



BREAKFAST | MON-FRI 630AM - 11AM SAT-SUN 6:30AM - 2:00PM

BREAKFAST DRINKS

**MIMOSA 11 | SCREWDRIVER 10 | SMITH TEA 7 | ICED TEA 5
COFFEE 6 | ESPRESSO 6.5 | LATTE 7 | SODA 5 | JUICE 6**

SIGNATURE BLOODY MARY 14

in house bloody mary mix, tito's vodka, charcuterie garnish, celery

BRUNCH PUNCH 13

vodka, brut, orange juice, pineapple juice, muddled berries, mint, citrus sugar rim

MULLED WINE 13

red wine, brandy, clove, cinnamon, star anise, orange peel; served warm

PEPPERMINT PATTY 10

hot chocolate and peppermint schnapps, whipped cream topping

BREAKFAST SPECIALTIES

***WE PROUDLY SERVE BIG ED'S ARTISAN BREAD: SOURDOUGH, WHEAT, OR ENGLISH MUFFIN
GLUTEN-FREE TOAST AVAILABLE UPON REQUEST***

SIGNATURE BREAKFAST* 17

2 eggs any style, garlic herb breakfast potatoes, big ed's toast
choice of: daily's thick cut bacon, sausage links, canadian bacon, or vegetarian sausage

CLASSIC EGGS BENEDICT* 19

hollandaise, canadian bacon, big ed's english muffin, poached eggs, garlic herb breakfast potatoes

ELK MORNING HASH* 19

elk sausage, crispy potatoes, bell peppers, caramelized onions, sunny side up eggs,
pickled fresno peppers, sour cream, queso fresco, big ed's toast
substitute elk sausage to vegetarian sausage available

BREAKFAST BURRITO 18

scrambled eggs, caramelized onions, bell peppers, queso fresco, flour tortilla,
served with garlic herb breakfast potatoes, salsa, sour cream
choice of: elk sausage, pork sausage, bacon, canadian bacon, or vegetarian sausage

BREAKFAST SANDWICH 17

big ed's english muffin, cheddar cheese, fried egg, served with garlic herb breakfast potatoes
choice of: sausage, bacon, canadian bacon, or vegetarian sausage

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.

ROAM

EAT • DRINK

PANCAKES & FRENCH TOAST

BUTTERMILK PANCAKES (3) 15 (V)

fresh berries, butter, maple syrup, powdered sugar
chocolate chips available upon request

BRIOCHE FRENCH TOAST (3) 16 (V)

fresh berries, powdered sugar, maple syrup, butter, big ed's brioche

OMELETS & SCRAMBLES

**SERVED WITH GARLIC HERB POTATOES AND BIG ED'S TOAST
WE PROUDLY SERVE CAGE-FREE EGGS**

SIGNATURE 18 (GF)

elk sausage, queso fresco, sour cream, caramelized onions,
bell peppers, chives

BEND 19 (V, GF)

mushrooms, feta cheese, spinach, chives

GREEK 18 (V, GF)

kalamata olives, sun-dried tomato, feta cheese, chives

LIGHT & EASY

GRANOLA AND YOGURT 12 (V, T)

plain greek yogurt, granola, fresh berries

BOB'S RED MILL STEEL CUT OATMEAL 12 (VG, GF)

brown sugar, raisins, cinnamon

BOWL OF FRUIT 11 (VG, GF)

seasonal selection of fruits and berries

CHIA MORNING POWER BOWL 14 (VG, GF, T)

chia seed pudding made with turmeric and almond milk,
assorted berries, pepitas, marcona almonds

A LA CARTE SIDES

DAILY'S THICK CUT BACON (3) 9 (GF)

VEGETARIAN SAUSAGE (2) 9 (V, GF)

CRISPY MORNING POTATOES 7 (V, GF)

CANADIAN BACON (2) 8 (GF)

BIG ED'S TOAST 6 (V)

TWO EGGS ANY STYLE 7 (V, GF)

PLAIN GREEK YOGURT 8 (V, GF)

SAUSAGE (2) 8 (GF)

BAGEL WITH CREAM CHEESE 9 (V)

BAGEL WITH SMOKED SALMON DIP 14

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.

ROAM

EAT • DRINK

WEEKEND BRUNCH

saturday & sunday | 7am-2pm

LEMON POPPYSEED PANCAKES (3) 17 (V)

fresh berries, cream cheese frosting, lemon zest

FRENCH TOAST WITH SEASONAL FRUIT COMPOTE (3) 18 (V)

seasonal fruit compote, powdered sugar, maple syrup, cream cheese frosting

SMOKED SALMON EGGS BENEDICT* 23

*hollandaise, smoked salmon, big ed's english muffin, poached eggs,
garlic herb breakfast potatoes*

CHARCUTERIE 24 (T)

*olympia provisions cured meats, local cheeses, artisan crackers, marcona almonds, seasonal
fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds
(gluten free crackers available upon request)*

CRISPY BRUSSELS SPROUTS 15 (T, GF, V)

balsamic glaze, candied walnuts, cranberries, pepitas

PECORINO TRUFFLE FRIES 16 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

SIGNATURE BURGER* 21

*8oz grass-fed beef patty, tomato, daily's thick cut bacon, tillamook white cheddar, pickled red
onion, lemon scented arugula, big ed's brioche bun, and choice of fries, potato chips, or add
side signature salad \$3 (sub impossible meatless patty)*

ELK BANGER 20

*big ed's stadium roll, gremolata, pickled relish aioli, elk sausage, roasted red peppers,
potato chip*

CAESAR SALAD 14

*white anchovy dressing, shaved grana padano, ciabatta croutons, crisp romaine,
crispy parmesan
add anchovies \$3 | add grilled chicken breast \$6 | add grilled salmon \$8*

SIGNATURE GREEN SALAD 15 (T, GF, V)

*mixed lettuce, parmesan, toasted almonds, cherry tomatoes, cucumbers, roasted red peppers,
olives, kalamata balsamic vinaigrette
add grilled chicken breast \$6 | add grilled salmon \$8*

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.*



LUNCH | MONDAY - FRIDAY 11AM-2PM

STARTERS

CHARCUTERIE 24 (T)

olympia provisions cured meats, local cheeses, artisan crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds (gluten free crackers available upon request)

GRILLED SHRIMP ANDOUILLE SKEWERS (2) 23 (GF)

jumbo shrimp, andouille sausage, red onions, fried grits, gremolata, lemon scented parsley

SMOKED SALMON AND CAVIAR DIP 18 (GF)

house made dip, potato chips, seasonal roe, chives

CRISPY BRUSSELS SPROUTS 15 (T, GF, V)

balsamic glaze, candied walnuts, cranberries, pepitas

HEIRLOOM TOMATOES 15 (VG, GF)

sliced heirloom tomatoes, cherry tomatoes, extra virgin olive oil, basil, oregon pinot noir salt

CRISPY CALAMARI 19

roasted red peppers, pepperoncini, gochujang remoulade

ROASTED CARROTS AND WHIPPED FETA 15 (T, GF, V)

maple and balsamic roasted carrots, house made feta dip, extra virgin olive oil, pepitas, pine nuts, parsley salad

AHI TUNA CEVICHE* 24 (GF)

tuna poke cubes, lime juice, pico de gallo, cucumbers, crispy tostadas, cilantro, capers, fresno peppers

CHARRED SHISHITO PEPPERS 17 (T, GF)

red pepper coulis, toasted hazelnuts, fresno peppers, crispy pork belly bits, goat cheese

SNACK TRIO 9 (T, GF, VG)

marcona almonds, spanish corn nuts, mixed olives

PECORINO TRUFFLE FRIES 13 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.



SOUPS & SALADS

ADD TO SALAD: CHICKEN 6 | SALMON* 8

white anchovy dressing, shaved grana padano, ciabatta croutons, crisp romaine, crispy parmesan | *add anchovies \$3*

SIGNATURE GREEN SALAD 15 (T, GF, V)

mixed lettuce, parmesan, toasted almonds, cherry tomatoes, cucumbers, roasted red peppers, olives, kalamata balsamic vinaigrette

BURRATA CAPRESE SALAD 18 (V, GF)

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, extra virgin olive oil, basil

HONEYCRISP KALE SALAD 18 (T, GF, V)

chopped kale, honeycrisp apples, pecorino cheese, cinnamon honey vinaigrette, crispy shallots, pepitas, dried cranberries, candied walnuts

CURRIED PUMPKIN SOUP 13 (T, V, GF)

house made soup, coconut milk, curry, fall spices, crème fraiche, pepitas, cilantro

MAINS

GLUTEN FREE BURGER BUN AND SANDWICH BREAD AVAILABLE +2

SIGNATURE BURGER* 21

(sub impossible meatless patty)

8oz grass-fed beef patty, tomato, daily's thick cut bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, big ed's brioche bun

WAGYU BOLOGNESE 29

house made with ground wagyu beef, freshly shaved parmesan, pappardelle pasta, micro basil (gluten free penne pasta available upon request)

ELK BANGER 20

big ed's stadium roll, gremolata, pickled relish aioli, elk sausage, roasted red peppers, potato chips

ITALIAN SUB 16

calabrese, pepperoni, speck, capicola, pepperoncinis, provolone, sun dried tomato, shredded lettuce, gorgonzola aioli, hoagie roll, roasted red pepper

BLT TURKEY CLUB 19

parmesan crusted big ed's sourdough, daily's thick cut bacon, lettuce, tomato, maple aioli, smoked turkey | *add avocado \$4*

MUSHROOM RAGU 30 (V)

seasonal mushroom mix roasted with rosemary and garlic, pecorino and parmesan cheese blend, pappardelle pasta, garlic herb butter, caramelized onion (gluten free penne pasta available upon request) | *add grilled chicken breast \$6*

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.



DINNER | DAILY 5-9PM

STARTERS

CHARCUTERIE 24 (T)

olympia provisions cured meats, local cheeses, artisan crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds (gluten free crackers available upon request)

GRILLED SHRIMP ANDOUILLE SKEWERS (2) 23 (GF)

jumbo shrimp, andouille sausage, red onions, fried grits, gremolata, lemon scented parsley

SMOKED SALMON AND CAVIAR DIP 18 (GF)

house made dip, potato chips, seasonal roe, chives

CRISPY BRUSSELS SPROUTS 15 (T, GF, V)

balsamic glaze, candied walnuts, cranberries, pepitas

HEIRLOOM TOMATOES 15 (VG, GF)

sliced heirloom tomatoes, cherry tomatoes, extra virgin olive oil, basil, oregon pinot noir salt

CRISPY CALAMARI 19

roasted red peppers, pepperoncini, gochujang remoulade

ARTICHOKE AND SPINACH DIP CROQUETTES (4) 17 (V)

pickled relish aioli, fried kale

ROASTED CARROTS AND WHIPPED FETA 15 (T, GF, V)

maple and balsamic roasted carrots, house made feta dip, extra virgin olive oil, pepitas, pine nuts, parsley salad

AHI TUNA CEVICHE* 24 (GF)

tuna poke cubes, lime juice, pico de gallo, cucumbers, crispy tostadas, cilantro, capers, fresno peppers

CHARRED SHISHITO PEPPERS 17 (T, GF)

red pepper coulis, toasted hazelnuts, fresno peppers, crispy pork belly bits, goat cheese

SNACK TRIO 9 (T, GF, VG)

marcona almonds, spanish corn nuts, mixed olives

PECORINO TRUFFLE FRIES 16 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

WAGYU BEEF SLIDERS* (2) 20

brioche bun, kimchi aioli, sesame marinated cucumbers, cilantro, wagyu beef, tillamook white cheddar

ELK BANGER 18

big ed's stadium roll, gremolata, pickled relish aioli, elk sausage, roasted red peppers

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.

ROAM

EAT • DRINK

SOUPS & SALADS

CAESAR 14

white anchovy dressing, shaved grana padano, ciabatta croutons, crisp romaine, crispy parmesan | *add anchovies \$3*

SIGNATURE GREEN SALAD 15 (T, GF, V)

mixed lettuce, parmesan, toasted almonds, cherry tomatoes, cucumbers, roasted red peppers, olives, kalamata balsamic vinaigrette

BURRATA CAPRESE SALAD 18 (V, GF)

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, extra virgin olive oil, basil

HONEYCRISP KALE SALAD 18 (T, GF, V)

chopped kale, honeycrisp apples, pecorino cheese, cinnamon honey vinaigrette, crispy shallots, pepitas, dried cranberries, candied walnuts

CURRIED PUMPKIN SOUP 13 (T, V, GF)

house made soup, coconut milk, curry, fall spices, crème fraiche, pepitas, cilantro

ADD TO SALAD: CHICKEN 6 | SALMON* 8

PASTA

**ALL PASTA DISHES ARE MADE WITH PAPPARDELLE PASTA
GLUTEN FREE PENNE PASTA IS AVAILABLE UPON REQUEST**

WAGYU BOLOGNESE 29

house made with ground wagyu beef, freshly shaved parmesan, micro basil

MUSHROOM RAGU 30 (V)

seasonal mushroom mix roasted with rosemary and garlic, pecorino and parmesan cheese blend, garlic herb butter, caramelized onion
add grilled chicken breast \$6

CREAMY SMOKED SALMON 31

house smoked salmon, caper and dill cream sauce, lemon zest, fresh dill, parmesan

MAINS

SEARED SALMON* 33 (GF)

braised lentils, roasted carrots, gremolata butter, broccolini

APPLE CIDER BRAISED PORK BELLY 31 (GF)

creamy grits, daily's bacon bits, apple chutney, vanilla maple gastrique
add grilled shrimp (3) \$10

SIGNATURE BURGER* 21

(sub impossible meatless patty)

8oz grass-fed beef patty, tomato, daily's thick cut bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, big ed's brioche bun, and choice of fries, potato chips, or add side signature salad \$3

16OZ BONE-IN RIBEYE* 48 (GF)

smashed crispy potatoes in herb butter, lemon zested broccolini, roasted carrots, demi-glace, oregon pinot noir salt, chimichurri | *add grilled shrimp* (3) \$10*

GRILLED CAULIFLOWER 29 (GF, V)

pumpkin hummus, gremolata, chive oil, pepitas, crumbled goat cheese, roasted seasonal mushrooms, pickled fresno peppers | *add grilled chicken breast \$6, add grilled shrimp (3) \$10*

FALL INSPIRED CHICKEN ENCHILADAS (3) 31 (T, GF)

creamy pumpkin sauce, corn tortilla, braised shredded chicken, grilled corn, sour cream, queso fresco, cilantro, served with wild rice (*make it vegetarian: substitute chicken for seasonal roasted mushrooms*)

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.



KIDS 10 & UNDER

BREAKFAST

7am - 11am

KIDS FRENCH TOAST (V) 10
powdered sugar, syrup, and berries

KIDS PANCAKES (V) 10
powdered sugar, syrup, and berries
chocolate chips available upon request

MINI BREAKFAST 11
scrambled eggs, choice of bacon or sausage,
choice of potatoes or toast

YOGURT AND BERRIES (V, GF) 8
vanilla yogurt, mixed berries

FRUIT BOWL (VG, GF) 8
selection of fruit and berries

LUNCH & DINNER

11am - 10pm

GRILLED CHEESE (V) 10
sourdough, cheddar cheese,
choice of fries, potato chips, or fruit

CHICKEN STRIPS 11
(3) chicken tenders,
choice of fries, potato chips, or fruit

CHEESEBURGER 11
cheddar cheese,
choice of fries, potato chips, or fruit

QUESADILLA (V) 10
melted cheese, flour tortilla,
choice of fries, potato chips, or fruit

BUTTER NOODLES (V) 9
pasta tossed in butter and parmesan

KIDS SALAD (V) 9
lettuce, tomato, and ranch dressing

(V) vegetarian (VG) vegan (GF) gluten free (T) tree nuts

EXECUTIVE CHEF, BRYANT KRYCK

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients for this reason, our menus change seasonally.