

Sunday Brunch

10am to 2pm

Bananas Foster French Toast	13
Savario's buttermilk bread, battered and grilled, topped with bananas foster and fresh whipped cream, served with a side of fruit	
Classic Benedict*	17
Ham, tomato on an english muffin topped poached eggs* and hollandaise, served with homefries	
Vegetarian Benedict*	17
Marinated and grilled portobello cap, sauteed spinach and fresh tomato on an english muffin topped poached eggs* and hollandaise, served with homefries	
Fried Chicken Breakfast*	17
Fried chicken thigh topped with sausage gravy and served with two eggs*, homefries and choice of toast	
Plank Town Breakfast*	14
Eggs* your way with bacon, ham or sausage links, served with homefries and choice of toast	
Chef's Choice Omelette	15
Meat and vegetarian selections daily. Please ask your server.	
Biscuits & Gravy	9
One housemade biscuit topped with sausage gravy <i>(add one egg* \$2)</i>	
Brunch Salad	15
Arugula, cous cous, granny smith apples, cherry tomatoes, cucumbers and feta topped with roasted garlic vinaigrette and two poached eggs* <i>(add bacon \$5, add chicken \$8)</i>	
Caesar Salad ☯	12
Chopped romaine tossed in caesar dressing*, topped with crispy stone-ground polenta croutons and parmesan <i>(add chicken \$8)</i>	
Side Salad ☯	8
Spring mix, radish, pickled onion, tomato, and cucumber, choice of dressing: ranch*, caesar*, blue cheese, roasted garlic vinaigrette, strawberry vinaigrette or date-balsamic reduction <i>(add chicken \$8)</i>	
Plank Town Burger*	16
Lettuce, tomato, pickled onion and aioli*, served with fries <i>(burgers cooked medium*, unless otherwise requested)</i> <i>(add cheese \$2, add sunny egg \$2, add bacon \$5)</i>	
Grilled Portobello Sandwich	16
FURTHER Amber marinated portobello cap, aioli*, mixed greens, tomato, avocado, pickles and red onion on a house bun, served with fries <i>(add cheese \$2, add sunny egg \$2, add bacon \$5)</i>	

☯ - gluten free dish ☯FO - gluten free option available

We do not have a dedicated gluten-free kitchen. All of our food is prepared in a shared kitchen and cross-contact with gluten-containing ingredients can occur.

*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.

Brunch Cocktails

Mimosa	9
Prosecco with orange, pomegranate, grapefruit or pineapple juice	
Prosecco Cocktail	9
Prosecco with a sugar cube and orange, lime or grapefruit bitters	
Kir Royale	9
Creme de Cassis topped with Prosecco	
Bloody Mary	9
Vodka with house-made bloody mary mix and a salt rim <i>(infused bacon, horseradish, or cucumber vodka add \$1)</i>	
Bloody Beer	8
House-made bloody mary mix with any Plank Town beer	
The Turk	10
Vivacity Coffee Liqueur, Dark Rum, Harlequin, coffee & whipped	

Beverages

Soda	3
Pepsi, Diet Pepsi, Sierra Mist, Orange Crush, Dr Pepper, Root Beer <i>(free refill)</i>	
Iced Tea	4
Organic Assam black tea <i>(free refill)</i>	
Orange Juice/Apple Juice	3/4
Cranberry Juice or Lemonade	4
<i>(free refill)</i>	
Lavender Lemonade	4.5
<i>(no refills)</i>	
Fentimans Ginger Beer	4
<i>- 9oz bottle</i>	
Coca Cola	4.5
<i>- 12oz bottle</i>	
Shirley Temple/Roy Rogers	4
with house made grenadine <i>(no refills)</i>	
Kombucha	5
<i>- assorted flavors</i>	
Black Tea	3
<i>- assorted flavors</i>	
Herbal & Green Tea	3
<i>- assorted flavors</i>	
Coffee	4
<i>- decaf or regular (free refill)</i>	

A La Carte

One Egg*	3	Sausage Gravy	4
Two Eggs*	4	Hollandaise	4
Homefries	4	Biscuit	3
Bacon (2 pieces)	6	Toast	3
Sausage Links (2 pcs)	6	Fruit Cup	4
Ham	6		

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

Plank Town Brews on Tap

- Nitro Tap** (*brewer's choice, ask for details*) 7
The smooth creaminess of nitrogen highlights the rich malt flavor of craft beer
- Cask Taps** (*brewer's choice, ask for details*) 7
Enjoy the subtle complexity of naturally carbonated cask ale
- Isaria Summer Lager** 7
Rich, pure malt & whole grain bread define this beer. Its full flavor is remarkable for such a light-bodied beer. 25 IBU, 3.5%
- Blue Pool Pils** 7
Our take on a classic Bohemian pilsner brewed with floor-malted pilsner malt & Saaz hops. Malty & smooth, yet crisp & refreshing. 21 IBU, 4.8%
- Island Time** 7
We put the lime in the coconut so you can drink it all up. This fruit beer is sweet & sunny with a bright, tart finish. 12 IBU, 4.7%
- Alpine Trail Pale** 7
A deep golden, rich & very non-traditional pale ale. Extremely well balanced & subtly hopped for a hint of citrus & herbs. 44 IBU, 5.5%
- Tank Girl Pale Ale** 7
We loaded the whirlpool with 17 pounds of the 2021 Pink Boots hop blend, dry hopped a bit & out comes this fruit-punchy, piney & peachy, definitely bitter pale ale. Pink Boots blend proceeds go to a nonprofit for women in the beer industry. 40 IBU, 5.1%
- Hilde** 7
This juicy pale ale featuring the Pink Boots Hop Blend was brewed on International Women's Day by the Women of Plank Town. Orange peel and puree give this hazy pale ale a subtle nose of citrus and a creamy (contains lactose) mouth feel. Recipe by Breann Goulette. 40 IBU, 6.7%
- Springfest** 7
A classic German amber lager in the Marzen style. Brewed for the spring season with German malt and hops. Pairs exceptionally well with food. 12 IBU, 4.9%
- Frankly, My Beer** 7
Don't freak out! The peachy, floral, & earthy spice aromas are a token of our extreme use of Zappa hops, with a touch of Citra. A pale malt backbone provides blessed relief. Get it while you can; it might just be a one shot deal! 65 IBU, 6.5%
- Riptooth IPA** 7
An intense array of signature Northwest hops backed by an international mix of malts. Full flavored, robust & not at all subtle. 80 IBU, 6.5%
- UnObtainium IX** (*10 OZ POUR*) 7
This year's special release is a roller coaster ride through the hop fields. Mango, mandarin, and resin aromas meet rich malt flavors for an ethereal experience that gets more complex with every sip. 100+ IBU, 10.4%
- FURTHR Ambr** 7
A smooth, malty English-style ale with seven U.K. malts balanced by a variety of noble hops. Raise a pint in honor of Ken Kesey. 32 IBU, 5.8%
- Hobbit's Habit** 7
A rich, smooth, malty, copper-colored ale with subtle noble hop aromas that balance out this complex yet very quaffable beer. 18 IBU, 7.5%
- Streetcar Stout** 7
Dark & rich with flavors of roasted cocoa, dark chocolate, & caramel. Big flavor with a smooth finish. 21 IBU, 6.3%
- Honey Doppelbock** (*10 OZ POUR*) 7
A golden Doppelbock brewed with local Meadowfoam honey for a smooth richness balanced with a sweet, silky, lingering finish. 15 IBU, 11.1%

Beer Flights

A tray of four 4 oz tasters

- Day Flight** Isaria Lager, Blue Pool Pils, Springfest, Island Time 7
- Hop Flight** Hilde, Frankly My Beer, Riptooth IPA, UnObtainium IX 7
- Night Flight** Furthr Ambr, Hobbit's Habit, Streetcar Stout, Honey Doppelbock 7
- Walk the Plank** Take the plunge & enjoy all 12 tasters 18

PLANK
TOWN

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