

THE HEATHMAN
RESTAURANT & BAR

Weekend Brunch

Morning Breads

Croissant 2.75	Fresh Baked Muffin 2.75
John's Turnover 2.75	Rum Raisin Danish 2.75
Beignets 3 for 1.50	Black Currant Scones 2.75
Sticky Bun 3.75	Heathman Coffee Cake 3.25

Omelettes

served with crispy breakfast potatoes

House Sausage, Peppers, Onions & Swiss 11.50
Spinach, Mushroom & Goat Cheese 11.50
Oregon Dungeness Crab & Pepper Jack 16.50

Sweets

French Toast Napoleon 9.95
*fall fruit compote, candied walnuts
coombs family farms vermont maple syrup*

Malted Belgian Waffle 10.95
whipped cream & huckleberry sauce

Spiced Pumpkin Pancakes 9.95
coombs family farms vermont maple syrup

Hash

served with poached eggs

Corned Beef Hash 12.50
Old Fashion Venison Hash 16.95
Tofu & Vegetable Hash 11.95
Heathman Smoked Salmon Hash 13.95

Eggs

Eggs Benedict 12.75
*choice of smoked pork loin, smoked salmon
or spinach & tomato*

Dungeness Crab Benedict 16.50
*fresh oregon dungeness crab
crispy breakfast potatoes*

Eggs to Your Liking 9.25
*with crispy breakfast potatoes
add bacon, ham or chicken apple sausage 11.50*

5 Minute Eggs & Brioche 11.75
*soft boiled eggs, toasted house made brioche
cracked tellicherry peppercorns, smoked bacon*

Oeuf Mollet & Rib Florentine 14.00
*julia child's favorite egg recipe, eggs, spinach,
mornay sauce with painted hills beef short rib*

Chorizo Scramble Enchilada 12.95
*house made chorizo, caramelized onions,
cheddar cheese, baked in javier's enchilada sauce*

Appetizers

Roasted Organic Beet Salad 6.75
organic red & gold beets, fourme d'ambert cheese, balsamic reduction

Organic Squash with Spiced Balsamic 6.50
*selection of northwest organic squash &
toasted pumpkin seeds, brown butter & spiced balsamic*

Kiyokawa Orchards Apple & Pear Salad 7.00
*mount hood grown fruit, wild arugula,
oregon hazelnut vinaigrette*

Duck Confit with Quince Stuffing 9.75
*crispy skin duck leg, chestnuts, bacon,
poached quince, kiyokawa apple cider reduction*

Butter Lettuce Wedge with Rogue Blue 8.75
*buttermilk dressing, carlton farms bacon lardons,
toasted house made brioche*

Escargot Vol au Vent 11.75
sautéed wild mushrooms & cipollini onions

Entrees

Kalua Pork, Biscuits & Gravy 14.50
john's famous biscuits with apple sausage gravy & eggs

Cobb Salad Sandwich 12.50
*grilled house made sourdough bread, chicken, avocado,
smoked bacon, chopped romaine, tomato, egg*

Crispy Sweetbreads & Fall Squash Risotto 14.95
veal sweetbreads, roasted organic squash, pear cider reduction

Chicken Fried Steak & Eggs 15.50
*john's biscuit crusted ny steak, country gravy
crispy potatoes, sautéed spinach, two eggs any style*

Crispy Skin Trout 15.75
*israeli couscous, roasted peppers, apples,
cranberries & toasted walnuts, red curry beurre fondue*

Monte Cristo Sandwich 12.50
*brioche, turkey, ham, swiss cheese,
oregon huckleberry jam with organic green salad*

Sides & Grains

Smoked Bacon 3.50	House Made Lamb Sausage 3.50
Chicken Apple Sausage 3.50	Grilled Pit Ham 3.50
House Made Chorizo 3.50	Breakfast Potatoes 3.50

Papaya & Fruit Plate 6.95

Granola & Nancy's Honey Yogurt 8.95

Sunshine Dairy Cottage Cheese 2.50

Bob's Red Mill Oatmeal or Seven Grain Porridge 6.75

Heathman Restaurant & Bar

Executive Chef Michael Stanton, Pastry Chef John Gayer
Sous Chefs Damian LaBeaux, Ben Knutsen and Leah Moser
1001 SW Broadway, Portland, Oregon (503) 790-7752

THE HEATHMAN RESTAURANT & BAR

Coffee & Tea

Freshly roasted coffees & teas from Fonté Coffee Roasters of Seattle, Washington

Regular Coffee or Decaf 3.45
exquisite coffee blended from Indonesia, Central America & Africa with a hint of french roast

Italian Blend Espresso Drinks
Espresso 3.75
Cappuccino, Café Mocha or Café Latté 4.50

Fonté Tea Leaves of Distinction 4.50
black teas: earl grey, darjeeling & english breakfast
green teas: gunpowder & oolong ti kuan
herbal: mint mélange & chamomile
scented teas: green orchard, vanilla, jasmine blossom, orange spice & citrus nectar

Juice

Your choice freshly squeezed to order 4.50

Heirloom Orange Ruby Grapefruit
Navel Orange

Other House Juices
Apple, Cranberry, Tomato,
Hot Cider, OJ or Grapefruit 3.50

Pick your passion!

Add any of these juices to your favorite Vodka from the list below for an additional 1.00

~ or ~

We can shake up a house-made bloody mary with your favorite Vodka from the list below for an additional 1.75

Mini Cocktails

like a real cocktail, but smaller
for the times when you want to, but can't...

Monastery 4.00
Frangelico, ginger, Cava

Elderflower 4.50
St. Germain, Cava

Renaissance 4.00
Tuaca, Cava

Flight of all three Minis 12.00

Libations

Poivre Rouge 9.00
Herb infused Elemental Vodka, lemon
red pepper puree, sugar
Add a dash of habenero water for a little extra kick!

Ramos Fizz 7.50
12 Bridges Gin, egg whites, lime, cream, sugar,
and a few drops of orange flower water

Pomme Brut 8.50
Boulard Calvados apple brandy, cranberry juice
topped with Cava Brut, a touch of sugar, and an apple peel

Wines

Sauvignon Blanc, J Christopher, 10.00
Willamette Valley, OR

Chardonnay, Westry Reserve, 14.00
Dundee Hills, OR

Pinot Noir, Michael Christopher, 9.00
Willamette Valley, OR

Syrah, J Scott, Del Rio Vineyard, 10.00
Rogue Valley, OR

Vodka

Absolut	7.50
Absolut Mandrin	7.50
Absolut Peppar	7.50
Belvedere	9.00
Chopin	9.00
Ciroc	10.00
Grey Goose	9.75
Grey Goose La Poire	9.75
Ketel One	7.75
Ketel One Oranje	7.75
Level	9.00
Monopolowa	6.75
Stolichnaya	7.25

Local Spirits

Following the uprising of Northwest microbreweries, there has been a surge of microdistilleries in Portland and the surrounding areas recently. We have some great local flavors you need to check out! A few of these are already featured in our cocktail list, you can find them listed below . . .

44 North	8.00
Crater Lake	7.00
Diamond 100	12.75
Medoyeff	9.25
New Deal	7.25
New Deal Hot Monkey	8.25
Organic-Nation	9.00
Superfly	7.50

Bubbles

Cava, Brut Reserve, Segura Viudas, 7.00
Torrelavit, Spain

Champagne, Louis Roederer, NV Brut Reserve, 15.00
Epernay, France

Sparkling Wine, Argyle Winery, 2007 Brut, 11.00
Dundee, Oregon