

# Sweets

#### **HazeInut Roll**

Cinnamon roll, made fresh in our bakery, topped with Oregon hazelnuts, served with whipped butter 12.5

#### **Classic French Toast**

Thick-sliced French toast, grilled & sprinkled with powdered sugar, served with whipped butter & syrup 12.5 Topped with Oregon marionberries or fresh blueberries--3

#### **Buttermilk Pancakes**

Fluffy buttermilk-honey pancakes served with whipped butter & warm maple syrup 12

Topped with Oregon marionberries or fresh blueberries--3

#### **HazeInut Crusted French Toast**

A Falls favorite. Thick-sliced bread, handcrusted with Oregon hazelnuts, topped with Oregon marionberries & served with lemon curd

16

# Signature Hashes

Served with choice of toast or buttermilk hiscuit

#### **Smoked Salmon**

Smoked Northwest salmon mixed with hash browns, topped with Tillamook cheddar, green onions & two eggs sunny side up\* 16.5

#### Harold Buck Hash

Classic corned beef mixed with hash browns, topped with two eggs\* any style & drizzled with chipotle aioli. A favorite of the original restaurant owner. A Falls staple that stands the test of time **16** 

# Northwest Favorites

Served with hash browns & choice of toast or biscuit

### Wild Salmon and Eggs

Alaskan salmon grilled with a preserved lemon aioli & two eggs\* any style

### Rainbow Trout and Eggs

Whole trout grilled with a preserved lemon aioli, & two eggs\* any style

# Benedicts

Served with hash browns

#### Classic

Smoked ham, poached eggs\* & creamy hollandaise sauce on a grilled sourdough English muffin **16** 

## **Smoked Salmon**

Oregon smoked gravlax on a grilled English muffin, topped with poached eggs,\* creamy hollandaise sauce, capers & thinly sliced green onions 16.5

### Countryside

Fresh buttermilk biscuit, split & topped with Rose's sausage patty, scrambled eggs\* & house made sausage gravy **16** 

## Benson Breakfast Burrito

Freshly-scrambled eggs, bacon, sausage, pepperjack cheese & Yukon Gold potatoes wrapped in a warm flourtortilla. Topped with roasted tomato salsa. Served with fresh fruit

15

# Sides

Bacon, ham, sausage or veggie sausage 4.5

Hash browns 4.5

Stuffed hash browns with cheddar, sour cream & green onion 6.5

Two Eggs\* 4

House Made Sausage Gravy 4

Toast or House Made Biscuit 3.75

# Classics

#### Trailblazer

Buttermilk pancakes or French toast, two eggs\* any style & choice of bacon, ham, sausage or veggie sausage 15.5

### Two Egg Breakfast

Two eggs\* any style served with hash browns & toast or biscuit 12
Add bacon, ham, sausage or veggie sausage--3.5

#### **Chicken Fried Steak**

Crispy breaded beef steak lightly fried & topped with sausage gravy. Served with two eggs\* any style, hash browns & your choice of toast or buttermilk biscuit **16.5** 

### **Buttermilk Biscuits and Gravy**

Fresh buttermilk biscuit, split & topped with sausage gravy. Served with hash browns 12

# **Breakfast Cocktails**

#### Multnomah Mimosa

Champagne with choice of orange, grapefruit or cranberry juice **8** 

## **Hot Apple Pie**

Tuaca & hot apple cider, topped with whipped cream & cinnamon 12

#### **Bloody Mary**

Our house made Sriracha bloody Mary mix & vodka. Served with olive, pepperoncini & onion 10

### Moroccan Coffee

151 Rum, Bailey's Irish Cream & Kahlua coffee liquor with a caramelized sugar rim. Topped with whipped cream & nutmeg 12

# **Omelets**

# Served with hash browns & choice of toast or biscuit

## Denver

Ham, green onions & bell peppers 16 Add Tillamook cheddar-- 2

#### Florentine

Fresh spinach with Gruyere cheese & cream 15.5

#### Veggie

Grilled peppers, tomatoes, spinach, mushrooms, onions, zucchini & cheddar cheese **16** 

#### **Build Your Own**

Plain omelet with choice of the following: **12**Bacon, ham, sausage, veggie sausage--2 ea.
Cheddar, mozzarella, pepper jack--2 ea.
Zucchini, peppers, mushrooms, green onions--1.5 ea.

#### Northwest Omelet

Filled with a mix of smoked wild salmon, goat cheese, cream cheese & green onions. Topped with Tillamook cheddar & green onions

16.5

# <u>Beverages</u>

Fountain Drinks Refillable Pepsi Products	3.75
Coffee/Tea	3.75
Hot Cocoa	3.75
<b>Juice</b> Apple, orange or cranberry	sm 3 lg 4.5
Hot Cider	3.75
Brewed Iced Tea	3.75

Party of 8+ will include 18% gratuity

#### Thank you for visiting Multnomah Falls Lodge

Multnomah Falls Lodge was designed by Architect A.E. Doyle and built in 1925 by the City of Portland at a cost of \$40,000 using stones native to the Columbia River Gorge. It was placed on the National Registry of Historic Places in 1981. About 300 acres surrounding Multnomah Falls was originally owned by lumber baron Simon Benson who later passed ownership to the USDA Forest Service. The Lodge is proudly operated by Multnomah Falls Co., a family-owned & operated company for more than four decades. We're glad you're here!