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

Egg dishes (except where noted & Biscuit Breakfast) are made with three eggs & served with whole wheat toast & potatoes, unless potatoes are included in dish. Gluten-free bread available - add 1.00 per slice. Egg whites or tofu available upon request - add 1.50

EGGS

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

Wild Salmon Hash
with leeks, potatoes & a touch of cream, served with two eggs any style 14.95

Tofu Hash
with onions, peppers, garlic, tomatoes, spinach, mushrooms & potatoes (can be made vegan) 10.95
with swiss, cheddar, jack, feta or provolone cheese - add 1.50

Two Eggs, Any Style*
7.95
with honey-cured bacon, pork-apple sausage or ham 10.95

Biscuit Breakfast*
homemade buttermilk biscuits topped with country sausage gravy, served with two eggs any style 10.95

Pork Apple Sausage & Cheddar Cheese Scramble
eggs scrambled with pork apple sausage & cheddar cheese 10.95

Mike’s Special Scramble
eggs scrambled with prosciutto ham, roasted garlic, fresh tomatoes, basil & provolone cheese 10.95

Migas
eggs, corn tortillas, jack cheese, onions & peppers, scrambled together, topped with chipotle sour cream, salsa & green onions 10.95

Stuffed Frittata
an open-faced omelet with bacon, cheddar cheese & potatoes, topped with sour cream & green onions 10.95

Greek Frittata
an open-faced omelet with fresh spinach, garlic, sun-dried tomatoes, feta cheese & kalamata olives 11.95

SIDES

One Egg* 1.95
Two Eggs* 2.95
Toast 1.95
Ham 4.95
Roasted Potatoes 3.95
Yogurt 1.95
House-Made Salsa 1.95
Pure Maple Syrup 2 oz. 1.95 4 oz. 3.95
Pork Apple Sausage 3.95
Chicken Apple Sausage 4.95
Honey-Cured Bacon 3.95
Peanut Butter 1.00
served 7:00-2:30 Tuesday–Friday; 8:00-2:30 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 or chocolate chips 1.50 each   add pecans or walnuts 2.25 each

**Belgian Waffle**
crispy on the outside, moist on the inside
6.95
add whipped cream 1.00   add scoop vanilla ice cream 2.50
add fresh fruit or fruit compote p/a

**Crunchy French Toast**
 thick slices of challah (egg) bread dipped in cornflakes & grilled golden brown
8.95

**OTHER YUMMY DELIGHTS**

**Bob’s Red Mill Oatmeal**
slow-cooked with brown sugar & cream
(soy, whole, low-fat or skim milk also available)
5.95
add raisins or bananas 1.50 each   add pecans or walnuts 2.25 each

**Bagel & Cream Cheese**
toasted locally made bagel with a side of cream cheese,
choice of sesame, poppy seed, plain or everything
4.95

**House-Cured Lox Platter**
our very own cured salmon, served with cream cheese, red onion,
capers, tomatoes & toasted bagel
15.95

**Fresh Fruit**
cup 4.95   bowl 6.95

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have a medical condition
## LUNCH

served 11:30-2:30 Tuesday–Sunday

### SOUPS & STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Soup of the Day</strong></td>
<td>cup 3.95  bowl 6.95</td>
<td></td>
</tr>
<tr>
<td><strong>Chopped Liver</strong></td>
<td>like pâté – my mother’s recipe – made with slowly sautéed chicken livers &amp; onions, served with assorted crackers</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Fried Calamari</strong></td>
<td>crispy calamari served with a sweet &amp; sour garlic sauce</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>Irish Nachos</strong></td>
<td>roasted red potatoes sautéed with bacon, caramelized onions &amp; a touch of cream, topped with melted cheddar cheese, sour cream &amp; green onions</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Salmon Rillettes</strong></td>
<td>a spread of fresh &amp; smoked wild salmon with finely diced red onions, capers, herbs, spices &amp; house-made mayonnaise, served with crostini</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Belle’s Chicken Noodle or Matzoh Ball Soup</strong></td>
<td>cup 3.95  bowl 6.95</td>
<td></td>
</tr>
<tr>
<td><strong>Fried Ravioli</strong></td>
<td>ricotta cheese-filled, tossed with herbs &amp; spices, topped with parmesan cheese, served with tomato basil sauce</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Pierogi</strong></td>
<td>hand-made potato-filled dumplings topped with sautéed onions &amp; sour cream</td>
<td>7.95</td>
</tr>
<tr>
<td><strong>Hummus Plate</strong></td>
<td>a dip of garbanzo beans, garlic &amp; sesame served with sliced tomatoes, spicy chili paste, kalamata olives &amp; pita bread</td>
<td>7.95</td>
</tr>
<tr>
<td><strong>Hummus &amp; Greek Salad Combo</strong></td>
<td>the best of both worlds!</td>
<td>8.95</td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Salad</strong></td>
<td>organic field greens with cranberries, feta cheese, sunflower seeds &amp; red onions, tossed in balsamic vinaigrette</td>
<td>5.95</td>
</tr>
<tr>
<td><strong>Mexican Chopped Salad</strong></td>
<td>julienne romaine lettuce, grilled marinated chicken breast, tomatoes, red onion, avocado, cheddar cheese &amp; crispy tortilla strips, tossed with honey–lime vinaigrette, topped with cotija cheese</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>BLT Salad</strong></td>
<td>bacon, boston lettuce, tomatoes, red onions &amp; house-made croutons with blue cheese dressing</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Greek Salad</strong></td>
<td>tomatoes, kalamata olives, feta cheese &amp; red onions on a bed of romaine lettuce tossed with celery, dill, green onions &amp; red wine vinaigrette (contains anchovy)</td>
<td>7.95</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>romaine lettuce tossed in a lemon, anchovy, olive oil &amp; garlic dressing, topped with parmesan cheese &amp; house-made croutons</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>Cobb Salad</strong></td>
<td>romaine lettuce, grilled chicken breast, sliced egg, avocado, tomatoes, blue cheese &amp; bacon, with a side of blue cheese, balsamic vinaigrette, thousand island, poppy seed, buttermilk or honey mustard dressing</td>
<td>12.95</td>
</tr>
</tbody>
</table>

### CLASSIC SALADS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tuna Salad</strong></td>
<td>with red onion, celery, pickle &amp; house-made mayonnaise</td>
<td></td>
</tr>
<tr>
<td><strong>Faith’s Chicken Salad</strong></td>
<td>with pulled chicken, grapes, celery, roasted pecans, poppy seeds, sour cream, mayonnaise and a touch of dijon mustard</td>
<td>8.95</td>
</tr>
</tbody>
</table>
**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 yolks). Gluten-free bread available - 1.00 per slice.

**Substitute made-from-scratch french fries for pasta salad 2.95  Substitute house salad for pasta salad 3.95**

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**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 onions & crispy tortilla strips
  9.95

- **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, lettuce & coleslaw, served with french fries
  12.95

- **Mother’s Reuben**
  slow-cooked corned beef brisket (or turkey) on grilled country bread with melted swiss cheese, sauerkraut & thousand island dressing
  10.95

- **Grilled Portabella Mushroom**
  on a grilled potato bun with organic field greens, tomatoes & sun-dried tomato mayonnaise
  8.95
  add provolone cheese 1.50

- **Certified Angus Beef Burger**
  grilled all-natural 1/3 pound burger on a potato bun with mayonnaise, lettuce, tomato & red onions, served with french fries
  10.95
  add cheddar, swiss, provolone, jack 1.50
  add bacon 1.95

- **Carlton Farms BBQ Pulled Pork**
  slow-cooked natural pork with house-made barbecue sauce & coleslaw on a ciabatta roll, served with french fries
  9.95

- **Certified Angus Beef Meatloaf**
  all-natural meatloaf on white or whole wheat bread with mayonnaise, lettuce & tomato
  8.95

- **Grilled Ham & Swiss Panini**
  shaved ham on grilled country bread with melted swiss cheese & stone ground mustard mayonnaise
  8.95
  add sliced tomatoes 1.00

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**COLD SANDWICHES**

- **Ham & Cheese**
  thinly sliced ham & swiss cheese on white or whole wheat bread, with dijonnaise, lettuce & tomato
  8.95

- **Veggie**
  lettuce, tomato, red onions, avocado, cheddar cheese, toasted walnuts & mayonnaise on whole wheat bread
  8.50

- **Soup & Salad or Soup & Sandwich**
  cup of soup with ½ a meatloaf, chopped liver, turkey, ham, veggie, tuna or chicken salad sandwich, or house salad
  9.95

- **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
  8.50

- **Fresh Roasted Turkey Breast**
  house-roasted turkey breast, swiss cheese, dijonnaise, lettuce & tomato on white or wheat bread
  8.95

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**LUNCH ENTREES**

- **Vegan Stir Fry, Two Ways**
  tofu, peppers, onions, broccoli, mushrooms & zucchini, stir-fried with your choice of thai green curry or gluten-free ginger soy sauce, topped with jasmine rice, carrots & green onions
  12.95
  substitute chicken breast for tofu 2.00

- **Fish du Jour**
  fresh local seafood, varies daily
  p/a

- **Grilled Wild Salmon or Chicken Bento**
  grilled wild salmon or chicken breast, steamed jasmine rice, steamed broccoli & gluten-free sweet-sour soy sauce
  salmon 13.95  chicken 11.95

- **Mother’s "Macaroni & Cheese" du Jour**
  varying pastas & preparations
  p/a

- **Cheddar Cheese "Macaroni & Cheese"**
  with a simple, yet cheesy sauce
  11.95

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gluten-free rice pasta available upon request, please allow 20 minutes & add 1.95
DINNER
served from 5:30 Tuesday-Thursday; 5:00 Friday & Saturday

SOUPS, STARTERS & SMALL PLATES

Belle’s Chicken Noodle
or Matzoh Ball Soup
  cup 3.95  bowl 6.95

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

$15,000 Dungeness Crab Cake
filled with green onions,celery & bacon, with
creole mustard sauce & coleslaw
  6.95

Fried Calamari
  crispy calamari served with a sweet & sour garlic sauce
  9.95

Three Sliders
mini sandwiches served on a potato roll
  • pulled pork with barbecue sauce & coleslaw
  • burger with cheddar cheese & caramelized onions*
  • crab cake with coleslaw & tartar sauce
  12.95

Soup of the Day
cup 3.95  bowl 6.95

Salmon Rillettes
a spread of fresh & smoked wild salmon
with finely diced red onions, capers, herbs, spices
& house-made mayonnaise, served with crostini
  8.95

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

Chopped Liver
like pâté – my mother’s recipe – made with slowly sautéed
chicken livers & onions, served with assorted crackers
  7.95

Grilled Portaballa Mushroom
with organic field greens
  6.95

Hummus & Greek Salad Combo
the best of both worlds!
  8.95

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

SALADS

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

Greek Salad
tomatoes, kalamata olives, feta cheese & red onions
on a bed of romaine lettuce with celery, dill, green onions
& red wine vinaigrette (contains anchovy)
  small  7.95  large 10.95

Mexican Chopped Salad
julienne romaine lettuce, grilled marinated
chicken breast, tomatoes, red onion, avocado,
cheddar cheese & crispy tortilla strips,
with honey-lime vinaigrette,
topped with cotija cheese
  small 8.95  large 11.95

BLT Salad
bacon, boston lettuce, tomatoes, red onions,
  & house-made croutons
  with blue cheese dressing
  6.95

Cobb Salad
romaine lettuce, grilled chicken breast, sliced egg, avocado,
tomatoes, blue cheese & bacon, with a side of
blue cheese, balsamic vinaigrette, thousand island, poppy seed, buttermilk or honey mustard dressing
  12.95

Caesar Salad
romaine lettuce tossed in a lemon,
anchovy & garlic dressing,
topped with parmesan cheese
  & house-made croutons
  small 6.95  large 9.95

SIDES

Sautéed Spinach  Braised Seasonal Greens  French Fries w/ Spicy Aioli  Coleslaw  3.50
House Salad  Smashed Potatoes  Sautéed Seasonal Vegetables  Plate of Three (3) Sides  14.50
Cheddar Cheese Macaroni & Cheese  6.95  Macaroni & Cheese du Jour  ½ price plus 1.00
served from 5:30 Tuesday–Thursday; 5:00 Friday & Saturday

Unless your mother’s house, if you don’t like a side dish here at Mother’s Bistro & Bar, you’re welcome to ask for one you do like! Entrées come with accompaniments we think work best, but you’re welcome to substitute another side for one that comes with the dish. Charges may apply.

**ENTRÉES**

**MOTHER’S SIGNATURE DISHES**

**Chicken & Dumplings**
slow-stewed chicken (mostly white meat) with herbed dumplings
15.95

"Cascade Natural” Short Rib Pot Roast
natural beef braised over five hours, served with a rich & velvety gravy, smashed potatoes & seasonal vegetables
19.95

**Mom’s Meatloaf & Gravy**
made with certified angus ground beef & sautéed aromatic vegetables, served with gravy, smashed potatoes & seasonal vegetables
17.95

**$15,000 Dungeness Crab Cakes**
filled with local crab, green onions, celery & bacon, served with creole mustard sauce, coleslaw & matchstick potatoes
19.95

Grilled Wild Salmon or Chicken Bento
grilled wild salmon or chicken breast, steamed jasmine rice, steamed broccoli & a gluten-free sweet-sour soy dipping sauce
13.95 salmon    11.95 chicken

**Vegan Stir Fry, Two Ways**
tofu & vegetables (peppers, onions, broccoli, mushrooms, zucchini, carrots, green onions) stir-fried with your choice of thai green curry or gluten-free ginger soy sauce, served with jasmine rice
12.95

**Carlton Farms Pork Loin Medallions**
tender slices of pan-seared natural pork simmered with beer & caramelized onions, served with smashed potatoes & seasonal vegetables
17.95

**Chicken Fried Chicken**
crispy buttermilk & spice-marinated chicken breast topped with country gravy, served with smashed potatoes & braised greens
16.95

**Carlton Farms Pulled Pork**
slow-cooked natural pork topped with country gravy (or gluten-free house-made bourbon barbecue sauce) served with smashed potatoes & seasonal vegetables
16.95

**Fish of the Day**
the freshest local seafood...ask about today’s preparation
p/a

gluten-free rice pasta available upon request, please allow 20 minutes & add 1.95

we know how hard it is to choose, so we’re happy to offer you half portions (plated as listed for ½ price plus 1.00) of the following entrées so you can try two instead of one:

Chicken & Dumplings    Pot Roast    Meat Loaf    Pulled Pork    Macaroni & Cheese du Jour
HOT BEVERAGES

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

Supreme English Breakfast
rich, balanced, traditional blend 4.50

Yunnan
medium body, smooth 4.00

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 4.00

Sencha
traditional daily Japanese tea 4.00

Jasmine
beautifully scented, subtle nuances 4.50

Moroccan Mint
the real thing, made with green tea & fresh mint 4.95

HERBAL TEAS

Spiced Plum
deep, rich spicy fruit flavor 3.50

Chamomile
pure flowers, a calming favorite 3.50

Verveine (Lemon Verbena)
whole leaves—citrus undertones 3.50

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 4.00

Assorted Tea Blends
ask server for selection 2.50

Kousmichoff Russian Evening
less caffeine than other teas, in a real muslin bag 3.50

FRESH-ROASTED COFFEE

Our coffee beans come from Extracto Coffee Roasters, owned & operated in northeast Portland. They roast small batches of meticulously selected coffees, tuning each to perfection.

Mother’s Blend
Mother’s blend is a custom ensemble of Latin American, Indonesian and Ethiopian coffees yielding a medium-bodied, well-balanced flavorful cup, perfect for enjoying all day. Caramel & stone fruit flavors with a touch of balancing acidity makes this coffee delicious straight up or with milk.

Decaffeinated Colombia
(sugar cane process)
Sugar cane processing is a natural process that leaves significantly more organic material intact, maintaining the original flavor and character of the coffee. Our Colombia decaf is a rich & complex cup featuring a wonderfully sweet aroma with flavors of chocolate cake and ripe berries.

Espresso (double) 2.95  Cappuccino 3.95  Latte 3.95  Mocha 4.25

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

FRENCH PRESS COFFEES

1-person french press (yields 16 ounces) 4.50

2-person french press (yields 32 ounces) 8.95

Eleven of Spades Espresso Blend
This blend is used for all our espresso drinks & makes a robust pot of coffee as well. Silky smooth chocolate throughout, with its sweet dark stone fruit tones & a lingering German chocolate finish, Eleven cuts through milk like a knife & stands on its own deliciously.

Decaffeinated Colombia
The sugar cane decaffeinating process makes this decaf stand above the rest. It’s a rich & complex cup with a wonderfully sweet aroma & flavors of chocolate cake and ripe berries.

Special Beans of the Moment
Selections of small batch roasted beans, varying by region, what’s new, in season & available.

OTHER HOT BEVERAGES

Hot Chocolate 3.50  Hot Apple Cider 3.50

Dragonfly Chai Latte 3.95
**FOUNTAIN**

Coke, Diet Coke, Sprite, Diet Sprite & Ginger Ale  
2.50 – free refills

Fresh-Brewed Iced Tea  
2.50

Virgil’s Root Beer  
2.95

Perrier Sparkling or Panna Non-Sparkling Mineral Water  
2.95

Hand-Dipped Chocolate or Vanilla Milk Shake  
5.95

Root Beer Float  
two scoops of vanilla ice cream & Virgil’s root beer  
5.95

**JUICE BAR**

Fresh Squeezed Orange or Grapefruit Juice  
small (10 oz.) 3.95  
large (16 oz.) 5.95

Fresh Pressed Apple Cider  
small (10 oz.) 3.95  
large (16 oz.) 5.95

Cranberry, Pineapple or Tomato Juice  
2.95

Smoothie of the Day  
5.95

Fresh-Made Lemonade  
2.95 – one refill

Fresh-Made Strawberry Lemonade  
3.95 – one refill

<table>
<thead>
<tr>
<th>Milk</th>
<th>Chocolate Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>small (10 oz.) 2.50</td>
<td>3.95</td>
</tr>
<tr>
<td>large (16 oz.) 3.50</td>
<td></td>
</tr>
</tbody>
</table>

**MOTHER’S BEERS**

**BOTTLES**

Bud Lite  
3.00

Corona  
3.95

Budweiser  
3.00

2 Towns "Bright Cider" (can)  
4.95

St. Pauli Girl N.A (non-alcoholic)  
3.75

Deschutes Black Butte Porter  
3.75

Omission IPA (gluten-free)  
3.95

**DRAFTS**

Deschutes "Mirror Pond” Pale Ale  
5.50

Double Mountain Kolsch  
5.50

Occidental Hefeweizen  
5.50

Buoy Beer Co. Northwest Red Ale  
5.50

Breakside IPA  
6.00

Seasonal  
p/a