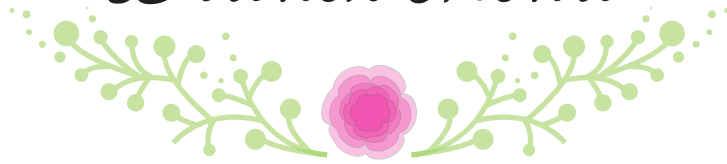


Brunch Menu



~ Small Plates ~

Housemade Beignets 6

powdered sugar & mascarpone dipping sauce

Crab Cakes 8

cabbage slaw, sweet chile vinaigrette & jalapeno remoulade

Cajun Blackened Shrimp & Grits 8

collard greens & bacon

Soup Du Jour 7

Cheese Plate 13

2 cheeses, seasonal fruit, castelvetrano olives & rustic bread

~ Large Plates ~

† Braised Pork Chilaquiles 14

roasted poblanos, corn tortilla chips, red chile sauce

sunnyside eggs & breakfast potatoes

† Chicken Fried Steak 13

breaded sirloin, sunnyside eggs, collard greens, breakfast potatoes & sausage gravy

† Duck Confit Hash 15

gruyere cheese, sunnyside eggs & sauce mornay

* Wild Mushroom Scramble 11

goat cheese, cherry tomatoes, breakfast potatoes & sourdough toast

Croque Madame 12

ham, gruyere cheese, sunnyside egg & whole grain mustard

Chicken & Waffles 14

buttermilk fried chicken, honey butter & maple syrup

Smoked Pork Scramble 12

pepper jack cheese, collard greens, breakfast potatoes & sourdough toast

Grilled Chicken Cobb Salad 13

bacon, bleu crumbles, tomato, avocado, hard-boiled egg and choice of ranch or bleu cheese dressing

~ Kids' Options ~

Waffles & Bacon 8

seasonal fruit, powdered sugar & syrup

Scrambled Eggs & Bacon 6

breakfast potatoes

~ Sides ~

bacon 4

ham 5

breakfast potatoes 4

eggs any style 3 each

english muffin or sourdough toast 2

~ Morning Beverages ~

caffe umbria coffee 2.75 • mighty leaf tea 3

juice 3 • latte 4 • cappucino 3.75

blood orange mimosa or bloody mary 7 by the pitcher 24

white peach bellini or white cosmopolitan 7

fleur de 75 or mango mojito 8

* Wild mushrooms are not an inspected item.

† Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

(503) 607-0960 • www.restaurant503.com • Catering? of course!