop Lava IPA**

5.25

**Seasonal**

p/a