

# CHOW

## Breakfast

### Eggs, Omelets & Others

Omelet of the Day – Inquire with your server

The Local - two eggs any style, Meat, Toast, Taters, 7.50\$

Eggs in the Hole - Two eggs, Bread of Choice, Meat, Taters, 9.25\$

Eggs ala Kent - Poached Eggs, Black Forest Ham, Hollandaise Sauce 11.25\$

Eggs Blackstone - Poached Eggs, Corn Crusted Tomatoes, Spinach, Bacon, Béarnaise Sauce, 11.25\$ Vegan 10.25\$

Eggs ala Sampson - Poached Eggs, Crab Cakes, Sauce Choron, 12\$

Eggs ala Med – Poached Eggs, Crispy Herb Polenta, Spinach, Roasted Pepper Hollandaise 11.25\$ Vegan 10.25\$

Scramble of the Day– Inquire with your server, Vegan Scramble 10\$

Huevos Rancheros - Two eggs, Tortillas, Ancho Sauce, Black Beans, Salsa, Queso Fresco, 11.25\$ Vegan 10.25\$

Eggs ala Caesar - two eggs, Corn Cake, Avo, Roasted Jalapeño, Chili, Hollandaise Sauce, Queso Fresco, 11\$

### Cakes, Toasts, Biscuits, & Combinations

Toasted Oatmeal & Whole Wheat Pancakes, 6.25\$, w/ Blueberries, 7\$

Buttermilk Pancakes, 6.25\$ w/ Blueberries, 7\$

Pumpkin & Fresh Ginger Pancakes, 6.25\$, w/ Blueberries, 7\$

French Toast with Banana, Carmel & Toasted Almonds, 9\$

French Toast with Bacon, Poached Eggs & a Maole Lime Hollandaise 9\$

French Toast with Orange Vanilla Bean, Mascarpone Cheese, and Mixed Berries 9\$

One Pancake, Choice of meat & Two Eggs any style 8\$

One Piece of French Toast, Meat of Choice, Two eggs any style 9\$

Our Savory Bacon & Thyme Biscuit or Buttermilk Biscuit, with gravy of your choice,

Veggie / Country Style / Red Eye /Chorizo/ Corn beef 8\$  
½ Biscuit with choice of Meat, Two Eggs any style 9\$

### Specialties of the House

Smoked Salmon & Bacon Hash - Two eggs, 12\$,

Polish Cadillac Hash – Sausage, Mustard, Sour Kraut, & Swiss Cheese 11\$

Chicken Fried Steak - Caramelized Onions & Mushrooms, Bleu Cheese, Two eggs, Gravy 10.50\$

House Made Corn Beef Hash - Two eggs, 10.25\$

Crab Cake Hash - Two eggs, Hollandaise Sauce, 12\$

Flauta – Masa Cake, Beef Brisket, Two Eggs, Avo, Salsa, Ancho, Queso 11\$ Vegan 10\$

Breakfast duh Burrito – Black Beans, Pepper Jack, Eggs, Roasted Chili's, Salsa, 9\$, Meat or Tofu 1.50\$ Vegan 8\$

Local Cheese & Bacon Potato Cake – Beef Brisket, Two Eggs, Chili Hollandaise, Fresh Avocado, 11\$

Yam Cake – Smoked salmon, Feta, Spinach, Red Pepper, Poached Eggs, Roasted Garlic Hollandaise 14\$

Croissant Breakfast Sandwich- Two eggs, Tomato, Local Cheese, Meat or Veggie of Choice, Avocado, 10\$

### Small Bites, Sides, & Healthy Sides

Gravy / Veggie Sausage and Caramelized Onion / Country Style / Chorizo/ Corn Beef, 3\$

Bagel & Cream Cheese– 3\$ Onions, Smoked Salmon, 6\$ Bagel Sandwich, 6\$

Meat, Andouille, Linguica, Country Style Patty, Chicken Apple, Veggie Sausage, Bacon, Ham, Sand Lilly Goat Farm Goat Brautwurst 3\$

Croissant- 3\$

1 Egg any style, 1.50\$

Taters, 3\$

Toast, 1.50\$ House Made, Mamas Old Fashioned, Multi Grain, Potato Roll or Gluten Free

Sautéed Tofu, 3\$, w/ Tamari, Garlic, Sesame Seeds & Spinach, 5\$ Vegan

Fresh Fruit, 3.50\$

Single Pancake, 2.50\$

Sautéed Grains w/ Tamari, Mushrooms, and Herbs, 5\$ Vegan

Fruit Parfait with Nancy's Organic Yogurt, 3\$

Moroccan Ten Grain, Dried Fruit, Savory Spices, & Almonds, made to order 3.50\$ Vegan

Bob's Red Mill Hot Oats, made to order 3.50\$

Extra maple syrup 1\$

Miso Soup, 3\$

Housemade Pasteries – Inquire with Your Server 3\$

### We Would Like To Thank Our Customers For Allowing us to Support Locally

Lone Pine Coffe  
The Bagel Stop  
Crazy Daves Gingerale

Sand Lilly Goat Farm  
Dancing Cow Farm  
Tender Greens  
Juniper Grove

Aloha Produce  
Top Leaf Mate  
Bend Brew Company  
Deschutes Brewery

Townshends Tea  
Tortilla Reyes  
Fields Farm

### We Would Like To Thank Our Customers For Allowing us to Support Locally

Our Mission is to Promote, & Support the Local Economy & Make a Difference

7 Days Breakfast & Lunch - 7am to Close

Wine Dinners | Catering | Private Parties | Cooking Classes

541 728-0256 1110 NW Newport Avenue. Bend. Or 97701 [www.chowbend.com](http://www.chowbend.com)