

**THE HEATHMAN**  
RESTAURANT & BAR

# Mother's Day Brunch

## Sweets



Portuguese Sweet Bread French Toast 13<sup>00</sup>  
*banana & candied macadamia nuts  
coombs family farms vermont maple syrup*

Malted Belgian Waffle 14<sup>95</sup>  
*whipped cream & fresh fruit, mixed berry compote*

## Omelettes

*served with roasted breakfast potatoes*

Spinach, Mushroom & Goat Cheese 13<sup>95</sup>  
*or*

Oregon Dungeness Crab & Pepper Jack 18<sup>50</sup>

## Eggs



Eggs Benedict 14<sup>75</sup>  
*choice of smoked pork loin, smoked salmon or spinach & tomato  
with local dungeness crab 18<sup>50</sup>*

Ox Tail Frittata 13<sup>75</sup>  
*painted hills ox tail, tomatoes, red onion  
crème fraiche, organic green salad*

Duck Confit & Scramble Eggs 15<sup>50</sup>  
*grilled ramps & scrambled eggs  
brandy moyer prune popover*

Oeuf Mollet & Rib Florentine 17<sup>75</sup>  
*julia child's favorite egg recipe, eggs, spinach,  
mornay sauce with painted hills beef short rib*

## Hash

Corned Beef Hash 14<sup>50</sup>  
*served with poached eggs*

Heathman Smoked Salmon Hash 15<sup>95</sup>  
*served with poached eggs*



## Appetizers

Grilled Maui Gold Pineapple 6<sup>95</sup>  
*heirloom navel segments & smoked cypress finishing salt*

Miners Lettuce & Smoked Duck Breast 9<sup>75</sup>  
*pickled hon shimeji mushrooms, shaved cantal cheese,  
sherry vinaigrette*

Dungeness Crab Salad 16<sup>50</sup>  
*mango, avocado & citrus vinaigrette*

Wild Watercress & Lox 8<sup>75</sup>  
*oregon coastal wild watercress & shaved fennel,  
carlton bacon lardons and meyer lemon vinaigrette*

Classic Caesar Salad 9<sup>75</sup>  
*hearts of romaine, garlic croutons & parmesan*

## Specials for Mom

Kalua Pork, Biscuits & Gravy 16<sup>50</sup>  
*john's famous biscuits with apple sausage gravy & eggs*

Roast Leg of Lamb 23<sup>75</sup>  
*braised chard, horseradish~potato gratin, lamb jus*

Spring Chinook Salmon 35<sup>75</sup>  
*columbia river king salmon, spring onions  
crispy oyster mushrooms, fava beans, onion pistou*

Beef Cheek Parmentier 22<sup>75</sup>  
*baby carrots, spring onions, pomme puree*

Bouillabaisse 21<sup>00</sup>  
*clams, mussels, prawns & fish all simmered in a saffron broth*

## Sides & Grains

Carlton Farms Bacon 3.50	House Made Lamb Sausage 3.50
Grilled Pit Ham 3.50	Chicken Apple Sausage 3.50
Breakfast Potatoes 3.50	House Made Chorizo 3.50
Papaya & Fruit Plate 6.95	
Granola & Nancy's Honey Yogurt 8.95	

Heathman Restaurant & Bar

Executive Chef Michael Stanton, Pastry Chef John Gayer  
Sous Chefs Damian LaBeaux, Ben Knutsen and Leah Moser  
1001 SW Broadway, Portland, Oregon (503) 790-7752

[www.heathmanrestaurantandbar.com](http://www.heathmanrestaurantandbar.com)

## Coffee & Tea

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

**Regular Coffee or Decaf 3.45**  
*exquisite coffee blended from Indonesia, Central America  
& Africa with a hint of french roast*

**Italian Blend Espresso Drinks**  
*Espresso 3.75*  
*Cappuccino, Café Mocha or Café Latté 4.50*

**Fonté Tea Leaves of Distinction 4.50**  
*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**

Heirloom Navel Ruby Grapefruit  
Cara Cara Orange Minneola Tangelos  
Blood Orange Murcott Mandarin

### 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

## Mini Cocktails

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

**Sweet Serenade 4.00**  
Drambuie with sparkling brut cava and cinnamon

**Whisper 4.50**  
Amaretto with a blood orange bitters soaked sugar cube  
topped with sparkling brut cava

**Bisou 4.00**  
Creme de Framboise with sparkling brut cava

**Flight of all three Minis 12.00**

## Libations

**The Harry's Bar Bellini 8.00**  
Absolut Apeach, fresh white peach purée,  
& a large pour of sparkling brut

**Ramos Fizz 7.50**  
**12 Bridges Gin**, egg whites, lime, cream, sugar  
& a few drops of orange flower water

**Bloody Heathman 8.00**  
House-made bloody mary mix & Smirnoff vodka,  
garnished with pickled peppers, manzanilla olives  
& pickled onions

## Vodka

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

Following the uprising of Northwest microbreweries, there has been a surge of microdistilleries in Portland and the surrounding areas recently. We have some great local flavors you need to check out! A few of these are already featured in our cocktail list, you can find them listed below . . .

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
Superfly	7.50