

WEEKEND BRUNCH

SATURDAY & SUNDAY 9AM TO 3PM

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

Smoked Steelhead Benedict*	12
house smoked steelhead sautéed with arugula served with crispy stone-ground polenta topped with eggs, hollandaise, capers and fresh herbs	
French Toast Benedict*	12
french toast baguette topped with poached eggs, hollandaise, ham, tomato and fresh arugula	
Smoked Ham Hash*	11
with potatoes, mushrooms, onions and kale, topped with two sunny side eggs and irish cheddar sauce, served with choice of toast	
Pot Roast Hash*	11
house made pot roast, potato, mushrooms, onions with sunny side eggs and creamy horseradish, served with choice of toast	
Chilaquiles*	10
pulled pork with fresh corn, peppers, pintos and corn tortillas in spicy tomatillo sauce and topped with poached eggs, cilantro, and manchego	
Trail Breakfast *	11
fried linguica, baked beans and sunny eggs, served with choice of toast	
Monte Cristo	10
grilled ham and swiss, stone-ground mustard gastrique on french toast with maple syrup, served with greens and fresh cucumbers	
Quiche	8
chef's choice (ask your server for details) served with a side salad or fruit	
Bacon Cream Cheese Omelette	11
bacon sautéed with arugula and cream cheese topped with fresh tomato and herbs, served with homefries and toast	
Garden Omelette	10
sautéed garden vegetables topped with avocado and cilantro, served with homefries and choice of toast	
Chicken & Biscuit	12
breaded, fried chicken breast on house made biscuit, served with peppered bacon gravy and a side of coleslaw	
Biscuits & Gravy	5
irish cheddar and chive biscuits topped with peppered bacon gravy	
Side options for brunch	
homefries..... 3	fresh fruit..... 3
bacon, sausage, or ham..... 3	french toast with maple syrup... 5
bacon gravy..... 3	one egg* 2
biscuit..... 2	two eggs*..... 3
toast 1	orange juice..... 2.5

SMALL PLATES

Garlic Herb Fries ~ tossed with fresh garlic and herbs	7
Pulled Pork Fries ~ tossed with pulled pork and side of cheese sauce	9
Calamari - lightly breaded and fried, with lemon-herb aioli*	11
Grilled Asparagus ~ with lemon-thyme oil and crema	10
Smoked Pepper and Chevre Dip ~ warmed dip with a mix of house smoked peppers and goat cheese served with fresh tortilla chips	10

SALADS & SOUP

Side Salad	5
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, blue cheese, caesar*, orange ginger, 1000 island*, or roasted garlic vinaigrette (add cup of soup for \$3)	
Grilled Caesar	11
grilled romaine, caesar dressing,* crispy stone-ground polenta and manchego, with grilled chicken breast or smoked steelhead	
Dirty Salad	12
arugula tossed in date-balsamic reduction, fresh cucumber, chevre, toasted filberts and topped with roasted beets	
Kale Salad	11
shredded kale, golden raisins and pepitas tossed in orange ginger dressing with pickled carrots and fresh avocado	
Soup of the Day ~ 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
add cheese for 50¢
burgers cooked medium unless otherwise requested**

Main Street Burger*	11
8 oz patty with house-made 1000 island*, shredded lettuce, swiss & pickles	
Apple and Pork Dip	12
pulled pork, green apple and swiss cheese on ciabatta with beer cheese jus	
Mushroom Dip	12
sautéed mushrooms and onions, roasted peppers and garlic, baby kale and swiss cheese on ciabatta with beer cheese jus	
Cuban	12
pulled pork, ham, swiss, habanero salsa and pickled pineapple	

KID'S MENU

Chicken Strips ~ tempura battered, with fries and ranch dressing	9
Mac & Cheese ~ with cheddar cheese sauce or butter and grated cheese	6
Cheesy Broccoli ~ served with cheese sauce and crispy onions	6
Chips & Guacamole ~ fresh tortilla chips with house made guacamole	7
Kid's Burger* ~ with Irish cheddar and house-made pickles, with fries	9

**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.*

*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
Hobbit's Little Helper	8
UnObtainium Double IPA	8
Barrel-Aged Blue Pool Pils	8
Barrel-Aged Foggy Scotsman Porter	10
Barrel-Aged Streetcar Stout	10
Barrel-Aged Hobbit's Habit	10
Barrel-Aged Hobbit's Little Helper	12
Barrel-Aged UnObtainium IIPA	12
Barrel-Aged Mt Baldywine (whiskey barrels)	12
Barrel-Aged Mont Baldywine (chardonnay barrels) . .	12
From Russia with Stout	12

We also have Gift Packs available

*Your choice of three barrel-aged beers & 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 four-packs	25
Crowler six-packs	35

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
Beer Mug	4
Belgian Stemmed Glass	4
Crowler Koozie	5
32oz Growler	6
64oz Growler	8
32oz Steel Growler	25
64oz Steel Growler	36
32oz Growler with Fill	11
64oz Growler with Fill	18
Bottle Opener	10/12

*We proudly support Long's Meat, The Bread Stop Bakery,
Cascade Estate Coffees, El Metate Tortilleria,
Laura & Daisy'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 3 PM
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