



B E L L P I N E

HEALTHY SELECTIONS

OLD FASHIONED OATMEAL 16

*Hazelnuts | Cinnamon | Brown Sugar
Dried Cherries – VG, GF*

YOGURT & GRANOLA 16

*Coconut Milk Yogurt | Berry Compote
Fresh Berries -VG, GF*

FRESH CUT FRUIT 16

Seasonal Selection – VG, GF

OREGON COAST LOX 23

*Lox | Toasted Bagel | Cream Cheese | Capers
Pickled Red Onion*

ALBACORE TUNA “NICOISE”* 25

*Little Gems | Green Goddess | Olives | Tomatoes
Anchovies | Potatoes | Green Beans
Poached Eggs - GF*

MATCHA MUESLI 15

*Overnight Oats | Seeds | Apples | Coconut Milk
VG, GF*

BABY ROMAINE SALAD 18

*Caesar Dressing | Peppers | Focaccia Croutons
Pecorino*

TRUFFLE-ROASTED CAULIFLOWER COCONUT

VELOUTE 18

*Roasted Cauliflower | Coconut Milk
Black Truffle | Porcini-Hazelnut Dukkha – VG, GF*

BREAKFAST FAVORITES

TRADITIONAL EGGS BENEDICT* 22

*Poached Eggs | Canadian Bacon | English Muffin
Hollandaise | Breakfast Potatoes*

CREATE YOUR OWN OMELET* 22

(Choose 3)

*Bell Pepper | Tomato | Onion | Mushroom
Spinach | Bacon | Ham | Cheddar
Pepper Jack | Chevre
Smoked Salmon +15
Dungeness Crab +15
Kaluga Caviar +30*

ULTIMATE BELLPINE BRUNCH* 25

*Choice of Eggs: Poached, Scrambled, Fried
Choice of Protein: Bacon, Pork or Chicken Sausage
Choice of Potato: Rosti, Breakfast Potato,
Truffle Gratin
Choice of Toast: White, Wheat, English Muffin,
Bagel*

SHAKSHUKA*^ 19

*Tomato + Pepper Stew | Poached Eggs
Mushroom | Sourdough Toast*

BRUNCH SIDES

*Applewood Smoked Bacon 7
Breakfast Potatoes 7
Chicken or Pork Sausage 7
Green Salad 7
French Fries 7
Cheese Grits 7*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.*

^ Contains wild mushrooms which are not an inspected product

20% Staff Service Charge added to parties of 6 or more and distributed entirely to the service staff performing the service.

BELLPINE SPECIALS

ENTREES

SCALLOPS & GRITS 32

*Fermented Grits | 'Nduja | Tomatoes | Peppers | Jack Cheese
Sunny Side-Up Egg +3*

SEAFOOD TAGLIATELLE 36

Crab | Shrimp | Lobster Cream | Tarragon | Preserved Lemon

PNW KING SALMON 42

Smashed Potatoes | Pea Puree | Sesame Chili Crust

STEAK FRITES* 6oz 48

Flat Iron Steak | Asparagus | Chermoula – GF

HANDHELDS

Served with Fries or Side Salad

PNW CROQUE MONSIEUR 27

Smoked Salmon | Sourdough | Bechamel | Swiss

KALE, ZUCCHINI & GOAT CHEESE TOAST 26

Sourdough | Pepitas | Honey - v

PRIME RIB BURGER* 25

Aged Cheddar | Bacon | Red Onion | House Ketchup | Aioli

DUNGENESS CRAB SANDWICH 32

Brioche | Avocado Mousse | Onion Curtido

SWEET MOMENTS

HAZELNUT BANANA WAFFLE 19

Belgian Waffle | Hazelnut-Chocolate | Banana | Caramel

CHOCOLATE AND CARAMEL CAKE 16

Chocolate Ganache | Orange Confit | Caramel – GF

PORTLAND CREAMERY GOAT-CHEESE CHEESECAKE 14

Marionberry Coulis | Pistachio Praline

APPLE PIE 14

Vanilla Cream

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