

LAURELWOOD PUBLIC HOUSE

BRUNCH MENU

BRUNCH SERVED UNTIL 3PM SATURDAY & SUNDAY

BREAKFAST

BUILD YOUR OWN OMELET or SCRAMBLE \$8.95

All Omelets & Scrambles are made with 3 eggs, cheese & are served with choice of toast or biscuit & home-fries or cheesy grits.

Add Ham, Bacon or House-Made Sausage \$1
Add Black Bean or Space Stout Chili \$1 Add Veggies \$1

TREE HUGGER SCRAMBLE \$8.95

Sautéed mushrooms, red onions, tomato, spinach, roasted red peppers & feta cheese.

HAM & SWISS OMELET \$9.95

Topped with mornay sauce.

SUNRISE OMELET \$9.95

Freshly sliced avocado on top of a bacon & cheese omelet.

SHRIMP & CHORIZO OMELET \$9.95

With roasted red peppers and topped with mornay sauce.

BREAKFAST BURRITO \$8.95

Three scrambled eggs, house-made chorizo, black beans, potatoes & pepper-jack cheese in a grilled flour tortilla. Topped with Rojo sauce, melted cheese, sour cream & guacamole. Served with a side of chips & salsa.

LAURELWOOD EGGS BENEDICT \$9.95

Choice of house-made veggie patty or ham, on an English muffin, 2 poached eggs, wilted spinach, grilled tomato & béarnaise sauce. Served with home-fries or cheesy grits.

MARIONBERRY PANCAKES \$8.95

Two Marionberry pancakes topped with brown sugar-cinnamon butter. Served with maple syrup & home-fries or cheesy grits.

CRUNCHY FRENCH TOAST \$11.95

Brioche bread coated with cornflakes, topped with apple-raisin compote & brown sugar-cinnamon butter. Served with maple syrup and home-fries or cheesy grits.

BISCUITS & GRAVY \$7.95

House-made buttermilk biscuits & sausage gravy
With two eggs any style.

LAURELWOOD BREAKFAST SANDWICH \$8.95

Bacon, egg, cheddar & house-made smoked tomato-shallot jam on brioche bread & served with home-fries or cheesy grits.

EGGS YOUR WAY

Eggs any style served with choice of bacon, ham, or house-made sausage. Served with choice of toast or biscuit & home-fries or cheesy grits.

1 egg \$6.95 2 eggs \$7.95 3 eggs \$8.95

BOB'S RED MILL OATMEAL \$6.95

With apple-raisin compote & brown sugar cinnamon butter.

HOUSE-MADE GRANOLA \$6.95

With honey, nuts & dried fruit over yogurt topped with seasonal fruit.

FOR THE KIDS \$4.50

Drink included!

One slice of French toast or one pancake,
one scrambled egg, & one slice of bacon.

OR

One scrambled egg, one slice of bacon, and home-fries.

SIDE ORDERS

Bacon, Ham or house-made Sausage \$3

Home-Fries or Cheesy Grits \$2

Seasonal Fruit \$3

Toast, Biscuit or English Muffin \$1.50

SOUP & SALAD

LAURELWOOD CAESAR SALAD \$4.95 Half/\$8.95 Full

Chopped romaine tossed in our zesty Caesar dressing with apples, bleu cheese crumbles, parmesan & house-made croutons.

Add grilled chicken or shrimp \$5

LAURELWOOD SPINACH SALAD \$5.95 Half /\$8.95 Full

Feta cheese, red onions, tomatoes, spiced walnuts, pink grapefruit & bacon tossed in our orange-poppy vinaigrette.

Add grilled chicken or shrimp \$5

HOUSE SALAD \$3.95 Half /\$5.95 Full

Mixed organic greens, tomatoes, cucumbers & our house-made croutons. Served with the dressing of your choice.

Add grilled chicken or shrimp \$5

VEGETARIAN BLACK BEAN CHILI

SPACE STOUT CHILI or SOUP OF THE DAY

Cup \$3 Bowl \$5

All Laurelwood restaurants support local, sustainable & organic products whenever possible.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of a foodborne illness.

APPETIZERS

BREWERY FRIES \$3.95

GARLIC FRIES \$5.95

CHICKEN STRIPS \$8.95

A basket of breaded chicken strips & brewery fries with choice of dipping sauce.

MACHO NACHOS \$8.95

Cheese, black beans topped with sour cream, tomatoes, jalapeños, green onions & a side of our house-made salsa.

Add Grilled or Tex-Mex Chicken \$3

WINGS \$8.95

Get 'em spicy or tossed in our own [Organic Free Range Red](#) BBQ sauce. Served with bleu cheese dressing, celery & carrots.

BURGERS

Our beef is naturally raised, hormone & antibiotic free.

Served on a brioche bun, with choice of beer-battered fries, soup of the day or organic mixed greens.

Sub garlic fries or hand-battered onion rings for \$1.50

BATTLE GROUND BURGER \$12.95

Two patty's, Tillamook cheddar, fried farm egg, bacon, 1000 island dressing, lettuce, tomato & red onion.

ALL AMERICAN BURGER-The Original \$8.95

Served with lettuce, tomato, mayo & red onion.

BREWERS BURGER \$10.95

Our brewer's favorite! Cheddar, bacon & our own [Organic Free Range Red](#) BBQ sauce with lettuce, tomato, mayo & red onion.

CATHY'S SPECIAL BURGER \$10.95

Bacon, cheddar, fried farm egg, lettuce, tomato, mayo & red onion.

Build it bigger for \$1.00 each:

Mushrooms, jalapeños, [Space Stout](#) chili, black bean chili, avocado, guacamole, bacon, Swiss cheese, pepper jack cheese, cheddar cheese, bleu cheese crumbles or smoked mozzarella cheese.

SANDWICHES

With choice of beer-battered fries, soup of the day or organic mixed greens.

Sub garlic fries or hand-battered onion rings for \$1.50

FISHWICH \$10.95

Halibut filet in our [Hop Monkey IPA](#) batter, fried & topped with lettuce, tomato, red onion & tartar sauce on a brioche bun.

MEDITERRANEAN SANDWICH \$10.95

Choose all-natural chicken breast or house-made veggie patty, topped with spinach, tomato, smoked mozzarella, red onion, marinated pepper relish & basil-pesto spread on Focaccia.

Add bacon \$1

REUBEN \$9.50

Corned beef, sauerkraut, Swiss cheese, mustard sauce, & 1000 Island dressing piled high on marbled rye.

CHICKEN CAESAR WRAP \$8.95

Grilled chicken breast & romaine lettuce tossed in Caesar dressing, with tomatoes & parmesan cheese in a flour tortilla.

TURKEY CLUB \$10.95

A triple decker on grilled Como with turkey breast, bacon, Swiss cheese, lettuce, tomato & mayo.

HOUSE-SMOKED BBQ PULLED PORK \$9.95

Tender pulled pork glazed with our own [Organic Free Range Red](#) BBQ sauce, melted cheddar & topped with coleslaw on a brioche bun.

ENTREES

HALIBUT FISH & CHIPS \$14.95

Dipped in our [Hop Monkey IPA](#) beer batter then fried & served with fries, coleslaw & tartar sauce.

HOUSE-SMOKED FREE RANGE RED RIBS \$14.95

A half rack of St. Louis cut pork ribs, smothered in our own [Organic Free Range Red](#) BBQ sauce. Served with jalapeño mac & cheese and seasonal veggies.

BUTTERNUT SQUASH RAVIOLI \$10.95

With baby spinach, apples, delicata squash & crispy onions in a sage-brown butter sauce with dried cherries.

GOAT CHEESE STUFFED RISOTTO CAKES \$12.95

With Portobello mushroom, baby spinach & topped with tomato-olive artichoke ragout and basil-oil.