



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

BREAKFAST DRINKS

**MIMOSA 11 | SCREWDRIVER 11 | 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

DESERT SAGE 97 17

gin, elderflower, prickly pear, lemon, sage honey, bubbles

PAPAYA BURST 17

aperol, papaya, bubbles, soda

SIGNATURE MIMOSA 12

choice of: lychee, prickly pear, papaya, or passion fruit

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

*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.

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

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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)*

LEMON & PARMESAN BRUSSELS SPROUTS 15 (T, GF, V)

lemon glaze, toasted almonds, pepitas, parmesan cheese

PECORINO TRUFFLE FRIES 16 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

SIGNATURE BURGER* 22

*8oz grass-fed beef patty, tomato, black garlic aioli, daily's thick cut bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, garlic aioli, big ed's brioche bun, fries
(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 16

*white anchovy dressing, shaved grana padano, ciabatta croutons, crisp romaine, crispy parmesan
add anchovies \$3 | add grilled chicken breast \$6 | add grilled salmon* \$10*

SIGNATURE GREEN SALAD 17 (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* \$10*

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

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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

LEMON & PARMESAN BRUSSELS SPROUTS 15 (T, GF, V)

lemon glaze, toasted almonds, pepitas, parmesan cheese

HEIRLOOM TOMATOES 14 (VG, GF)

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

GRILLED ASPARAGUS AND WHIPPED FETA 15 (T, GF, V)

grilled asparagus, house made feta dip, chive oil, pine nuts, crushed peppercorn, parsley salad

AHI TUNA CEVICHE 24 (GF)**

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

CHARRED SHISHITO PEPPERS 17 (T, GF)

red pepper coulis, toasted hazelnuts, fresno peppers, crispy pork belly bits, queso fresco

PECORINO TRUFFLE FRIES 16 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

TOMATO AND ARTICHOKE BRUSCHETTA (2) 19 (V)

big ed's Italian bread, heirloom tomato salad, marinated artichokes, ricotta, balsamic reduction

SNACK TRIO 9 (T, GF, VG)

marcona almonds, spanish corn nuts, mixed olives

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ROAM

EAT • DRINK

SALADS

ADD TO SALAD: CHICKEN 6 | SALMON* 10

CAESAR 16

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

SIGNATURE GREEN SALAD 17 (T, GF, V)

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

BURRATA CAPRESE SALAD 19 (V, GF)

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

SPRING COBB SALAD 18 (GF)

mixed greens, asparagus tips, yogurt dill dressing, peas, hardboiled egg, bacon, radish, cherry tomatoes

MAINS

GLUTEN FREE BURGER BUN AND SANDWICH BREAD AVAILABLE +2

SIGNATURE BURGER* 22

(sub impossible meatless patty)

8oz grass-fed beef patty, tomato, daily's thick cut bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, garlic aioli, big ed's brioche bun, choice of potato chips or fries

WAGYU BOLOGNESE 29

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

ELK BANGER 20

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

BLACKENED FISH TACOS (2) 24

cod, cabbage slaw, queso fresco, gochujang remoulade, radish, grilled corn, cilantro, sour cream, pickled fresno pepper, flour tortilla, potato chips

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*

TRUFFLE PESTO & ASPARAGUS GNOCCHI 30 (V, T)

pan seared gnocchi, creamy pesto, asparagus, garlic herb butter, grana padano cheese, truffle oil
add chicken \$6

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DINNER | DAILY 5-9PM

STARTERS

CHARCUTERIE 24 (T)

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GRILLED SHRIMP ANDOUILLE SKEWERS (2) 22 (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

LEMON & PARMESAN BRUSSELS SPROUTS 15 (T, GF, V)

lemon glaze, toasted almonds, pepitas, parmesan cheese

HEIRLOOM TOMATOES 14 (VG, GF)

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

PASTRAMI CROQUETTES (4) 19

swiss cheese, russian sauce, beet marinated sauerkraut

GRILLED ASPARAGUS AND WHIPPED FETA 15 (T, GF, V)

grilled asparagus, house made feta dip, chive oil, pine nuts, crushed peppercorn, parsley salad

AHI TUNA CEVICHE* 24 (GF)

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

CHARRED SHISHITO PEPPERS 17 (T, GF)

red pepper coulis, toasted hazelnuts, fresno peppers, crispy pork belly bits, queso fresco

PECORINO TRUFFLE FRIES 16 (GF, V)

lemon garlic aioli, fresh herbs, salt, pecorino cheese

WAGYU BEEF SLIDERS* (2) 20

brioche bun, teriyaki glaze, black garlic aioli, grilled pineapple, cilantro, wagyu beef, tillamook white cheddar

ELK BANGER 18

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

BLACKENED COD WONTON TOSTADAS (2) 22

cabbage slaw, queso fresco, gochujang remoulade, radish, grilled corn, cilantro, sour cream, pickled fresno pepper

TOMATO AND ARTICHOKE BRUSCHETTA (2) 19 (V)

big ed's italian bread, heirloom tomato salad, marinated artichokes, ricotta, balsamic reduction

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

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ROAM

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SALADS

CAESAR 16

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

SIGNATURE GREEN SALAD 17 (T, GF, V)

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

BURRATA CAPRESE SALAD 19 (V, GF)

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

SPRING COBB SALAD 18 (GF)

mixed greens, asparagus tips, yogurt dill dressing, peas, hardboiled egg, bacon, radish, cherry tomatoes

ADD TO SALAD: CHICKEN 6 | SALMON* 10

PASTA

GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST

WAGYU BOLOGNESE 29

house made with ground wagyu beef, freshly shaved parmesan, micro basil
choice of: gnocchi or pappardelle pasta

MUSHROOM RAGU 31 (V)

seasonal mushrooms, rosemary, garlic, pecorino and parmesan cheese, garlic herb butter, caramelized onion
add chicken \$6

TRUFFLE PESTO & ASPARAGUS GNOCCHI 30 (V, T)

pan seared gnocchi, creamy pesto, asparagus, garlic herb butter, grana padano cheese, truffle oil
add chicken \$6

MAINS

SUMAC SEARED SALMON* 38 (GF)

saffron quinoa, mint pesto, herb salad, asparagus

PORK BELLY LOCO MOCO 31 (GF)

aromatic rice, pork belly burnt ends, zesty bbq sauce, sunny-side up egg*, mushroom demi-glace, green onions, sesame seeds, sour cream

SIGNATURE BURGER* 22

(sub impossible meatless patty)

8oz grass-fed 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

16OZ BONE-IN RIBEYE* 47 (GF)

lemon zested broccolini, demi-glace, oregon pinot noir salt, gremolata, served with fully loaded crispy potato medallions (garlic herb butter, sour cream, bacon bits, pecorino) | *add grilled shrimp* (3) \$9*

GRILLED CAULIFLOWER 27 (GF, V, T)

pesto hummus, gremolata, chili oil, pepitas, crumbled goat cheese, roasted seasonal mushrooms, pickled fresno peppers | *add grilled chicken breast \$6, add grilled shrimp (3) \$9*

TEQUILA BRAISED SHORT RIB ENCHILADAS (3) 31 (GF)

chipotle honey sauce, corn tortilla, grilled corn, sour cream, queso fresco, cilantro, crispy brussels sprouts
(make it vegetarian: substitute beef for seasonal roasted mushrooms)

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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

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