

# WEEKEND BRUNCH

SATURDAY & SUNDAY 9AM TO 2PM

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

<b>Smoked Steelhead Benedict*</b>	14
house smoked steelhead sautéed with spinach 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 with 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>Garden Omelette</b>	11
sautéed arugula, corn, asparagus, peppers, garlic and onion topped with avocado and cilantro, with homefries and choice of toast	
<b>Bacon Cream Cheese Omelette</b>	12
bacon sautéed with spinach and cream cheese topped with fresh tomato and herbs, served with homefries and toast	
<b>Veggie Frittata</b>	11
eggs with sautéed veggies topped with cheddar and choice of toast, add ham for \$3	
<b>Chicken &amp; Waffles</b>	18
gluten-free fried chicken over house-made gluten-free waffles with pickled blueberries, golden raisin compound butter and maple syrup	
<b>Waffles &amp; Fruit</b>	12
Two gluten-free waffles with fruit, maple syrup and whipped cream	
<b>Biscuits and Gravy</b> ~ cheddar biscuits topped with bacon gravy	5
<b>Side options for brunch</b>	
homefries.....	3
bacon, sausage, or ham.....	3
bacon gravy.....	3
biscuit.....	2
toast.....	1
fresh fruit.....	4
french toast with maple syrup...	6
one egg*.....	2
two eggs*.....	3
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	9
<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 onions	7
<b>Calamari</b> ~ lightly breaded and fried, with herb aioli*	11
<b>Grilled Asparagus</b> ~ with roasted garlic vinaigrette	10

# SALADS & SOUP

<b>Side Salad</b>	6
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, blue cheese, 1000 island*, caesar*, date balsamic, strawberry vinaigrette or roasted garlic vinaigrette (add cup of soup for \$3)	
<b>Caesar Salad</b>	13
chopped romaine tossed in caesar dressing*, crispy stone-ground polenta and parmesan cheese, with grilled chicken breast or smoked steelhead	
<b>Dirty Salad</b>	12
arugula tossed in date-balsamic reduction, fresh cucumber, chevre, toasted filberts and roasted beets	
<b>Strawberry Steelhead Salad</b>	14
spinach tossed in strawberry vinaigrette with blue cheese crumbles, fresh strawberries, toasted filberts and grilled 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, pulled pork fries or side salad for \$2 substitute GF herb waffles for hamburger bun or bread for \$2 add cheese for 50¢*

*burgers cooked medium unless otherwise requested\**

<b>Main Street Burger*</b>	12
8 oz patty with house-made 1000 island*, shredded lettuce, swiss & pickles	
<b>Bacon Cheddar Burger*</b>	14
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>	12
pulled pork, green apple and swiss on ciabatta with beer cheese sauce	
<b>Mushroom Dip</b>	12
sautéed mushrooms, roasted peppers and garlic, spinach and swiss cheese on ciabatta with beer cheese jus	
<b>Cuban</b>	13
pulled pork, ham, swiss, habanero salsa and pickled pineapple	
<b>BLASST*</b>	14
bacon, lettuce, avocado, smoked steelhead, tomato and aioli* on sourdough	

*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, Blue Pool Pils or Alpine Trail . . . . .	4
UnObtainium Double IPA . . . . .	8
Barrel-Aged Big Red . . . . .	10
Barrel-Aged Hobbit's Little Helper . . . . .	12
Barrel-Aged Mt Baldywine (whiskey barrels) . . . . .	12
Barrel-Aged From Russia with Stout . . . . .	12

We also have Gift Packs available

*Your choice of three barrel-aged beers with two glasses for 32  
includes gift box*

## 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

## MERCHANDISE

Short Sleeve Shirt . . . . .	16
Hoodie (lightweight) . . . . .	35
Sweatshirt (fleece) . . . . .	40
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
Bullet Bottle Opener . . . . .	12

# 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

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