



HOLIDAY BRUNCH

Sunday, December 18, 2022

10 a.m. to 2 p.m.

STARTERS



toast

AVOCADO TOAST



pain de campagne, crushed pinkerton avocado, fried egg

greens

CAESAR


baby gem, crispy prosciutto, boquerones, brioche crouton  

SCARLET BEET RAVIOLI

artisanal goat cheese, hazelnut, golden beet vinaigrette  

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


 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 

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  

WHITE GRITS


whole hominy grits, tillamook white cheddar  

BACON & EGGS POUTINE


white cheddar, fried egg, lardon, chipotle aioli

sweets

SUGAR AND SPICED BEIGNETS

salted caramel eggnog 

GINGERBREAD SPICE STICKY BUN

housemade cinnamon roll, cream cheese frosting 

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.