



Easter Brunch

April 2023

STARTERS

toast

AVOCADO TOAST

pain de campagne, crushed pinkerton avocado, fried egg

greens

CAESAR

baby gem, crispy prosciutto, boquerones, brioche crouton ⑤ⓧ

SCARLET BEET RAVIOLI

artisanal goat cheese, hazelnut, golden beet vinaigrette ⑤ⓧ

raw/ chilled

OYSTERS

mongers fresh catch, ice wine mignonette, cocktail sauce ⓧ

SHRIMP & KING CRAB COCKTAIL

sweet onion salad, sriracha aioli, ketel one cocktail sauce

ⓧ gluten free

⑤ vegetarian

eating raw or undercooked foods increases risk of foodborne illness!

ENTRÉES

griddles

“KEVINS” BANANAS FOSTER FRENCH TOAST

pain de mie, kahlua flambé bananas, eggnog mascarpone ⑤

CHICKEN AND WAFFLES

*country fried jidori chicken, belgian waffles
bourbon maple syrup, whipped rosemary butter*

TEEMU’S “BRUNCH” BURGER

*american wagyu beef and house sausage, kurobuta pork belly
fried egg, avocado, butter lettuce, tomato, baconaise, frites*

eggs

STEAK BACON AND EGGS

*6oz prime filet mignon, crispy pork belly
poached eggs, toast points*

SELANNE HOUSE OMELETTE

bacon, ham, avocado, sungold tomato, crème fraiche

SELANNE’S BENEDICT

*nueske’s ham, poached egg, avocado, tomato marmalade
house hollandaise, croissant*

SIDES

potatoes/ grains

HASH BROWNS AU GRATIN

yukon potato, crucolo cheese, scallion ⑤ⓧ

WHITE GRITS

whole hominy grits, tillamook white cheddar ⑤ⓧ

BACON & EGGS POUTINE

white cheddar, fried egg, lardon, chipotle aioli

sweets

HUCKLEBERRY FRITTERS

vanilla anglaise ⑤

BRETON CAKE “KOUIGN-AMANN”

meyer lemon curd, crème fraiche whip ⑤

We procure our steaks and proteins only from farms that practice humane, antibiotic and steroid free raising techniques. We believe in supporting local farms and fisheries, which practice sustainability and pesticide free growing.