

brunch option

ADD \$8 TO ENTRÉE PRICE:
Includes house coffee or tea and your choice of one glass of the following: bloody mary or champagne, or mimosa

beverages

COFFEE 3

ESPRESSO 3

LATTE 4

TEAS FROM LEAVES 3

GINGER PEACH ICED TEA 3

JUICES 3

FRESH LEMONADE 4

by the bowl

SEASONAL FRUIT & BERRIES 7
Lemon Poppy Seed Curd

BANANA BRULÉE OATMEAL 6
Caramelized Bananas

kidz only

no grownups allowed!

WHICH CAME FIRST 7
THE CHOCOLATE OR THE EGG?
Dark Chocolate Chip Pancakes
With Scare...ambled Egg

3-2-1 BLAST OFF 7
3 Pancakes, 2 Strips of Bacon
1 Egg
And You're Outta Here!

BAD PANCAKES 7
Strawberry Pancakes
Fresh Spanked Cream
Yeah That's Right..We Bad

Please advise our staff of any food allergies

Split plate charge 4

18% gratuity will be added to 5 or more guests

Kitchen Manager: Jorge Angulo

griddle

Two strips Oregon Pepper Bacon **add 2.50**

BUTTERMILK PANCAKES 10
Made from Scratch, Maple Syrup & Butter

RASPBERRY PANCAKES 14
Vanilla Cream

WILLAMETTE HAZELNUT PANCAKES 13
Marion Berry Compote

OREGON TRAIL 12
Two Buttermilk Pancakes, Two Eggs Any Style Pepper Bacon or Apple Maple Sausage or Ham

BLUEBERRY PANCAKES 13
Served with Sweet Butter

specialties

PLUMS FAMOUS DUTCH BABY 12
A Deep Dish Pancake Skillet Baked, Powdered Sugar & Lemon, Two strips Oregon Pepper Bacon **add 2.50**
Well Worth the Wait!

ALDERWOOD SMOKED SALMON HASH 15
Red Potato, Onion & Pepper Hash, Poached Eggs
Dill Hollandaise
Served with Organic Nine Grain Toast

HANGOVER BURGER 15
Ground Sirloin Patty, Fried Egg & Oregon Pepper Bacon, Oregon Tillamook Habanero –Jack Cheese on Grilled English Muffin
Served with Bistro Greens

NORTHWEST BERRY WAFFLE 14
Large Waffle, Fresh Berries & Whipping Cream
Two strips Oregon Pepper Bacon **add 2.50**

SANTA FE EGGS BENEDICT 15
Poached Eggs over Peppered Ham & Fresh Baguette, Chipotle-Cilantro Hollandaise, Served with Plums Potatoes

INDOCHINE CHOPPED SALAD 14
Pulled Organic Chicken, Asian Slaw, Jicama, Peanuts, Crispy Rice Noodles & Spicy Lime Dressing

DUNGENESS CRAB & ASPARAGUS OMELET 16
Fresh Dill Hollandaise
Served with Plums Potatoes & Organic Nine Grain Toast

TURKEY AVOCADO & PEPPER BACON 11
Cilantro Mayonnaise, Toasted Organic Nine-Grain Bread
Served with Bistro Greens

CRUNCHY ALBACORE TUNA 11
Flaked Albacore Tuna, Crisp Vegetables & Cilantro Dressing Organic Nine Grain
Served with Bistro Greens

CAMPFIRE TROUT 16
Pan-Fried Cornmeal Trout, Two Eggs Any Style Oregon Pepper Bacon
Served with Plums Potatoes & Organic Nine Grain Toast

COCONUT FRENCH TOAST 15
Strawberries, Papaya & Banana-Orange Butter & Maple Syrup
Two Strips of Oregon Pepper Bacon **add 2.50**

SHIRRED EGGS 13
Baked Eggs & Parmesan Cream
Garlic Spinach & Tomato Relish on a Baguette
Served with Plums Potatoes

eggs

Plums potatoes, organic nine grain toast

TWO EGGS COOKED ANY STYLE 9

APPLE-HONEY SAUSAGE OR OREGON PEPPER HAM OR PEPPER BACON 11
Two Eggs Cooked Any Style

FLAT IRON STEAK AND EGGS 16
Plums Dry Rub Prime Flat Iron Steak
Two Eggs Cooked Any Style

SPINACH & FETA CHEESE OMELET 13
Sautéed Fresh Spinach, Baby Tomatoes
Kalamata Olives & Barrel Aged Feta Cheese

YOUR SPECIALTY OMELET 15
Select up to 5 of your Favorite Ingredients:
Bacon, Sausage, Ham, Spinach, Cheese, Olives, Tomato, Wild Mushroom, Onions, Asparagus or Peppers

specialty drinks

FRESH CUCUMBER & MINT 10
Vodka, Fresh Lemon Juice Muddled Cucumber & Mint

MIMOSA 8
Champagne & Fresh Orange Juice

ANTITINI 10
Vodka, Fresh Blueberries, Oregon Blackberries, Cranberry Juice

BLOOD ORANGE 10
Vodka, Blood Orange, Juice Fresh Lemon Juice & Splash of Cranberry Juice

OREGON BERRY BELINI 10
Champagne, Marion berry & Blueberry Splash of Orange

BLOODY MARY 10
Plums Version with a Kick!

OREGON BLACKBERRY MARGARITA 10
Premium Tequila, Cointreau, Fresh Lime & Blackberry

SCREWDRIVER 9

WINE LIST →

more Plums....

breakfast m-f 8-11:30

brunch sa-sun 8-11:30

lunch m-f 11:30-3

dinner 5pm daily

catering 949.548.Plums (7586)

to go 949.722.Plums (7586)

Gift Certificates Available