

Meriwether's american grill

SUNDAY BRUNCH Starters

Seasonal Fresh Fruit Plate 3.79

Bowl of Vanilla Yogurt topped with Northwest granola, and served with fresh fruit. 4.99

Oatmeal Brown Sugar, Raisins, 2% or Fat Free Milk 4.29

Selection of Cold Cereal or Granola with Bananas, 2% or fat free milk 3.99

Meriwether's Continental Fresh Baked Scone, Cup of Seasonal Fruit, Juice and Coffee 5.99

Omelets and Eggs

Served with Choice of Wheat, Sour Dough, White, our own spent grain or Rye Toast

English muffin instead of Toast, add.75

All Served With Pacific Northwest Raspberry Preserves

All dishes served with chef's choice of the week dessert

Two Egg Breakfast Two Eggs, Any Style Choice of Ham, Bacon, Canadian bacon or link Sausage with Fresh Idaho Hashbrowns 8.29

Ham and Tillamook Cheddar Omelet Served with Fresh Idaho Hashbrowns 8.99

Veggie Omelet with market vegetables and Hollandaise Sauce, Served with Fresh Idaho Hashbrowns 9.29

Mushroom Omelet Fresh Mushrooms & Swiss cheese, served with Fresh Idaho Hashbrowns 8.79

Grilled Bite Size Steak and Eggs Served with Fresh Idaho Hashbrowns 11.99

Foster Omelet Andouille sausage, shrimp, peppers, onion then topped with spicy Creole Sauce and sour cream 9.59

House Specialties

All dishes served with chef's choice of the week dessert

Smoked Salmon Benedict Hollandaise Sauce Served with Fresh Idaho Hashbrowns 10.99

Crab Cake Benedict Our fresh crab cakes grilled and topped with poached eggs and finished with hollandaise sauce and fresh Idaho hashbrowns 12.99

Croissant Sandwich Grilled Lean Ham, Scrambled Eggs, Smoked Cheddar Cheese, Served with Fresh Seasonal Fruit 8.29

Wild Mushroom Puff Pastry Saute of prociutto ham, wild mushrooms, herbs reduced in heavy cream, served over a puff pastry shell and market vegetables 11.99

Indian Barbecued Salmon fresh salmon, brown sugar glaze, rice and market vegetables 10.99

Classic Eggs Benedict Real Canadian Bacon, Hollandaise, Served with Fresh Idaho hashbrowns 10.29

Chicken Club grilled boneless chicken breast broiled and topped with Swiss cheese, bacon, lettuce tomato, onion served on Foccacia bread 9.59

Traditional Crab Cakes with fresh crab, topped with Hollandaise sauce, served with dried fruit wild rice and market vegetables. 10.99

Triple Berry Pancakes with Assorted Berries 7.59

Old Fashioned Malted Waffle with seasonal fruit and whip cream 7.59

Apple Hazelnut French toast Dipped in a hazelnut flavored batter and topped with Warm apple cinnamon glaze and toasted hazelnuts. 8.99

Chicken Fried Steak & Eggs with country gravy, Served with Fresh Idaho hashbrowns 10.59

Eggs New Orleans Grilled Andouille sausage, set atop an English muffin, poached egg and finished with our spicy Creole Hollandaise 11.99

Buttermilk Pancakes single \$ 2.29 two cakes \$ 4.29 full stack 5.29