

# SOUP & SALAD

TOMATO BASIL SOUP

9 | 12

CLASSIC CAESAR SALAD GFA

10

With Parmesan frico and bacon.

ADD: ROTISSERIE CHICKEN OR OREGON COAST BAY SHRIMP | 20

HEARTHFIRE LUNCH TRIO

19

A cup of our fire roasted tomato basil soup served with a Caesar salad and homemade flatbread.

ROTISSERIE CHICKEN COBB GFA

24

26

Rotisserie chicken, avocado, tomato, alder smoked bacon, egg, hazelnuts and mixed greens with fresh basil vinaigrette.

NORTHWEST STEELHEAD SALAD GFA

Chargrilled with citrus butter over romaine, field greens, avocado and toasted hazelnuts. Finished with a cranberry-lime relish and citrus shallot vinaigrette.

# **LUNCH FAVORITES**

#### NORTHWEST STEELHEAD BURGER 26

Chargrilled and topped with sundried tomato basil butter. Served with French fries.

FISH & CHIPS

26 | 29

Three or four pieces of wild Alaska true cod panko crusted and served with French fries.

CRAB & SHRIMP TOAST

23

Dungeness crab, shrimp and artichoke mix served open-faced on sourdough. Served with slaw and a pickle.

HOUSE-GROUND BURGER\* GFA

21

Chargrilled to order finished with lettuce, tomato, onion and our secret sauce. Served with French fries.

## FRESH COLUMBIA RIVER STEELHEAD 28

Chargrilled with sundried tomato basil butter with fisherman potatoes and slaw.

# **BRUNCH TIME**

Enjoy homemade Hearthfire scones with all of our brunch selections.

#### BREAKFAST SCRAMBLE

22

Scrambled eggs, Kurobuta ham, cheddar cheese, asparagus, red peppers and chives. Served with fisherman potatoes.

#### SAUSAGE & EGGS

21

Scrambled eggs, chives, red peppers and garlic-herb cheese. Served with sausage patties and fisherman potatoes.

#### BRIOCHE FRENCH TOAST

22

Thick slices of Macrina brioche French toast served with maple syrup and sausage patties.

#### N.W. BLUEBERRY CREPES

23

Oven baked delicate, golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with sausage patties.

### STEAK & EGGS\*

29

Scrambled eggs with chives, red peppers and garlic-herb cheese paired with a petite top sirloin, grilled to your liking. Served with fisherman potatoes.

# **BRUNCH COCKTAILS**

### CLASSIC MIMOSA

8.5

Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle Sparkling Brut.

#### **BLOODY MARY**

9

Anthony's Homemade Bloody Mary Mix, vodka.

## **SCREWDRIVER**

8

Vodka, fresh squeezed orange juice.