

THE
TAVERN
AT HEATHMAN HOTEL

— BREAKFAST —

<p>Pastry Du Jour.....\$9 <i>ask your server about our daily pastry selections</i></p> <p>Lemon Yogurt & Pepita Granola.....\$6 <i>coconut, lemon, honey, apricot jam</i></p> <p>Heathman Breakfast.....\$16 <i>two eggs, sausage, bacon, choice of toast</i></p> <p>French Toast.....\$12 <i>brioche, maple, preserves, chantilly, granola</i></p> <p>Breakfast Quiche.....\$16 <i>mixed greens, seasonal accoutrements</i></p>	<p>Puffed Wild Rice Oats.....\$11 <i>apple compote, macerated blueberry</i></p> <p>Smoked Salmon Hash.....\$18 <i>house smoked salmon, potato, horseradish, poached egg, seasonal vegetables, hollandaise</i></p> <p>Broadway Bowl.....\$16 <i>panisse, local grains, seasonal vegetables, salsa verde</i></p> <p>Egg Sandwich.....\$14 <i>fried egg, bacon, crispy potato, american cheese, dijonnaise, caramelized onion</i></p>
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— HEATHMAN HIGH TEA —

\$40 Per Person

Selection of local teas from Smith Teamaker
includes a variation of savory selections and sweet delights

— LUNCH —

<p>Market Green Salad.....\$9 <i>cucumber, radish, ricotta salata, vinaigrette</i> add Salmon* +\$20 add Chicken +\$15</p> <p>Meat and Cheese plate.....\$25 <i>daily assortment of local charcuterie and cheeses</i></p> <p>Heathman Burger.....\$23 <i>caramelized onion, boursin & american cheese, dijonnaise, parm fries; add bacon +\$4</i></p> <p>Chicken Cordon Bleu Sandwich.....\$22 <i>ham, swiss cheese, dijon mustard, chips on the side</i></p> <p>Marble Potatoes.....\$18 <i>bay sour cream, charred scallion, preserved lemon, sunny side up egg</i></p> <p>Parmesan Rosemary Fries.....\$7 <i>dijonnaise</i></p>
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— SIDES —

<p>Choice of Toast.....\$4 <i>wheat, sourdough</i></p> <p>Seasonal Fruit.....\$6 <i>small side of mixed berries and fruit, ask your server for daily selections</i></p> <p>House Bacon.....\$8</p> <p>Breakfast Sausage.....\$8</p>

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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— BEVERAGES —

Non-Alcoholic

Stumptown Coffee	\$4
Espresso	\$6
Smith Tea	\$6
Hot Chocolate	\$5
Juice	\$5
<i>orange, grapefruit, or cranberry</i>	
Soda	\$5
<i>coke, diet coke, sprite, ginger beer</i>	

Cocktails 9am-2pm

Banana Pancakes	\$16
<i>rye, cognac, giffard banana, demerara sugar, benedictine, bitters</i>	
My Breakfast Juice	\$15
<i>gin, luxardo maraschino, italicus, lillet blanc, orange flower water, lemon, absinthe spritz</i>	
Aperol Spritz	\$14
<i>aperol, bubbles, topped with soda, orange</i>	
Espresso Martini	\$14
<i>stumptown espresso, vodka, sugar, coffee liqueur</i>	
Bloody Mary	\$14
<i>dimitris, lime juice, choice of vodka, tequila, or gin, pickled veggies</i>	
Mimosa	\$13
<i>orange, grapefruit, or cranberry</i>	
Mimosa Bucket	\$45
<i>carafe of orange, grapefruit, or cranberry juice, bottle of prosecco</i>	

Bubbles

Argyle Brut	\$15 \$60
Argyle Brut Rose	\$15 \$60
Bollinger Champagne	\$174