

BREAKFAST

BREAKFAST DRINKS

ROAM BLOODY MARY 12

MIMOSA 11

SCREWDRIVER 10

SMITH TEA 7

ICED TEA 5

COFFEE 6

ESPRESSO 6.5

LATTE 7

SODA 5

JUICE 8

BREAKFAST SPECIALTIES

*we proudly serve big ed's artisan bread: sourdough, wheat, or english muffin
gluten free toast available upon request*

ROAM 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

*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

PANCAKES AND 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

OMELETES AND SCRAMBLES

*ser ed with garlic herb potatoes and big ed's toast
we proudly serve cage free eggs*

ROAM 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 AND 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) 8 (GF)

VEGETARIAN SAUSAGE (2) 7 (V, GF)

CRISPY MORNING POTATOES 6 (V, GF)

CANADIAN BACON (2) 8 (GF)

BIG ED'S TOAST 6 (V)

TWO EGGS ANY STYLE 6 (V, GF)

PLAIN GREEK YOGURT 7 (V, GF)

SAUSAGE (2) 8 (GF)

BAGEL WITH CREAM CHEESE 8 (V)

BAGEL WITH SMOKED SALMON DIP 14

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BRUNCH

Served Saturdays & Sundays from 7a-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 (GF, T)

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

ROAM FRIES 13 (GF, V)

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

ROAM BURGER* 21

8oz grass-fed beef patty, tomato relish, bourbon bacon jam, tillamook white cheddar, pickled red onion, lemon scented arugula, big ed's brioche bun, choice of: fries or potato chips (sub impossible meatless patty)

GRILLED CHICKEN WRAP 19

grilled chicken breast, swiss cheese, daily's bacon, ranch, lettuce, tomato, pickled onion, flour tortilla, choice of: fries or potato chips
add avocado \$4

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

ROAM 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

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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

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
\$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 7AM 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 AND 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

UESADILLA (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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