



# BREAKFAST



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



## BREAKFAST



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

**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 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

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

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

**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

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

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

### SALADS

*add grilled chicken breast 3.95 add grilled wild salmon 5.95*

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

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

**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

### 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 & house-made mayonnaise

**Faith’s Chicken Salad**  
with pulled chicken, grapes, celery, roasted pecans, poppy seeds, sour cream, mayonnaise and a touch of dijon mustard  
8.95



## 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 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**

### 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 beef 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

### COLD SANDWICHES

#### Ham & Cheese

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

#### Corned Beef Special

thinly sliced slow-cooked corned beef, coleslaw & thousand island dressing on rye bread  
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 1/2 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

### 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  
13.95 salmon    11.95 chicken

#### Mother's "Macaroni & Cheese" du Jour

varying pastas & preparations  
p/a

#### Cheddar Cheese "Macaroni & Cheese"

varying pastas with a simple, yet cheesy sauce  
11.95

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 Portabella 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

*add grilled chicken breast 3.95 add grilled wild salmon 5.95*

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

**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

**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

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

**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

### SIDES

4.95 except where noted

Sautéed Spinach Braised Seasonal Greens French Fries with 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



## DINNER



served from 5:30 Tuesday–Thursday; 5:00 Friday & Saturday

Unlike 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  
substitute chicken breast for tofu 2.00

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

varying pastas with a simple, yet cheesy sauce  
11.95

##### Mother's "Macaroni & Cheese" du Jour

varying pastas & preparations  
p/a

##### 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

##### Steak Frites\*

grilled St. Helen's beef rib-eye steak topped with  
garlic butter, served with made-from-scratch french fries  
& sautéed spinach  
21.95

##### 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 1/2 price plus 1.00)  
of the following entrees 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

<b>Supreme English Breakfast</b> rich, balanced, traditional blend	4.50
<b>Yunnan</b> medium body, smooth	4.00
<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	4.00
<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 tea & fresh mint	4.95

#### HERBAL TEAS

<b>Spiced Plum</b> deep, rich spicy fruit flavor	3.50
<b>Chamomile</b> pure flowers, a calming favorite	3.50
<b>Verveine (Lemon Verbena)</b> whole leaves—citrus undertones	3.50
<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	4.00

#### BAGS

<b>Assorted Tea Blends</b> ask server for selection	2.50
<b>Kousmichoff Russian Evening</b> 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.

2.50

**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



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## FROM THE FOUNTAIN

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### ☞ 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

**Milk**  
small (10 oz.) 2.50  
large (16 oz.) 3.50

**Chocolate  
Milk**  
3.95

### ☞ 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

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## 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

