

BREAKFAST

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

8.95

Pork Apple Sausage & Cheddar Cheese Scramble

eggs scrambled with pork apple sausage & cheddar cheese

9.50

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 Scramble

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

9.95

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

Traditional Eggs Benedict (weekends only)

two poached eggs & canadian bacon on an english muffin, topped with hollandaise sauce

10.95

BREAKFAST

served 7:00-2:30 Tuesday-Friday; 9:00-2:30 Saturday & Sunday

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

7.95

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)

5.50

add raisins, bananas, pecans or walnuts 1.00 each

New York's H & H Bagel™ & Cream Cheese

true New York bagels, choice of
sesame, poppy seed, plain or everything

4.95

House-Cured Lox Platter

our very own lox, served with cream cheese, red onion,
capers, tomatoes & a toasted N.Y. 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/SMALL PLATES

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

Belle's Chicken Noodle or Matzo Ball Soup

cup 3.95 bowl 5.95

Hummus Plate

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

7.95

Pierogi

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

7.95

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

Soup of the Day

cup 3.95 bowl 5.95

Fried Ravioli

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

8.95

Fried Calamari

crispy calamari served with sweet & sour garlic sauce

8.95

Chopped Liver

like pâté – my mother's recipe – made with slowly sautéed chicken livers & onions, served with water 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, with celery, dill, green onions & red wine vinaigrette

small 6.95/large 8.95

House Salad

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

4.95

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 & garlic dressing, topped with parmesan cheese & house-made croutons

small 5.95/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 honey whole wheat bread with lettuce

7.95 each

Tuna Salad

Deviled Egg Salad

Faith's Chicken Salad

with toasted pecans, grapes, poppy seeds & celery

LUNCH

served 11:30-2:30 Tuesday-Sunday

SANDWICHES

served with pasta salad & a pickle

substitute fries for pasta salad 2.50 substitute house salad for pasta salad 3.50

Benny's Chicken Sandwich

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

8.95

Dungeness Crab Cake Sandwich

on a french roll with tartar sauce, lettuce & cole slaw

12.95

Grilled Ham & Swiss Cheese

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

7.95

add sliced tomatoes 1.00

Chopped Liver

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

7.50

"Strawberry Mountain" Beef Burger

grilled all-natural 1/3 pound burger on a seeded brioche bun with mayonnaise, lettuce, tomato & red onion, served with made-from-scratch french fries

9.95

add cheddar, swiss, provolone, jack 1.00 bacon 1.95

Prosciutto-Wrapped Chicken

prosciutto ham-wrapped, garlic-marinated chicken breast topped with melted provolone cheese, on a grilled french roll, with mesclun greens, tomatoes & roasted garlic mayonnaise

8.95

Mom's "Strawberry Mountain" Meatloaf

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

7.95

Grilled Portabella Mushroom

on a grilled seeded brioche 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 french roll with caramelized onions, swiss cheese & honey-mustard barbeque sauce

8.95

Mother's Reuben

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

8.95

Soup & Salad or Soup & Sandwich

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

8.95

OTHER ENTREES

Cheddar Cheese Macaroni & Cheese

simple, yet cheesy

10.95

Mother's Macaroni & Cheese Du Jour

varies daily (can be made vegetarian), please inquire

p/a

Vegan Stir Fry, Two Ways

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

10.95

substitute chicken breast for tofu 2.00

Fish Dish du Jour

fresh local seafood, varies daily

p/a

DINNER

SOUPS/STARTERS/SMALL PLATES

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

Belle's Chicken Noodle or Matzo Ball Soup

cup 3.95 bowl 5.95

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

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

Soup of the Day

cup 3.95 bowl 5.95

Chopped Liver

like pâté – my mother's recipe – made with
slowly sautéed chicken livers & onions,
served with water 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 thai
sweet & sour garlic sauce

8.95

Hummus & Greek Salad Combo

the best of both worlds!

8.95

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

SALADS

"did you eat your greens today?"

Greek Salad

tomatoes, kalamata olives, feta cheese &
red onions on a bed of lettuce, with celery,
dill, green onions & red wine vinaigrette

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 raisins,
red onions & sunflower seeds,
tossed in a balsamic vinaigrette

4.95

Caesar Salad

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

small 5.95/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

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 "Strawberry Mountain" 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

served with creole mustard sauce,
cole slaw & matchstick potatoes
18.95

Vegan Stir Fry, Two Ways

tofu & vegetables (peppers, onions, broccoli,
eggplant, 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

Steak Frites

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

substitute chicken breast for tofu 2.00

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

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

GREEN TEAS

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

HERBAL TEAS

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

BAGS

Assorted Tazo Blends ask server for selection	2.25
Russian Morning the richest bagged tea we've found, packed in a real muslin bag	3.25
Russian Evening 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 1.95 **Cappuccino** 2.95 **Latte** 2.95 **Mocha** 3.50

Flavored Syrups

hazelnut, vanilla, caramel, almond, cherry, strawberry, raspberry & sugar-free vanilla & hazelnut .50

FRENCH PRESS COFFEES

1-person french press (yields 12 ounces)

3.50

2-person french press (yields 32 ounces)

6.95

Ethiopia Tega & Tula (Organic)

the aroma of fresh apricot & black tea leaves with a complex flavor array of transparent stone fruit juices, toasted sugar & distinct bergamot tea

Holler Mountain Organic Blend (Fair Trade)

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

Guatemala Finca el Injerto (Direct Trade)

floral notes of sage blossom are met with complex fruit tones of ruby red grapefruit & blood orange, tied together with a viscous, maple syrup-like sweetness

Ethiopia Wondo

hibiscus aroma is followed by ripe red fruit flavors of raspberry, red currant & red cherry, finishing with notes of black tea

Trapper Creek Decaf (Swiss Water Process, Organic)

organic & fair trade decaffeinated coffee, that's slightly sweet with a medium body

OTHER HOT BEVERAGES

Hot Chocolate 3.50 **Hot Apple Cider** 3.50

Oregon 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

1.95

Thomas Kemper Root Beer

2.95

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

2.50

Chocolate or Vanilla Milk Shake

4.95

Root Beer Float

two scoops of vanilla ice cream &
Thomas Kemper 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

2.95

MOTHER'S BEERS

BOTTLES

Seasonal
p/a

Bud Lite
2.50

Corona
3.00

Budweiser
2.50

Pilsner Urquell
3.50

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

3.75

Black Butte Porter

3.50

DRAFT

Deschutes Mirror Pond Pale Ale

4.50

Stella Artois

5.25

Widmer Hefeweizen

4.50

Ninkasi IPA

4.50

Laurelwood Free Range Red Ale (Organic)

4.50

Seasonal

p/a