

# THE HEATHMAN RESTAURANT & BAR

## Weekend Brunch

### Morning Breads

Choice of 3 \$5.00

*Croissant*      *Fresh Baked Muffin*  
*Beignets*      *Black Currant Scones*  
*Sticky Bun*    *Portuguese Sweet Bread*

### Omelettes 11.95

*Served with roasted breakfast potatoes*

Smoked Salmon, Green Onion & Cream Cheese  
*or*  
Ham, Swiss Cheese & Caramelized Onions  
*or*  
Asparagus, Wild Mushroom & Goat Cheese  
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Oregon Dungeness Crab 18.95  
*pepper jack cheese*

### Sweets

Portuguese Sweet Bread French Toast 9.00  
*banana & candied macadamia nuts,  
coombs family farms vermont maple syrup*  
Malted Belgian Waffle 9.95  
*whipped cream & hood strawberries, vermont maple syrup*  
Lemon Poppy Seed Pancakes 9.95  
*coombs family farms vermont maple syrup*

### Hash

*served with poached eggs*

Corned Beef Hash 12.50  
Heathman Smoked Salmon Hash 13.95

### Eggs

Crab Cakes & Eggs 15.75  
*poached eggs, roasted potatoes & hollandaise sauce*  
Eggs Benedict 12.75  
*choice of smoked pork loin, smoked salmon  
or asparagus & tomato*  
Oregon Dungeness Crab Benedict 18.95  
Eggs to Your Liking 9.25  
*with roasted breakfast potatoes  
add bacon, ham or pork apple sausage 11.50*  
Braised Chicken Frittata 10.50  
*snap & english peas, spinach, avocado*  
Hanger Steak & Eggs 17.50  
*grilled hanger steak, asparagus & roasted potatoes*

### Sides & Grains

*Bacon*      3.50    *Pork Apple Sausage*      3.50  
*Grilled Ham* 3.50    *Breakfast Potatoes*      3.50  
*Fruit Plate ~ small* 5.00    *large* 8.50  
*Granola & Nancy's Honey Yogurt* 3.50  
*Oatmeal or Seven Grain Porridge* 6.75  
*Selected Cold Cereals* 3.50

### Oysters

Oysters On The Half Shell 13.75  
Cedar Planked Oysters 4.50  
Hang Town Fry 13.50

### Starters

Dungeness Crab Salad 14.50  
*mango, avocado citrus vinaigrette*  
Hood Strawberries & Cabecou Feuille 9.00  
*warm peppered goat cheese grilled in a chestnut leaf  
arugula & pomegranate reduction, toasted almonds*  
Caesar 9.75  
*romaine lettuce, garlic croutons & grana padano*  
Grilled Asparagus 6.50  
*extra virgin olive oil, shave reggiano*  
Artichoke & Bay Shrimp 9.50  
*lemon aioli, tomato vinaigrette*  
Beets, Beans & Bleu Cheese 7.50  
*chioggia & red beets, baby spinach, fourme d'ambert cheese*

### Pig

Kalua Pork & Biscuits 10.00  
*John's famous biscuits with apple sausage gravy,  
pulled smoked pork & two eggs any style*  
Boudin Blanc & Flageolet Beans 12.50  
*grilled house made pork chicken sausages  
french beans with ham & two poached eggs*  
Smoked Pork Chop 12.50  
*roasted fingerling potatoes & fuji apples  
wild arugula~horseradish salad, apple cider glaze*  
Papaya Glazed Ham Steak 11.50  
*grilled pineapple salsa, jasmine rice  
sunny side up eggs*

### Entrees

Albacore Nicoise 13.75  
*potatoes, tomatoes, asparagus, olives  
egg, aioli & boquerones anchovies on butter lettuce*  
Cobb Salad 14.50  
*roasted chicken breast, avocado, smoked bacon, bleu cheese  
romaine, tomato & egg*  
Wild Sturgeon 18.75  
*spring vegetable risotto, sweet pea coulis*  
Pesto Crusted Salmon 17.50  
*red onion relish, sautéed spinach*  
Bouillabaisse 14.75  
*seafood stew in a tomato-saffron broth*  
Chicken Bucatini 13.95  
*morels, fava beans, english peas, white wine, parmesan*  
Steelhead Amandine 13.00  
*sautéed with almonds & brown butter*

All Eggs From Certified Humanely Treated, Cage Free Chickens

Heathman Restaurant & Bar  
1001 SW Broadway, Portland, Oregon (503) 790-7752  
[www.heathmanrestaurantandbar.com](http://www.heathmanrestaurantandbar.com)

# THE HEATHMAN

## RESTAURANT & BAR

### Coffee & Tea

*Freshly roasted coffees & teas from Fonté Coffee Roasters of Seattle, Washington*

**Regular Coffee or Decaf 3<sup>45</sup>**  
*exquisite coffee blended from Indonesia, Central America & Africa with a hint of french roast*

**Italian Blend Espresso Drinks**  
*Espresso 3<sup>75</sup>*  
*Cappuccino, Café Mocha or Café Latté 4<sup>50</sup>*

**Fonté Tea Leaves of Distinction 4<sup>50</sup>**  
*black teas: earl grey, darjeeling & english breakfast*  
*green teas: gunpowder & oolong ti kuan*  
*herbal: mint mélange & chamomile*  
*scented teas: green orchard, vanilla, jasmine blossom, orange spice & citrus nectar*

### Juice

**Your choice freshly squeezed to order 4.50**

Navel Orange                      Ruby Grapefruit  
 Lemonade                              Lime Aid

### Other House Juices

Apple, Cranberry, Tomato,  
 Hot Cider, OJ or Grapefruit 3.50

*Pick your passion!*

Add any of these juices to your favorite Vodka from the list below for an additional 1.00

~ or ~

We can shake up a house-made bloody mary with your favorite Vodka from the list below for an additional 1.75

### Minis

like a real cocktail but smaller  
 for the times when you want to, but can't...

**Kir Royale 4.00**

Clear Creek Cassis with sparkling brut cava

**Rhubarb Delight 4.50**

Sweetened rhubarb syrup with sparking brut cava

**Mini Champagne Cocktail of the Week 4.00**

Sparkling brut cava, citrus liqueur, orange flower water

**Flight of all three Minis 12.00**

### Libations

**\* The Barletta \* 11.00**

Bombay Sapphire Gin, St. Germain Elderflower Liqueur, grapefruit and house infused blueberry vinegar.  
*Portland's Most Inspired Bartender 2009 Competition Winner!!!*

**The Immortal French 75 8.00**

Hand-squeezed lemon, Cricket Club Gin, sugar & brut champagne

**\* Cherries Neat \* 11.00**

Germain-Robin Brandy infused in-house with sour Oregon Cherries, aged 2 months

**The Harry's Bar Bellini 8.00**

Absolut Apeach, fresh white peach purée, & a large pour of sparkling brut

**Ultimate Grapefruit Drop 9.00**

Absolute Ruby Red Vodka, Citronge, and fresh lemon juice, finished with a flaming grapefruit disc.

**Ramos Fizz 7.50**

**12 Bridges Gin**, egg whites, sour, cream, sugar & a few drops of orange flower water

**Bloody Heathman 8.00**

House-made bloody mary & Smirnoff vodka, garnished with pickled peppers, manzanilla olives & pickled onions

### Vodka

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Absolut	7.50
Absolut Mandrin	7.50
Absolut Peppar	7.50
Belvedere	9.00
Belvedere Pomarancza (orange)	9.00
Chopin	9.00
Ciroc	10.00
Grey Goose	9.50
Grey Goose La Poire	9.50
Ketel One	7.50
Level	9.00
Monopolowa	6.75
Stolichnaya	7.25

### Local Spirits

Crater Lake	7.00
Elemental	10.00
Diamond 100	12.75
Medoyeff	9.25
New Deal	7.25
New Deal Hot Monkey	8.25
Organic Nation	9.00

### Bubbles

Cava, Brut Reserve, Segura Viudas, 7.00 Torrelavit, Spain
Champagne, Taittinger, Brut Rosé, 21.00 Reims, France
Champagne, Nicolas Feuillatte, NV Brut Reserve, 16.00 Epernay, France
Champagne, Jose Michel & Fils, NV Brut, 13.00 a Moussy Coton d'Epernay, France