

## Brunch

### Eggs

- 9 Eggs your way
- 12.5 Eggs your way with Meat  
*Choice of chicken apple sausage  
link, sausage patty, Carlton Farms ba-  
con, con, or Carlton Farms pit ham*

### Omelets

*Egg Whites may be substituted*

- 12.5 Carlton Farms Pit Ham &  
Local Cheddar Cheese
- 18 Oregon Dungeness Crab &  
Avocado
- 14 Seasonal Local Wild Mushrooms &  
Baby Spinach with Swiss Cheese
- 15 Hangtown Fry  
*Open faced omelet with oysters,  
bacon, onions and red pep-  
pers*

### Benedicts

*Topped with hollandaise*

- 13.5 Classic  
*With Carlton Farms Pit Ham*
- 14 Smoked Salmon
- 13 Baby Spinach & Local Wild  
Mushrooms
- 13 Blackstone  
*Bacon & warm tomato slices*
- 13 Dungeness Crab & Oregon Bay  
Shrimp Cakes

### Lighter Fare

- 6 Bob's Redmill Oats  
*Craisins, brown sugar & nuts*
- 6 Breakfast Pastry from Nuvrei Bak-  
ery
- 8 Housemade Honey-Almond Gra-  
nola
- 15 Smoked Scottish Salmon  
*Served chilled with a bagel*
- 10 The Continental  
*Nuvrei pastry, fruit, yogurt & coffee*
- 8/4 Fresh fruit

### Hot Cakes

- 10 Pancakes  
*Served with apple pear compote  
& maple syrup*
- 17 The Elvis  
*Tall stack of pancakes layered with  
peanut butter, bacon & bananas,  
topped with powdered sugar*
- 12 "Thieles Original" Pancake  
*German pancake served plain with  
a side of lemons and powdered  
sugar*
- 10 Waffle West  
*Belgian style waffle topped with  
bananas & pecans*
- 12 Crispy Bread Pudding French  
Toast

### Hash

- 13 Salmon Hash  
*Cold smoked & cured with capers  
& red onions, topped with drizzled  
crème fraiche & poached eggs*
- 12 Corned Beef Hash  
*Slow cooked with sweet onions,  
spinach & sour cream & poached  
eggs*
- 12 Vegetable Hash  
*Seasonal vegetables with garlic,  
Ricotta, fresh herbs & poached  
eggs*

### Soups and Salads

- 5 Soup of the Day
- 5.5 Smoked Chicken Corn Chowder  
*With bacon, bell peppers, peas &  
pepper jack cheese*
- 9 Caesar Salad  
*With Gracie's Caesar dressing,  
parmesan cheese & fresh  
toasted croutons*
- 7 Bibb Lettuce Salad  
*Creamy dressing with Point Reyes  
bleu cheese & pickled red onions*
- 7.5 Organic Mixed Greens  
*With goat cheese, candied  
walnuts & honey mustard vinaigrette*
- 9 Soup & Salad  
*Cup of daily soup or chowder &  
small mixed greens salad*

### Appetizers

- 6.5 Grilled Pineapple  
*With fresh cream & brown sugar*
- 8 Dungeness Crab & Bay Shrimp  
Cakes  
*remoulade and mixed greens*
- 7 Gorgonzola Cheesecake  
*Grilled country bread & whole  
roasted garlic*

### Sandwiches

- 10.5 Gracie's Signature Reuben  
*A classic sandwich on Grand Cen-  
tral rye, voted "best in town" by Food  
Day*
- 9.5 Old Fashion Tuna Melt  
*Tuna salad served open  
faced on sourdough, smothered in  
cheddar cheese*
- 10.5 Grilled Organic Beef Burger  
*Add bacon \$2, add bleu cheese  
\$2.5, add cheddar \$1.5*
- 10.5 Grilled Portobello Mushroom Bur-  
ger  
*Add bleu cheese \$2.5  
Add cheddar \$1.5*
- 9.5 Ham & Egg Sandwich  
*Served on a Nuvrei croissant*
- 9.5 Smoked Pork Loin Sandwich  
*With apple pear chutney, stone  
ground mustard & white  
cheddar*

### Entrees

- 12 Risotto of the Day
- 14 Cascade Chicken Cobb Salad  
*topped with diced bacon,  
tomatoes, egg, avocado, crumbled  
Rogue River creamy bleu cheese  
& green goddess dressing*
- 18 Roasted Idaho Trout in Brown But-  
ter  
*spaghetti squash, hazelnuts &  
green*
- 24 NY Steak & Eggs  
*French Fries*

*Executive Chef- Mark Hosack,  
Sous Chef- Michael Gifford*