

BRUNCH

PANCAKES, WAFFLES & FRENCH TOAST

HOT CAKE

toasted pepitas, meyer lemon infused mascarpone, fresh berries
\$15

BRIOCHE FRENCH TOAST

served with fresh berries, powdered sugar, warm maple syrup
\$15

CHICKEN & WAFFLES

buttermilk fried chicken, belgian waffle, maple syrup
\$20

ROAM BRUNCH SPECIALTIES

CRISPY CALAMARI

miso sweet chili aioli, sambal yuzu sauce (df)
\$15

BISCUITS & GRAVY

southern bacon gravy, flaky biscuit, smoked paprika
\$16

FRIED CHICKEN SANDWICH

buttermilk fried chicken, lettuce, tomato, sweet peppers, white cheddar, brioche bun
\$20

BREAKFAST PLATES

all breakfast plates are served with choice of toast (sourdough, wheat, rye, english muffin, or croissant), and crispy morning potatoes. sub toast for a bagel for \$1

ROAM BREAKFAST*

two eggs any style served with choice of daily's thick-cut bacon, canadian bacon, smokehouse sausage or vegetarian sausage
\$17

STEAK AND EGGS*

petite NY strip steak, eggs any style
\$23

GREEK OMELET

spinach, kalamata olives, sun-dried tomato, feta
\$16

RANCH HAND OMELET

ham, daily's thick-cut bacon, smokehouse sausage, cheddar, pepper jack cheeses
\$17

EGGS BENEDICT*

hollandaise sauce, canadian bacon, english muffin, poached eggs
\$17

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

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SALADS

ROAM SALAD

mixed lettuces, poached northwest pears, rogue creamery oregon bleu cheese,
candied hazelnuts, champagne vinaigrette (gf)

\$16 full | \$10 half

CAMPANIA

duck salami, mixed lettuces, kalamata olives, heirloom cherry tomatoes,
marinated peppers, shaved parmesan, lemon vinaigrette (gf)

\$17 full | \$10 half

CAESAR*

white anchovy dressing, shaved grana padano, ciabatta croutons, crisp romaine
hearts \$13 full | \$9 half

GRAINS AND FRUIT

GRANOLA AND GREEK YOGURT

served with fresh berries

\$11

BOB'S RED MILL STEEL CUT OATMEAL

served with brown sugar, raisins, cinnamon sugar

\$11

BOWL OF FRUIT

seasonal selection of local fruits

\$10

SIDES

DAILY'S THICK CUT BACON \$8

VEGETARIAN SAUSAGE PATTIES \$7

CRISPY MORNING POTATOES \$6

VANILLA OR GREEK YOGURT \$7

CANADIAN BACON \$8

TOAST \$6

TWO EGGS ANY STYLE* \$6

CROISSANT \$9

BAGEL W/ CREAM CHEESE, BUTTER \$8

SAUSAGE LINKS \$7

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LUNCH

STARTERS

CHARCUTERIE

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)

\$24

PLANCHA SEARED SCALLOPS*(4) (GF)

bourbon bacon jam, celery root puree, lemon scented arugula, pickled fresno peppers, chimichurri

\$23

SMOKED SALMON AND CAVIAR DIP (GF)

house made dip, potato chips, trout roe caviar, chives

\$18

CRISPY BRUSSELS SPROUTS (GF, T)

honey vinaigrette, crispy shallots, hazelnuts, pepitas, crispy prosciutto

\$15

HEIRLOOM TOMATOES (GF, VG)

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

\$14

CRISPY CALAMARI

roasted red peppers, pepperoncini, gochujang remoulade

\$18

MUSHROOM AND GOAT CHEESE ROQUETTES (4) (V)

pickled relish aioli, lemon scented arugula

\$17

ROASTED CARROTS (GF, V)

maple roasted heirloom carrots, pepitas, yogurt dill sauce, chive oil, chimichurri

\$14

AHI TUNA CEVICHE* (GF)

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

\$24

CHARRED SHISHITO PEPPERS (GF, T)

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

\$15

ROAM FRIES (GF, V)

crispy fries and gorgonzola aioli, add truffle oil and parmesan \$3

\$13

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SALAD

add grilled chicken breast +\$8 | add grilled salmon* +\$10

CAESAR

white anchovy dressing, shaved grana padano, ciabatta croutons, crisp romaine, crispy parmesan | add anchovies \$3
\$14

ROAM GREEN SALAD (GF, T, V)

mixed lettuce, parmesan, toasted almonds, cherry tomatoes, cucumbers, roasted red peppers, olives, kalamata balsamic vinaigrette (gf)
\$15

BURRATA CAPRESE SALAD (GF, V)

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, extra virgin olive oil, basil
\$18

ARUGULA PEACH SALAD (GF)

grilled peaches, crispy prosciutto, crumbled goat cheese, red onion, basil, pine nuts, champagne vinaigrette
\$18

EVERYTHING WEDGE SALAD (GF)

iceberg wedge, oregon bleu cheese dressing, daily's bacon, cherry tomatoes, pickled red onion, everything bagel seed seasoning
\$17

SANDWICHES AND BURGERS

served with choice of: fries, potato chips, or upgrade to a side roam salad +\$3, gluten free bread available + \$2

BAHN MI

braised pork belly, cilantro, pickled vegetables, green chili aioli, toasted baguette
\$17

ITALIAN SUB

calabrese, pepperoni, speck, capicola, pepperoncini's, provolone, sun dried tomato, shredded lettuce, gorgonzola aioli, hoagie roll, roasted red pepper
\$16

GRILLED CHICKEN WRAP

grilled chicken breast, swiss cheese, daily's bacon, ranch, lettuce, tomato, pickled onion, flour tortilla, add avocado \$4
\$19

BLTA TURKEY CLUB

parmesan crusted big ed's sourdough, daily's thick cut bacon, lettuce, tomato, maple aioli, smoked turkey, add avocado \$4 \$19

ROAM BURGER*

(sub impossible meatless patty)

8oz grass-fed beef patty, tomato relish, bourbon bacon jam, tillamook white cheddar, pickled red onion, lemon scented arugula, big ed's brioche bun
\$18

DINNER

STARTERS

CHARCUTERIE

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PLANCHA SEARED SCALLOPS*(4) (GF)

bourbon bacon jam, celery root puree, lemon scented arugula, pickled fresno peppers, chimichurri
\$23

SMOKED SALMON AND CAVIAR DIP (GF)

house made dip, potato chips, trout roe caviar, chives
\$18

CRISPY BRUSSELS SPROUTS (GF, T)

honey vinaigrette, crispy shallots, hazelnuts, pepitas, crispy prosciutto
\$15

HEIRLOOM TOMATOES (GF, VG)

sliced heirloom tomatoes, cherry tomatoes, extra virgin olive oil, basil, oregon pinot noir salt
\$14

CRISPY CALAMARI

roasted red peppers, pepperoncini, gochujang remoulade
\$18

MUSHROOM AND GOAT CHEESE ROQUETTES (4) (V)

pickled relish aioli, lemon scented arugula
\$17

ROASTED CARROTS (GF, V)

maple roasted heirloom carrots, pepitas, yogurt dill sauce, chive oil, chimichurri
\$15

AHI TUNA CEVICHE* (GF)

tuna poke cubes, lime juice, pico de gallo, cucumbers, crispy tostadas, cilantro, capers, fresno peppers
\$24

CHARRED SHISHITO PEPPERS (GF, T)

red pepper coulis, toasted hazelnuts, fresno peppers, crispy pork belly bits, goat cheese
\$17

ROAM FRIES (GF, V)

crispy fries and gorgonzola aioli, add truffle oil and parmesan \$3
\$13

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SALAD

add grilled chicken breast +\$6 | add grilled salmon* +\$8

CAESAR

white anchovy dressing, shaved grana padano, ciabatta croutons, crisp romaine, crispy parmesan | add anchovies \$3
\$14

ROAM GREEN SALAD (GF, T, V)

mixed lettuce, parmesan, toasted almonds, cherry tomatoes, cucumbers, roasted red peppers, olives, kalamata balsamic vinaigrette (gf)
\$15

BURRATA CAPRESE SALAD (GF, V)

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, extra virgin olive oil, basil
\$18

ARUGULA PEACH SALAD (GF)

grilled peaches, crispy prosciutto, crumbled goat cheese, red onion, basil, pine nuts, champagne vinaigrette
\$18

EVERYTHING WEDGE SALAD (GF)

iceberg wedge, oregon bleu cheese dressing, daily's bacon, cherry tomatoes, pickled red onion, everything bagel seed seasoning
\$17

MAINS

YUZU MARINATED PORK BELLY (GF)

crispy pork belly, black garlic gastrique, edamame salad, green peas, shishito peppers, fresno peppers \$30

PLANCHA SEARED HALF CHICKEN (GF)

moroccan spiced, celery root puree, caramelized onion, roasted local mushrooms, swiss chard, cabernet demi-glace, chimichurri (gf, df)
\$30

ROAM BURGER*

(sub impossible meatless patty)

8oz grass-fed beef patty, tomato relish, bourbon bacon jam, tillamook white cheddar, pickled red onion, lemon scented arugula, big ed's brioche bun
\$21

HAZELNUT CRUSTED TROUT (T)

grilled cauliflower, crispy smashed potatoes, brussels sprouts, citrus browned butter, lemon scented arugula
\$30

LOCAL 16OZ BONE-IN RIBEYE*

smashed crispy potatoes in herb butter, lemon zested broccolini, roasted carrots, demi-glace, oregon pinot noir salt, chimichurri | add plancha seared scallops* (2) \$14
\$41

WAGYU BOLOGNESE

(vegetarian mushroom bolognese available)

house made bolognese with ground wagyu beef, pappardelle pasta, freshly shaved parmesan, parsley
\$27

SEARED LOCAL SALMON* (GF)

wild rice, tomato relish, oregon chardonnay grapefruit beurre blanc, swiss chard | add plancha seared scallops* (2) \$14
\$22

GRILLED CAULIFLOWER (GF, V)

roasted red pepper hummus, chimichurri, chili oil, pepitas, crumbled goat cheese, roasted local mushrooms, pickled fresno peppers | add grilled chicken breast \$8, add grilled salmon \$10
\$20

KIDS

BREAKFAST

BREAKFAST DISHES AVAILABLE TO KIDS 10 & UNDER DAILY FROM 7 AM TO 11 AM

KIDS FRENCH TOAST (V)

powdered sugar, syrup, and berries

\$10

KIDS PANCAKES (V)

cheddar cheese, tomato, lettuce, ketchup, fries

\$10

MINI BREAKFAST

scrambled eggs, choice of bacon or sausage, choice of potatoes or toast

\$11

YOGURT AND BERRIES (GF, V)

vanilla yogurt, mixed berries

\$8

FRUIT BOWL (GF, VG)

selection of fruit and berries

\$8

LUNCH & DINNER

GRILLED CHEESE (V)

sourdough, cheddar cheese, choice of fries, potato chips, or fruit

\$10

CHICKEN STRIPS

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

\$11

CHEESEBURGER

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

\$11

QUESADILLA (V)

melted cheese, flour tortilla, choice of fries, potato chips, or fruit

\$10

BUTTER NOODLES (V)

pasta tossed in butter and parmesan

\$9

KIDS SALAD (V)

lettuce, tomato, and ranch dressing

\$9

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