



Brunch Menu

Brunch

*All Brunch items are accompanied by fresh seasonal fruit.
Add a side of bacon or chicken apple sausage to any dish, 3.*

Northwest Scramble

Wild Pacific salmon, chive, dill and crème fraîche. Served with a potato latke, 12.

Veggie Scramble

Crimini mushrooms, spinach, roasted red peppers, caramelized onions, fresh herbs and Laura Chenel goat cheese, scrambled together with a potato latke on the side, 9.

Back to Basics Scramble

Three eggs scrambled up with our own Flagship cheese. Served with a side of bacon and a potato latke, 10.

Hot Cinnamon Apple Granola

Agave sweetened sautéed apples, rolled oats, walnuts, dried sour cherries, golden raisins, currants, sesame and pumpkin seeds with milk, 9.

Chicken Chilaquiles

Chicken and tortillas simmered in spicy salsa verde, with scrambled eggs, pico de gallo and crème fraiche, 11.

Buttermilk Pancakes

Sweet cream butter and maple syrup, 8.5 Pancakes made with the seasonal fruit of the day, 9.5

Brioche French Toast

Honey Blank Slate and maple syrup. Have one piece or two, 7. /11.

Steak and Eggs*

Meyer's all natural flat iron steak served with scrambled eggs, potato latke and a spicy salsa verde, 13.

Eggs Bennett*

Poached eggs and bacon over a potato latke, topped with Beecher's Flagship cheese sauce, 10.
Substitute a Dungeness crab cake for the bacon, 14.

Italian Sausage Hash*

All natural Italian chicken sausage with red peppers, fresh herbs, onions and Yukon Gold potatoes.
Topped with two poached eggs, 12.

**Consuming raw or under-cooked meat, eggs, and/or fish cooked to order may increase your risk of food-borne illness.*

Sandwiches

BBQ Pork Sandwich

Slow roasted pork shoulder, brioche bun and Flagship cheese, with mixed greens in a champagne vinaigrette, 11

Turkey Burger

Ground turkey and Italian chicken sausage, Beecher's Fresh Curds, tomato chutney and a sweet slaw side, 12.

B.L.T.A

Zoe's all natural smoked bacon, lettuce, tomato, avocado and mayo on toasted Italian bread, with mixed greens in a red wine vinaigrette, 13.

Bennett's Burger*

House-ground blend of beef steak and pork shoulder, topped with Beecher's Flagship cheese, pickled red onions and whole grain mustard-mayo. Served with our spicy chipotle slaw, 14.

Spicy Crab Cake Po'Boy

Featuring our house Dungeness crab cakes topped with tangy remoulade on baguette. Served with mixed greens in a champagne vinaigrette, 16.

Soup & Salads

Tomato Flagship Soup

With roasted garlic, cup 5. bowl 8.

Bennett's Cobb

Dungeness crab, roasted red pepper, avocado, Flagship cheese, crisped prosciutto and a curried crab lump in a jalapeño lime vinaigrette, 20.

Caesar

Willamette Valley Brindisi Fontina cheese, house croutons and fried capers, 8.5
Add two grilled chicken skewers, 7.5

The Tip of the Iceberg

Light blue cheese-lemon vinaigrette, Rogue Creamery Oregonzola cheese, toasted hazelnuts and tomatoes, 8.

Seasonal Salad

Organic baby lettuce, matchstick apples, shaved fennel, toasted almond slivers and red wine vinaigrette, 7.



**Consuming raw or under-cooked meat, eggs, and/or fish cooked to order may increase your risk of food-borne illness.*