



Shed Classics

Served with your choice of potato cakes topped with sour cream & green onion or cheese grits.

You Gotta Have It—Two eggs* any style with your choice of hickory-smoked bacon, pork sausage patty, chicken-apple sausage link, or vegan sausage. Served with a house-buttermilk biscuit. 16⁵⁰

Eggs Benedict—Poached eggs* on a toasted English muffin topped with fresh hollandaise*.

•Canadian Bacon 18⁵⁰ •Bacon & Avocado 19⁵⁰

•Seasonal Veggie 17⁵⁰ •Norwegian Lox & Pickled Onion 21⁵⁰

Veggie Pesto—Scrambled eggs, kale, mushroom, onion, roasted sweet potato, and roasted garlic, topped with cream cheese and basil pesto. Served with a buttermilk biscuit. 17⁵⁰

The Spike-ish—Breakfast burrito with scrambled eggs, black beans, onions, bell pepper, minced garlic, jalapenos, spinach, with pepper jack, chipotle aioli, and salsa fresca. 17²⁵ •Add bacon 4 •Add avocado 2⁷⁵

Sampler Goodness

A guided tour of some of our breakfast favorites

Everything Naughty—House-made buttermilk biscuit covered with hickory-smoked bacon gravy or rosemary-mushroom gravy, potato cake with sour cream and green onion, scrambled eggs, and your choice of bacon, pork sausage patty, chicken-apple sausage link, or vegan sausage. 18⁹⁵

Everything Nice—Sourdough French toast, fresh fruit, potato cake with sour cream and green onion, scrambled eggs, and your choice of bacon, pork sausage patty, chicken-apple sausage link, or vegan sausage. Served with pure maple syrup. 18⁹⁵

Stacked Scrambles

Served over potato cakes or cheese grits. Comes with a house-made buttermilk biscuit

Good Dog—Pork sausage, jalapeno, bell pepper, onion, and scrambled eggs covered with sharp Tillamook cheddar, salsa fresca and chipotle aioli. 17⁹⁵ •Add avocado 2⁷⁵

Stay—Scrambled eggs, mushroom, kale, onion, roasted sweet potato, and roasted garlic, topped with your choice of hickory-smoked bacon gravy or rosemary-mushroom gravy. 17⁵⁰

The Killingsworth—Shiitake mushroom, hickory-smoked bacon, leeks, minced garlic, and scrambled eggs topped with cheddar cheese, rosemary-mushroom gravy, and green onion. 18

Fetch—Hickory-smoked bacon and egg scramble topped with sharp cheddar, tomato, and green onion. 17⁹⁵ •Add avocado 2⁷⁵

Roll Over—Pork or veggie sausage scrambled with two eggs, topped with your choice of hickory-smoked bacon gravy or mushroom-rosemary gravy. 17⁷⁵

We serve only free range eggs, chicken, and wild-caught Alaskan salmon

~Many of our menu items can be prepared either vegan or vegetarian. Please ask your server for suggestions.~
*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

Tin Tangents

Coco Rice & Jazz—Creamy coconut rice over a bed of fresh spinach, topped with crispy blackened tofu, ranchero black beans, and avocado. Served with a house buttermilk biscuit. 17⁵⁰

Farro Sanders—A vegan bowl with farro, leeks, asparagus, green garbanzo beans, and roasted garlic, topped with an avocado chimichurri and sliced red cabbage.

Served with Grand Central sourdough toast. 17⁵⁰ •Add avocado 2⁷⁵ •Add 2 eggs* 4⁹⁵

Way Out West—Crispy corn tortillas, jasmine rice, ranchero beans, two eggs* any style, sharp Tillamook cheddar, salsa fresca, chipotle aioli, and sour cream piled high in a bowl. 16⁵⁰

Avocado Toast—Two slices of multigrain toast with an herbed goat cheese, thinly-sliced avocado, toasted pepitas, two fried eggs, chili flakes, and pickled red onions. 15 •Add Lox 5

Sweets

Raspberry Jammers for the Table—Three mini house-made buttermilk biscuits baked with a delightful dollop of raspberry jam. 8²⁵ Add additional jammers 2/ea

Sinful—Grand Central Sourdough french toast grilled golden brown and topped with powdered sugar. Served with fresh fruit and real maple syrup. 16⁷⁵

A Slice of Sinful—Grand Central sourdough french toast topped with powdered sugar. Served with fresh fruit and real maple syrup. 8

Belly Pleaser—Creamy coconut rice topped with bananas. Sprinkled with cinnamon. 7

Sandwiches & Burgers

Served with a dill pickle spear and your choice of potato chips or a garden salad.

Upgrade to Caesar salad or baby red potato wedges. 2*

Classic Burger—6 oz beef patty*, pickled red onion, lettuce, dill pickles, and horseradish spread on a grilled potato bun. 16⁵⁰ •Add bacon 4 •Add avocado 2⁷⁵ •Add sharp cheddar or pepper jack 2

Salmon and Spice—Blackened salmon*, roasted red peppers, pepper jack, lettuce, pickled red onion, and chipotle aioli on a grilled potato bun. 20²⁵

Heartless Artichoke—A creamy blend of artichoke hearts, mayo, garlic, lemon, and parmesan on grilled sourdough with roasted red peppers and pepper jack. 17⁵⁰

Salads

Captain's Caesar—Romaine lettuce and house croutons tossed in anchovy Caesar dressing* topped with shaved parmesan and served with a lemon wedge. 15

•Add grilled or blackened chicken 6 •Add grilled or blackened Alaskan salmon 7

McCobb—Chopped romaine and mixed greens, blue cheese crumbles, tomato, hard-boiled egg, avocado, candied bacon, and grilled chicken with a side of blue cheese wasabi dressing. 18⁵⁰

•Sub grilled or blackened Alaskan salmon 3

*~Many of our menu items can be prepared either vegan or vegetarian. Please ask your server for suggestions.~
Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

À La Carte

Bacon, Pork Sausage, or Chicken-Apple Sausage 5⁷⁵
Vegan Sausage 6
Avocado 2⁷⁵
Potato Cakes 5
Cheese Grits 5
One Egg*/Two Eggs 2⁵⁰/4⁹⁵
Buttermilk Biscuit 5
Sourdough French Toast with Fresh Fruit 8
New Cascadia Gluten-Free Toast 2⁹⁵
Grand Central Toast: Sourdough or Multigrain 2⁷⁵

Hickory Smoked Bacon Gravy 5
Mushroom-Rosemary Gravy 4⁵⁰
Sautéed Greens 3⁹⁵
Roasted Veggies 4⁷⁵
Fresh Fruit 6
Roasted Red Potatoes with
Feta-Buttermilk Dipping Sauce 7⁷⁵
Free-Range Chicken Breast (grilled or blackened) 8
Wild-Caught Alaskan Salmon (grilled or blackened) 9

For The Kiddos

Cheesy Eggs-n-Taters (or grits)

Scrambled eggs topped with cheddar cheese with plain potato cakes or cheese grits. 9²⁵

Grand Central Sourdough French Toast

French toast with fresh fruit and pure maple syrup. 8
Add two eggs 4⁹⁵

Tofu, Grits 'n' Greens

Marinated organic tofu, sautéed greens and a side of cheesy grits. 9²⁵

Cheesy Eggs-n-Biscuit

Scrambled eggs topped with cheddar, and a scratch made buttermilk biscuit. 9²⁵

Grilled Cheese—served with carrot sticks or Kettle chips

Cheddar on grilled Grand Central sourdough. 9²⁵ Add ham. 5²⁵

Quesadilla—served with carrot sticks or Kettle chips

Grilled flour tortilla with cheddar cheese. 9

For The Pups

Fido Food—Free-range chicken thighs and sweet potatoes. 8⁵⁰

Doggie Dessert—Blended banana, peanut butter, and yogurt chilled, served with a crunchy treat 7

N/A Beverages

- OJ or grapefruit 5²⁵
- Cranberry, tomato or apple juice 4⁷⁵
- House Kombucha 4⁷⁵
- Reed's Ginger Beer 4⁵⁰
- Soda: Coke, Diet Coke, Sprite 3⁷⁵
- Milk 5⁷⁵ Chocolate Milk 6
- Hot Chocolate with whip 6⁵⁰
- Hot Teas by Smith 4
- House drip coffee 4
- Iced Tea 3⁵⁰
- Arnold Palmer 4⁵⁰
- Lemonade or Limeade 4⁵⁰
(Add prickly pear, passionfruit or ginger syrup 1)
- Chicha Morada 5²⁵ (Peruvian purple corn, cinnamon, clove, lime juice, sugar)

**Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.*

Full Service Espresso Bar

Latte, Mocha, Chai etc... we can do it

Milk: Whole

Milk Alternatives: almond, soy or oat. Add .75

Flavors: Chocolate, caramel, vanilla, sugar-free vanilla, almond, hazelnut

Mocktails & Alcohol-Free Brew

Chicha Cider—Locally-made chicha morada steamed with apple cider, ginger, and a cinnamon stick. 8²⁵

Boocha'rita—House kombucha, grapefruit juice, orange juice, lime and simple syrup with a sugary Cajun-salted rim. 8⁵⁰

Ginger No'jito—Muddled mint leaves, ginger syrup, grapefruit juice, lime juice, and soda water with a lime wedge. 8⁵⁰

Sweet-n-Spicy Margo—Passion fruit purée, lime juice, and jalapeno syrup served over ice with a cajun-salted rim and lime. 8⁵⁰

Lolo Sparkle Hops—Pomelo sage or Yuzu orange blossom sparkling hops. 12oz can. 4²⁵

Lolo No'mosa—Lolo Pomelo sage sparkling hops and grapefruit juice. 7⁵⁰

Athletica Brewing IPA—12oz can. 4²⁵

Beer On Draft 7

Rotating local brews. Please ask your server about our current selection.

Shed Cocktails

Bloody Mary—Vodka, house bloody mix, worcestershire (g/f. v.), and pickled veggies in a salted pint. 13
Upgrade your Mary with a house-infused vodka: hot pepper, pickle, bacon, or cucumber. 14⁵⁰

Make Your Mimosa—Opera Prima in a pint with orange, grapefruit, pineapple, or cranberry juice. 13
OR get fancy with Passionfruitopia, Chicha Morada, or Kombucha. 15

Best in Show—Tito's vodka, grapefruit juice, ginger syrup, champagne float, orange twist. 14

Mojito—Rum, fresh-squeezed lime juice, muddled mint, simple syrup and soda with grapefruit juice. 14

Prickly Pear Margarita—Tequila, prickly pear purée, fresh-squeezed lime juice, triple sec and simple syrup in a salted pint glass. 14

Spicy Passion Margarita—House-infused hot pepper tequila, passion fruit purée, fresh-squeezed lime juice, triple sec, and simple syrup with a cajun-salted rim. 14

Elderflower Lemonade—Elderflower liqueur, vodka, fresh-squeezed lemon juice, simple syrup. 13

Cucumber Gin Limeade—House-infused cucumber gin, fresh squeezed lime juice, simple syrup. 13

Bee's Pajamas—Gin, fresh-squeezed lemon juice, honey simple syrup, and raspberry. 13

Secret Crush—Buffalo Trace, maple syrup, fresh squeezed lemon juice, orange juice, orange bitters. 13

Yaass Queen—Tito's, lemon juice, ginger syrup, topped with butterfly pea flower tea. 13

Warm-ups

Shed's on Fire—Bacardi 151 lit afire, Kahlúa, Frangelico, Baileys and coffee in a caramelized sugar-rimmed wine glass with whipped cream and a chocolate covered espresso bean. 14

Tin Toddy—Whiskey, ginger syrup, fresh-squeezed lemon juice, hot water, lemon and cloves. 13

Feeling Lucky—The classic Jameson, Baileys and coffee, topped with whipped cream. 13

Chris' Mulled Wine—Red wine spiced with cinnamon, cardamon, cloves, oranges, and brandy. 12