



Madrone's Curbside Brunch Menu
Available from 10am-2pm Saturday & Sunday

Breakfast Sandwiches

Country Ham Breakfast Sandwich – Two eggs, country ham, Tillamook aged cheddar, spicy Sriracha aioli, and arugula on a toasted brioche roll. \$8.5

Avocado Breakfast Sandwich – Two eggs, Tillamook aged cheddar, smashed avocado, arugula, and spicy Sriracha aioli on a toasted brioche roll. \$8.5

BLT Breakfast Sandwich – Two eggs, crispy bacon, tomato, Tillamook aged cheddar, spicy Sriracha aioli, and arugula on a toasted brioche roll. \$8.5

Omelets

All omelets are served with a bagel and a choice of: hash brown potatoes, spicy cheddar bacon grits, or sweet potato casserole

WESTERN OMELET - Three whipped eggs, folded with sautéed onions, peppers, tomatoes & ham, with Tillamook aged cheddar. \$12

GARDEN OMELET - Three whipped eggs, folded with grilled asparagus, mushrooms, baby spinach, tomato confit, and creamy brie cheese. \$12

NAME YOUR OWN OMELET - Make it your own with three ingredients of your choice. \$12

Ingredients:

Tomato Confit
Green Onion
Red Peppers
Green Pepper
Onion
Mushroom
Spinach

Cheddar Cheese
Swiss Cheese
Feta Cheese
Goat Cheese
Applewood-
Smoked Bacon
Maple Sausage

Maple Turkey
Sausage
Andouille Sausage
Spicy Chorizo
Shrimp \$1
Crab \$3

Additional Ingredient: +1 each.

Breakfast Specialties

Funky Monkey Bread – Pull apart sticky buns topped with cinnamon icing, caramel sauce, vanilla swirl, pecans and dusted with powdered sugar. \$12

Home-Style Breakfast – Three farm fresh eggs, hash brown potatoes, and your choice of applewood smoked bacon, sausage, or turkey sausage, and a bagel. \$12

Brioche French Toast – Grilled house-made brioche bread dipped in vanilla honey batter, topped with sweet butter and dusted with powdered sugar. Served with your choice of applewood smoked bacon, sausage or turkey sausage. Maple syrup on the side. \$11

Louisiana Shrimp & Grits - Jumbo shrimp, Andouille sausage, two sunny side up eggs, tomato confit, and onion, finished in a Creole Meuniere reduction, served over shrimp-infused grits topped with Tillamook aged cheddar and bacon. \$17

Steak & Eggs* - Two filet mignon medallions topped with classic Béarnaise sauce, three farm fresh eggs, hash brown potatoes, and a bagel. \$18

Avocado Toast – 2 toasted slices of Tuscany bread, each topped with chunky avocado, a sunny-side egg, grilled asparagus, goat cheese, red pepper flakes, and siracha aioli. \$12

Huevos Rancheros Wrap – Spicy chorizo sausage, scrambled eggs, smashed avocados, stewed black beans, Pico de Gallo, jack cheese, and siracha aioli served, in soft flour tortilla. \$12

Kids Breakfast

Cheesy Scrambled Eggs – Two scrambled eggs served with French fries and bacon. \$4

Kid's French Toast – Served with bacon. \$5.5

To-Go Brunch Cocktails

Mimosa – 750ml bottle of Champagne & 32oz of O.J. \$16

Bloody Mary – World's best bloody Mary! Served in a 16oz pouch, enough for 2-3 drinks! Spicy or Mild \$15

Ruby Red Grapefruit Crush – Served in a 16oz pouch \$15

Orange Crush - Served in a 16oz pouch \$15

Sides

- **Applewood Smoked Bacon \$3**
- **Maple or Turkey Sausage \$3**
- **Honey Grain Toast \$2**
- **Bagel \$2**
- **Side Spicy Grits \$3**
- **Sweet Potato Casserole \$3**
- **Hash Brown Potatoes \$3**
- **Side Eggs – 2 eggs \$4**

* Consuming raw and undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

- Please notify us of any food allergies, as all ingredients are not listed on the menu.