



BRUNCH | DAILY 6:30 AM - 2:00 PM

BREAKFAST DRINKS

MIMOSA 12 | SIGNATURE MIMOSA 14: BLOOD ORANGE, WHITE PEACH, PEAR, POMEGRANATE

MIMOSAS FOR 2 45: BOTTLE OF BRUT, 4 JUICES, GOOD TIMES

SMITH TEA 5 | ICED TEA 3 | COFFEE 5 | ESPRESSO 5.5 | LATTE 6 | SODA 4.5 | JUICE 4 | MILK 4 | HOT COCOA 5

SPECIALTIES

WE PROUDLY SERVE BIG ED'S ARTISAN BREAD: SOURDOUGH OR ENGLISH MUFFIN

GLUTEN-FREE TOAST AVAILABLE UPON REQUEST

ELK MORNING HASH* 23

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*

SIGNATURE BREAKFAST* 20

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* 22

hollandaise, canadian bacon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes
add grilled asparagus +\$5

SMOKED SALMON EGGS BENEDICT* 26

hollandaise, smoked salmon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes
add grilled asparagus +\$5

BREAKFAST BURRITO 20

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
smother in house made sausage gravy +\$4

BREAKFAST SANDWICH 20

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

CHEF'S ULTIMATE BREAKFAST SANDWICH 23

brioche french toast outside, fried egg, bacon, canadian bacon, grilled asparagus, tarragon aioli, sliced tomato, lemon-arugula,
served with garlic herb breakfast potatoes | *smother in house made sausage gravy +\$4*

JUMBO BISCUIT & GRAVY 22

house made cheddar and garlic biscuit, sausage gravy, sunny-up egg*, lemon- arugula,
served with garlic herb breakfast potatoes

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

EXECUTIVE CHEF, BRYANT KRYCK

*cooked to order **raw | 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.

all in room dining orders are subject to a 19% service charge and a \$3 delivery charge.

PANCAKES & FRENCH TOAST

PEANUT BUTTER & BANANA PANCAKES (3) 22 (V, T)

creamy peanut butter, sliced bananas, candied walnuts,
maple syrup, powdered sugar
(chocolate chips available upon request)

BUTTERMILK PANCAKES (3) 19 (V)

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

BRIOCHE FRENCH TOAST (3) 19 (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 22 (GF)

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

BEND 22 (V, GF)

mushrooms, feta cheese, spinach, chives

GREEK 22 (V, GF)

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

LIGHT & EASY

GRANOLA AND YOGURT 16 (V, T)

plain greek yogurt, granola, fresh berries

BOB'S RED MILL STEEL CUT OATMEAL 14 (VG, GF)

brown sugar, raisins, cinnamon

BOWL OF FRUIT 14 (VG, GF)

seasonal selection of fruits and berries

CHIA MORNING POWER BOWL 17 (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) 8 (GF)

VEGETARIAN SAUSAGE (2) 7 (V, GF)

CRISPY MORNING POTATOES 6 (V, GF)

CANADIAN BACON (2) 6 (GF)

BIG ED'S TOAST 4 (V)

TWO EGGS ANY STYLE 6 (V, GF)

PLAIN GREEK YOGURT 6 (V, GF)

SAUSAGE (2) 6 (GF)

BAGEL WITH CREAM CHEESE 7 (V)

BAGEL WITH SMOKED SALMON DIP 14

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SMALL BITES AND ENTREES

BALSAMIC RHUBARB BRUSSELS SPROUTS 15 (V, GF, T)

crispy brussels sprouts, toasted almonds,
rhubarb balsamic vinaigrette

CHARCUTERIE 24 (T)

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

TRUFFLE FRIES 15 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

BURRATA CAPRESE SALAD 20 (V, GF)

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

SEASONAL STRAWBERRY RHUBARB SALAD 17 (V, GF, T)

arugula, strawberry poppyseed balsamic vinaigrette,
goat cheese, marcona almonds, rhubarb,
fresh berries, local broadus bee pollen
chicken \$6 | salmon \$12 | 8oz flat iron steak* \$15 | grilled tofu \$5*

SMOKED SALMON DIP 18 (GF)

house smoked salmon, potato chips, seasonal roe, chives

CAESAR 16

white anchovy dressing, shaved grana padano, croutons,
crisp romaine, crispy parmesan | *add anchovies \$3*
chicken \$6 | salmon \$12 | 8oz flat iron steak* \$15 | grilled tofu \$5*

SIGNATURE ROAM SALAD 16 (V, GF)

baby mixed greens,
smoked honey balsamic vinaigrette, feta cheese,
sunflower seeds, cucumbers, tomatoes, *featuring local honey
from broadus bees and smoked in house
chicken \$6 | salmon \$12 | 8oz flat iron steak* \$15 | grilled tofu \$5*

SIGNATURE BURGER* 21

(sub 3 grain meatless protein burger)
8oz brisket and chuck beef patty*, tomato, daily's thick cut bacon,
tillamook white cheddar, pickled red onion, lemon scented arugula,
black garlic aioli, big ed's brioche bun, and choice of fries,
potato chips, or add side signature salad +3
upgrade to pecorino truffle fries +4

BLT TURKEY CLUB 19

parmesan crusted big ed's sourdough, daily's thick cut bacon,
lettuce, tomato, maple aioli, smoked turkey,
choice of potato chips or fries | add avocado \$4
upgrade to pecorino truffle fries +4

JOIN US IN ROAM FOR HAPPY HOUR

2pm - 5pm | 9pm - 10pm

HAPPY HOUR SPECIAL

**SMALL BITES & SHAREABLES BUY 2 GET 1 FREE
\$2 OFF WINE, BEER, AND COCKTAILS**

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ROAM

EAT • DRINK

DINNER | DAILY 5-9PM

STARTERS

CHARCUTERIE 26 (T)

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

SMOKED SALMON DIP 20 (GF)

house smoked salmon, potato chips, seasonal roe, chives

BALSAMIC RHUBARB BRUSSELS SPROUTS 17 (V, GF, T)

crispy brussels sprouts, toasted almonds, rhubarb balsamic vinaigrette

HEIRLOOM TOMATOES 17 (VG, GF)

sliced heirloom tomatoes, cherry tomatoes, extra virgin olive oil, basil, oregon pinot noir salt | *add whipped feta \$3*

PESTO CHICKEN ARANCINI (3) 18 (V, T)

creamy pesto risotto rice balls, tomato puree, shaved parmesan, basil

WHIPPED FETA 19 (V, GF, T)

house made feta dip, chive oil, pistachio, crushed peppercorn, parsley salad, local broadus bee pollen

served with choice of:

grilled asparagus | heirloom carrot | lemon greek potatoes

CEVICHE TOSTADAS** (2) 25

tuna poke cubes, lime juice, pico de gallo, cucumbers, cilantro, capers, fresno peppers, won ton tostada, wasabi mayo, crispy rice paper, sesame seeds

TRUFFLE FRIES 17 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

WAGYU BEEF SLIDERS (2) 21

boursin cheese, crispy prosciutto, arugula, tomato, lemon garlic aioli

PORK BELLY SLIDERS (2) 21

pickled daikon and carrot, sirracha mayo, ginger garlic glaze, chicharron, pickled fresno pepper

BANG BANG SRIRACHA SHRIMP 22 (GF, S)

crispy shrimp, house made bang bang sauce, sesame seeds, crispy rice paper, green onions, chili threads

VEGAN FALAFELS (3) (VG) 18

pea shoot salad, radish, beet hummus, extra virgin olive oil, vegan tahini sauce
*add tzatziki *not vegan +2*

PORK BELLY FRIED RICE CAKE (2) 20 (GF, S)

crispy rice, braised pork belly, seaweed, ginger garlic glaze, sesame seeds, pickled fresno pepper, gochujang aioli, chili threads

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SALADS

ADD TO SALAD: CHICKEN 6 | SALMON* 12 | 8 OZ FLAT IRON STEAK* 15 | GRILLED TOFU 5

CAESAR 18

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

SEASONAL STRAWBERRY RHUBARB SALAD 19 (V, GF, T)

arugula, strawberry poppyseed balsamic vinaigrette, goat cheese, marcona almonds, rhubarb, fresh berries, local broadus bee pollen

SIGNATURE ROAM SALAD 18 (V, GF)

baby mixed greens, smoked honey balsamic vinaigrette, feta cheese, sunflower seeds, cucumbers, tomatoes
**featuring local honey from broadus bees and smoked in house*

BURRATA CAPRESE SALAD 22 (V, GF)

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

MAINS

ALABAMA CHICKEN SANDWICH 24

grilled chicken thigh, swiss cheese, alabama white bbq sauce, house pickles, brioche bun
choice of fries, potato chips, signature salad +3, pecorino truffle fries +4

SIGNATURE BURGER* 24

(3 grain meatless protein burger available)

8oz brisket patty*, tomato, bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, black garlic aioli, brioche bun
choice of fries, potato chips, signature salad +3, pecorino truffle fries +4

14 OZ NY STRIP* 62 (GF)

grilled to order, garlic herb smashed potatoes, grilled asparagus, cabernet demi-glace, chimichurri, oregon pinot noir salt
add blue cheese butter +3

SEARED SALMON* 42 (GF)

parsnip mash, swiss chard, sauteed leeks, pinot noir reduction

GRILLED CAULIFLOWER 32 (VG, GF, T, S)

cauliflower steaks, beet hummus, pine nuts, chopped parsley, sliced radish, bee pollen, extra virgin olive oil | *add chicken +6 | grilled tofu +5*

WAGYU BOLOGNESE 32

(gluten free pasta available upon request)

house made with ground wagyu beef, freshly shaved parmesan, local micro greens | *add burrata cheese +4*

TRUFFLE PESTO GNOCCHI 32 (V, T)

creamy pesto, pine nuts, cherry tomatoes, micro basil garlic, grana padano, truffle oil, asparagus tips, lemon zest
add crispy prosciutto +4 | burrata cheese +4 | chicken +6 | grilled tofu +5

GINGER PORK RICE BOWL 34 (GF, S)

jasmine rice, marinated cucumbers, fresh carrots, marinated minced pork, parsley & mint salad, fried egg, gochujang aioli, sesame seeds

STEAK* FRITES 37 (GF)

(upgrade steak to 14 oz NY strip +30)

8 oz grilled flat iron steak*, pecorino truffle fries, creamy demi-glace, lemon garlic aioli, chimichurri, seasonal mushrooms
add blue cheese butter +3

FALAFEL WAFFLE & CHICKEN 41

grilled chicken thigh, heirloom carrots, feta, tzatziki sauce, parsley, radish

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KIDS 10 & UNDER

BRUNCH

6:30am - 2pm

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

5-9pm

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

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DESSERT

DAILY 11-2PM | 5-9PM

THE CRÈME BRÛLÉE BAR

All crème brûlées are made in house and cooked sous vide style in a 4oz mason jar and prepared with your favorite flavor in mind.

Executive Chef Bryant has created this menu based off his favorite dessert, while incorporating his recipe in a fun and unique way.

FLIGHT SPECIAL

pick any 4 for 46 | +1 for all to-go crème brûlées

CHOOSE YOUR FLAVOR 16

- MADAGASCAR VANILLA (V, GF)**
- SMORES (V)**
- MARIONBERRY PIE (V, GF)**
- PINEAPPLE ORANGE (V, GF)**
- STRAWBERRY RHUBARB (V, GF)**
- KEY LIME DREAM (V)**
- SALTED CARAMEL PRETZEL (V)**
- OREO (V)**
- BROWN SUGAR BOURBON & BACON**

AFFAGATO 16 (V, T)

eberhard's vanilla bean ice cream, pastry cookie topping, marbled chocolate, whipped cream, bellatazza espresso, chocolate syrup

EBERHARDS VANILLA BEAN ICE CREAM 11 (V, GF)

MAKE IT A SUNDAE (T) +4

marcona almonds, whipped cream, cherry
choice of: chocolate or salted caramel syrup

DAIRY FREE RASPBERRY SORBET 11 (VG, GF)

served with fresh berries

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