

BREAKFAST

7AM - 11AM

AÇAÍ BOWL

seasonal fruit, toasted coconut, honey,
house made granola

19

URBAN FARMER GRANOLA

cinnamon, almond, coconut,
choice of milk or yogurt

13

STEEL CUT OATMEAL

roasted nuts, fruit compote, brown sugar
choice of milk or yogurt

13

BUTTERMILK PANCAKES

seasonal fruit compote, butter, and maple syrup

15

BRIOCHE FRENCH TOAST

seasonal fruit compote and maple syrup

16

AVOCADO TOAST

oregon sea salt, local greens,
grand central sourdough, two eggs any style*

21

BREAK-YOUR-FAST SANDWICH

housemade english muffin, egg, gruyere,
sweet-hot pepper aioli, potato rosti or fruit*
add bacon, sausage, or ham +4

17

DUNGENESS CRAB OMELET

foraged mushrooms, grilled red onion, bacon,
béarnaise*

30

FARMER BENEDICT*

housemade english muffin, poached egg,
béarnaise, choice of ham, avocado, or sirloin +4

21

STEAK & EGGS

grilled teres major, potato rosti,
red-eye sausage gravy, broccolini*

32

FARMHOUSE CLASSICS

8 each | 3 for 21

two eggs any style*
pork sausage
chicken-cherry sausage
applewood smoked bacon
smoked ham, honey glaze
fresh fruit



IN ROOM DINING

to order, please dial
503-802-4635

BEVERAGE

ESPRESSO

soy, almond, or oat milk available upon request

6+

DRIP COFFEE

soy, almond, or oat milk available upon request

14

STEVEN SMITH TEAMAKER

earl grey | english breakfast | jasmine | chamomile
peppermint | rooibos | jasmine green

7

BREW DR. KOMBUCHA

clear mind | strawberry fields

6

PRESSED JUICES

greens with ginger | sweet citrus | strawberry orange mango

10

FRESH SQUEEZED JUICE

orange | grapefruit | apple | cranberry | tomato

8

MORNING UPGRADES

URBAN FARMER BLOODY MARY

seasonal pickles, olive

16

MIMOSA

bubbles, fresh squeezed orange,
grapefruit, huckleberry, or cranberry juice

13

CHAMPAGNE

Taittinger, 'La Francaise', Brut, FR

160

SPARKLING

2019 Schramsberg, Blanc de Noirs, North Coast, CA

94

20% gratuity and \$5 delivery fee will be applied to all in-room dining orders.

20% gratuity will be applied to all to-go orders for pick-up in the restaurant.

A 4% surcharge will be added to all guest checks to help cover increasing labor costs and in support of the recent increases in minimum wage and benefits for our dedicated team members.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary distinctions. Our operation has shared preparation and cooking areas and designated allergen free areas do not exist.

LUNCH & DINNER

11AM - 10PM

SNACKS

12

fries, house spicy sauce
deviled eggs, candied bacon, espelette and chive
chicken fingers, bbq and ranch
red pepper hummus, grilled flatbread, olives

MAINS

OYSTERS ON THE HALF SHELL*

24

half dozen, bloody mary cocktail, mignonette

CHEF'S BOARD

24

artisanal charcuterie -OR- chef's cheese selections,
seasonal accompaniments, sea salt crackers

SEASONAL SOUP

17

chef's daily selection

TENDER GREENS SALAD

14

shaved market vegetables, orchard fruit,
crispy quinoa, honey-sherry vinaigrette
add shrimp 14 add chicken breast 10

CAESAR SALAD*

15

focaccia croutons, garlic-caper dressing, parmesan, lemon
add scallop 12 add beef skewers 18

THE FARM BURGER*

22

house english muffin, aged white cheddar,
tomato jam, aioli, choice of fries, fruit, or green salad

FRIED CHICKEN SANDWICH

20

cabbage slaw, spicy aioli, ciabatta, choice of fries,
fruit, or green salad

DUNGENESS CRAB CAKE

34

compressed rhubarb, pickled ramps, green garlic aioli

CHILLED SHRIMP

22

tomato vinaigrette, watercress, fennel, horseradish

GRILLED FLATBREAD PIZZA

18

pork sausage, hot peppers, cured tomato
and mozzarella

DAILY FISH

MP

6 OZ. TENDERLOIN*

52

painted hills beef, oregon

18 OZ. BONE-IN RIBEYE*

72

painted hills beef, oregon

*inquire about additional steak options

SIDES

14

mac & cheese, tomato confit
seasonal vegetable
yukon gold potato puree

COCKTAILS

FRUITY PEPPERS

16

milagro blanco tequila, blackberry jalapeno shrub,
grapefruit juice, tajin rim

MECHANICAL ANIMAL

18

wagyu-washed maker's mark, yellow chartreuse,
carpano antica, bitters

BUDDHA BIRD

16

strawberry infused cruzan rum, aperol,
grey goose vodka, pineapple, lime

FARMER #3

18

timberline vodka, st. germain, honey, grapefruit

WAKE ME UP BEFORE YOU GO GO

17

cazadores reposado, licor 43, espresso, cafe borghetti,
orange flower water

WINE BY THE GLASS

SPARKLING

18

Argyle, Blanc de Blancs, Willamette Valley, OR

CREMANT

16

Pierre Sparr, Cremant d' Alsace, Brut Rose, FR

CHAMPAGNE

24

Jacques Robin, Ma Bonne Étoile, Champagne, FR

ROSE

17

Lemelson Vineyards, Willamette Valley, OR

LANGHE ARNEIS

17

Ceretto, Blange, Piedmont, IT

CHARDONNAY

21

Hyland Estates, Willamette Valley, OR

PINOT NOIR

20

J.K. Carriere, 'Provocateur', Willamette Valley, OR

GRENACHE & CARIGNAN

15

Domaine de la Combe au Mas, 'Rigaou', Rhône, FR

CABERNET SAUVIGNON

25

Andrew Will, Champoux Vineyard, Columbia Valley, WA

MALBEC

16

Maal, 'Biutiful', Mendoza, AR

View the full Urban Farmer menu
through the QR code.

