

# WEEKEND BRUNCH

SATURDAY & SUNDAY 9AM TO 2PM

*no substitutions please, biscuit instead of toast \$1 upcharge*

<b>Smoked Steelhead Benedict*</b>	15		
house-smoked steelhead sautéed with arugula served with crispy stone-ground polenta topped with eggs, hollandaise, capers and fresh herbs			
<b>Biscuit Benedict*</b>	13		
house-made biscuit topped with poached eggs, hollandaise, ham, tomato and fresh spinach			
<b>Smoked Ham Hash*</b>	13		
with potatoes, mushrooms, onions and spinach, topped with two sunny side eggs and beer-cheese sauce, served with choice of toast			
<b>Chilaquiles*</b>	13		
pulled pork with corn, peppers, pintos and corn tortillas in spicy tomatillo sauce and topped with poached eggs, cilantro, and sharp cheddar			
<b>Plank Town Breakfast*</b>	10		
eggs your way with bacon, ham or sausage, served with homefries and choice of toast			
<b>Brunch Tostada*</b>	11		
sausage sautéed with peppers, onions, spinach and cheddar over crisp tortillas, topped with a sunny side egg and herb chimichurri			
<b>Quiche</b>	11		
chef's choice (ask your server for details) served with a side salad or fruit			
<b>Cheese Omelette</b>	9		
filled with swiss and cheddar, served with homefries and choice of toast			
<b>Omelette of the Day</b>	12		
chef's choice (ask your server for details) with homefries and choice of toast			
<b>Steak and Eggs*</b>	15		
4 oz. steak, two eggs your way, homefries and choice of toast			
<b>Biscuit Sammy</b>	11		
scrambled eggs, cheddar cheese and choice of meat on a biscuit with homefries			
<b>Veggie Frittata</b>	12		
eggs with sautéed veggies topped with cheddar and choice of toast, add ham for \$3			
<b>Chicken &amp; Waffles</b>	17		
gluten-free fried chicken over gluten-free waffles with pickled blueberries and a Maker's Mark maple glaze			
<b>Waffles &amp; Fruit</b>	12		
Two gluten-free waffles with fruit, maple syrup and whipped cream			
<b>Biscuits and Gravy</b> ~ biscuits topped with sausage gravy	5		
<b>Side options for brunch</b>			
homefries.....	3	fresh fruit.....	4
bacon, sausage, or ham.....	3	french toast bake.....	6
sausage gravy.....	3	one egg*.....	2
biscuit.....	2	two eggs*.....	3
toast.....	1	orange juice.....	2.5

*\*We serve hamburgers and eggs cooked to order and dressings containing raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may also be quite delicious.*

*Dishes with nuts, fruits, or shellfish may occasionally contain small shell fragments or pits.*

# SMALL PLATES

<b>Plank Fries</b> ~ hand-cut fries with house-made ketchup	6
<b>Garlic Herb Fries</b> ~ tossed with fresh garlic and herbs	7
<b>Pulled Pork Fries</b> ~ topped with pulled pork and side of cheese sauce	10
<b>Kids Mac &amp; Cheese</b> ~ with cheese sauce or butter and grated cheese	7
<b>Cheesy Broccoli</b> ~ served with cheese sauce and crispy fried onions	7
<b>Calamari</b> ~ lightly breaded and fried, with herb aioli* & cocktail sauce	12

# SALADS & SOUP

<b>Side Salad</b>	6
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, caesar*, blue cheese, 1000 island*, strawberry vinaigrette or roasted garlic vinaigrette (add cup of soup for \$3)	
<b>Caesar Salad</b>	13
chopped romaine tossed in caesar dressing*, with crispy stone-ground polenta, parmesan cheese and grilled chicken breast or smoked steelhead	
<b>Dirty Salad</b>	13
arugula tossed in date-balsamic reduction, with fresh cucumber, chevre, toasted filberts and roasted beets	
<b>Strawberry Steelhead Salad</b>	16
spinach tossed in strawberry vinaigrette with blue cheese crumbles, fresh strawberries, toasted filberts and pan-fried steelhead	
<b>Soup of the Day</b> ~ please ask your server for details	4/6

# SANDWICHES

*burgers & sandwiches served with fries, coleslaw\*, or cup of soup substitute garlic herb fries for \$1, pulled pork fries or side salad for \$3 substitute GF herb waffles for hamburger bun or bread for \$2 substitute house-made veggie patty for \$2, add cheese for \$1 burgers cooked medium\* unless otherwise requested*

<b>Main Street Burger*</b>	13
8 oz patty with house-made 1000 island*, shredded lettuce, swiss & pickles	
<b>Bacon Cheddar Burger*</b>	15
8 oz patty with bacon, cheese, creamy horseradish sauce, lettuce, tomato and pickled onion	
<b>Kids Burger*</b>	8
small burger with cheddar and pickles, with fries or coleslaw*	
<b>Apple and Pork Dip</b>	13
pulled pork, green apple and swiss on ciabatta with beer cheese sauce	
<b>Nashville Hot Chicken Sandwich</b>	15
fried chicken breast glazed with a sweet and spicy sauce, slaw* and pickles	
<b>Cuban</b>	14
pulled pork, ham, swiss, habanero salsa and pickled pineapple	
<b>Smoked Steelhead Bánh Mì</b>	15
house-smoked steelhead with jalapeño-cilantro cream cheese spread, cucumbers, pickled carrot and radish on ciabatta	

*A charge of 50¢ per item will be added to take-out orders. A gratuity of 18% will be added for parties of seven or more.*

## BOTTLES

*10% discount on 4-packs • 15% discount on 6-packs  
\$2 upcharge for bottles consumed at restaurant*

Riptooth IPA . . . . .	4
Blue Pool Pils . . . . .	4
Alpine Trail Pale Ale . . . . .	4
UnObtainium Double IPA . . . . .	8
Barrel-Aged Blue Pool Pils . . . . .	8
Barrel-Aged Big Red . . . . .	10
Barrel-Aged From Russia with Stout . . . . .	12

## CROWLER CANS

*32 oz Crowler Cans ready to go & great for camping*

Check the cooler for current stock . . . . .	7
Crowler 3-packs/4-packs/6-packs. . . . .	18/22/30

## CANS

*6-pack of 12 oz Cans*

Blue Pool Pils . . . . .	10
Alpine Trail . . . . .	10
Riptooth IPA . . . . .	10

## MERCHANDISE

Short Sleeve Shirt . . . . .	16
Sweatshirt (fleece) . . . . .	40
Beanie . . . . .	16
Baseball Cap . . . . .	18
Trucker Hat (snap back) . . . . .	18
Fitted Flatbill or Fitted Trucker . . . . .	25
Pint Glass . . . . .	3
Steel Pint Glass . . . . .	8
Belgian Stemmed Glass . . . . .	4
Crowler Koozie . . . . .	5
32oz Growler . . . . .	6
64oz Growler . . . . .	8
64oz Steel Growler . . . . .	36
32oz Growler with Fill . . . . .	11
64oz Growler with Fill . . . . .	18

*We proudly support Long's Meat, Benedetti's, The Bread Stop Bakery,  
Cascade Estate Coffees, El Metate Tortilleria,  
Saverio's Bakery, Lonesome Whistle Farm,  
and Mountain Rose Herbs*

# PLANK TOWN

Plank Town Brewing Co.  
www.planktownbrewing.com  
346 Main St, Springfield, Oregon  
Weekend Brunch served 9 AM to 2 PM  
541-746-1890