

**OYSTERS ON THE HALF SHELL**

CUCUMBER, PICKLED SHALLOT  
RAINBOW TROUT ROE 12

**DUNGENESS CRAB BISQUE**

ROASTED ARTICHOKE, FINES HERBS  
CUP 7 / BOWL 11

**BUTTER LETTUCE &  
BABY SPINACH SALAD**

GRAPE TOMATOES, FRENCH RADISH  
ROGUE RIVER BLUE  
CIDER-PINK PEPPERCORN VINAIGRETTE  
HALF 5 / FULL 8

**ARTISAN GRILLED CHEESE &  
TOMATO BISQUE**

THREE ARTISAN CHEESE BLEND  
FRESH BASIL 9

**TUNA NICOISE SALAD**

ARTISAN GREENS, HARICOT VERT  
ROASTED POTATOES, EGG  
NICOISE OLIVE VINAIGRETTE 12

**TUNA MELT B.L.T.**

ROASTED TUNA. BRAISED PORK BELLY  
ROMAINE, BABY TOMATOES  
SERVED OPEN FACE ON BRIOCHE 10

**STRIP LOIN BURGER**

BRAISED PORK BELLY  
SHARP TILLAMOOK CHEDDAR  
CRISP ROMAINE, TOMATO JAM  
PICKLED VEGETABLE SALAD  
SHOE STRING FRIES 11

**CARAWAY BRIOCHE DONUT**

SAUTÉED CORNED BEEF  
TWO POACHED EGGS  
SAGE HOLLANDAISE 13

**CROQUE MADAME**

BLACK FOREST HAM  
GRUYERE  
WHOLE GRAIN DIJON MUSTARD  
TWO POACHED EGGS  
NUTMEG MORNAY 11

**BAVETTE STEAK & EGGS**

"DUCK FRIES" 14

**HANGTOWN FRITTATA**

KUMAMOTO OYSTERS  
BRAISED PORK BELLY  
ONION & SPINACH  
SALSA VERDE 13

**MANCHEGO &**

**SERRANO HAM WAFFLES**

MARCONA ROMESCO SAUCE  
TWO EGGS ANY STYLE 12

**HAZELNUT WAFFLES**

SEASONAL BERRY SALAD  
WHIPPED MASCARPONE CREAM 11

**DULCE DE LECHE & BANANA**

**STUFFED FRENCH TOAST**

FRESH STRAWBERRIES  
CRÈME FRAÎCHE 12

**COCKTAILS**

**HOUSE BLOODY MARY**

HABANERO & CUCUMBER VODKA  
PICKLED OKRA, OLD BAY 8

**ST SUZETTE**

ROSE CHAMPAGNE  
ST GERMIAN ELDERFLOWER LIQUOR  
PEAR PUREE 9

**CHAMPAGNE COCKTAIL**

APEROL, SPARKLING WINE  
LEMON, BITTERS 8

**ESPRESSO MARTINI**

STOLI VANIL, KAHLUA, BAILEY'S  
CAFFE VITA ESPRESSO 8

**DRINKS**

GINGER PEACH ICE TEA 2.00  
FRESH SQUEEZED LEMONADE 2.50  
ROSEMARY LEMONADE 2.75  
ARNOLD PALMER 2.75  
COCK N BULL GINGER BEER 2.50  
VOSS SPARKLING 3.50 / 6.50

DAVIS  
STREET  
TAVERN

CHEF: GABRIEL KAPUSTKA