

WEEKEND BRUNCH

SATURDAY & SUNDAY 9AM TO 3PM

substitute herb biscuit for toast \$1

- Smoked Ham Hash*** 11
with potatoes, mushrooms, onions and kale, topped with two sunny side eggs and irish cheddar sauce, served with choice of bread
- Smoked Steelhead Eggs Benedict*** 12
house smoked steelhead sautéed with arugula served with crispy stone-ground polenta topped with hollandaise, capers and fresh herbs
- Chilaquiles*** 10
pulled pork with fresh corn, peppers, pintos and corn tortillas in spicy tomatillo sauce and topped with poached eggs, cilantro, and manchego
- Plank Town Breakfast *** 10
eggs your way with bacon, ham or sausage, served with homefries and 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
- Biscuits & Gravy** 5
irish cheddar and chive biscuits topped with peppered bacon gravy
- 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 and topped with avocado and cilantro, served with homefries and choice of toast
- Sausage & Pepper Omelette** 10
sausage, bell peppers, onions and manchego cheese, served with homefries and choice of toast

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
- Brussels Sprouts** ~ sautéed and tossed with mustard-maple sauce 10
- 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
- Winter 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
- Bacon Irish Cheddar Burger*** 13
8 oz patty with bacon, cheese, creamy horseradish sauce, butter leaf, tomato and pickled onion
- 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
- BBQ Pork Slider** ~ with BBQ sauce and house-made pickles, with fries 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

We also have Gift Packs available

*Your choice of three barrel-aged beers with two glasses for
10% off the regular prices, includes gift box*

MERCHANDISE

Short Sleeve Shirt	16
Hoodie (lightweight pull over).	24
Sweatshirt (fleece, zip front)	40
Beanie	16
Baseball Cap	18
Trucker Hat (snap back)	18
Fitted Flatbill or Fitted Trucker	25
Pint Glass	3
Belgian Stemmed Glass	4
32oz Growler	6
64oz Growler	8
64oz Steel Growler	36
32oz Growler with Fill	11
64oz Growler with Fill	18
Coasters (set of four)	6
Wood Koozie	10
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
541-746-1890