

Oregon Coastal Breakfast



Every Day 7:30-10:30am

Extension 110 – (541) 574-2210 www.seaglassbistro.com

FRESH AND LIGHT

- Sea Glass Parfait 10**
house made granola, vanilla bean yogurt, fresh fruit
- Fresh Baked Banana Bread 9**
honey butter
- Oatmeal 12**
brown sugar, cream, berries, banana
- Seasonal Fresh Fruit 8**

GRIDDLE

- Buttermilk Pancakes**
warm syrup and whipped butter
Short Stack 11 Tall Stack 14
- Blueberry Pancakes**
warm syrup and whipped butter
Short Stack 13 Tall Stack 15
- Marionberry Brioche French Toast 15**
two thick slices, house made marionberry syrup
- Bistro Breakfast 17**
two buttermilk pancakes, two eggs any style, two slices of bacon

House Specialties

- Biscuits and Gravy**
scratch made cheddar-chive biscuits topped with house made sausage gravy
whole 14 half order 8

Flank Steak Fricassee 19 (GF)
two sunny side up eggs, flank steak, breakfast potatoes, caramelized onion, parmesan, Calabrian crema, arugula

Spicy Vegan Spuds 17 (VG<GF)
breakfast potatoes, plant based egg, soy chorizo, mushroom, onion, red bell pepper, topped with avocado & sriracha.

Breakfast Flatbread 17
ham, asparagus, tomato, fontina, pecorino, egg, tomato confit

Avocado & Brioche 19
whipped Humboldt fog goats milk cheese, tomato confit, poached egg, aged balsamic syrup & breakfast potatoes
- Biscuit Sliders 18**
two scratch made cheddar-chive biscuits, house made sausage patties, fried egg, cheddar, red pepper jelly with breakfast potatoes

Huevos Tostadas 15 (GF)
crispy tortillas, pepperjack, tomato, arugula, sausage, avocado, cilantro with breakfast potatoes

Joe's Special 16 (GF)
ground beef, onion, spinach parmesan, scrambled eggs with breakfast potatoes

Cuban Bagel Sandwich 16
ham, pork loin, fried egg, gruyere & breakfast potatoes

OMELETS & EGGS

breakfast potatoes & choice of toast

- Dungeness Crab Omelet**
gruyere, wild mushrooms 21
- Italian Sausage Omelet**
black olives, tomatoes, onion, mushrooms & fontina 17
- Spinach & Goat Cheese Omelet**
caramelized onion, bacon 15
- Tomato & Basil Omelet**
olive oil infused sundried tomatoes, fontina, parmesan, fresh basil 14
- Bacon & Eggs 15**
Applewood smoked bacon and two eggs any style
- Sausage & Eggs 16**
house made sausage patties and two eggs any style
- Chicken Fried Steak & Eggs 19**
house breaded steak, our sausage gravy, two eggs any style

KIDS

Includes 1 small milk or juice

- French toast 8**
whipped butter and warm syrup
- Kids Classic- bacon & eggs 8**
choice of potatoes or fresh fruit
- Kids stack 8**
loaded with chocolate chips

SIDES

- | | |
|------------------------------|-----------------------------|
| Eggs (2) 3 | Bacon (3) 5 |
| Sausage patties (2) 5 | Breakfast potatoes 3 |
| Biscuit or toast 3 | Sausage gravy 6 |

BEVERAGES

- | | |
|-----------------------------|--------------------------|
| Coffee & Decaf 3 | Hot tea 3 |
| Hot cocoa 4 | Cranberry juice 4 |
| Orange juice 4 | Apple juice 4 |
| Milk 4 | Chocolate milk 4 |
| Grapefruit juice 4 | |
| Bloody Mary 12 | Mimosa 7 |



**Limited number of large tables
Reservations required for groups over 4**

*consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Room Service & Togo appropriate items - \$3.50 room delivery charge & 19% service fee for Room Service & 15% for Togo or Pickup orders
19% service charge on all parties of 7 or more

STARTERS

French Onion Soup 10

Fresh house-made focaccia crouton & gruyere
not available for to-go or room service

Duck Fat Potatoes 12 (GF)

crispy duck fat poached, Lemon Dill Aioli,
Chives, pecorino Romano cheese

Burrata 17

cherry-apricot mostarda, prosciutto,
toasted baguette

Dungeness Crab Fondue 18

dry white wine Gruyere cheese sauce,
Dungeness Crab, Crostini
not available for to-go or room service

Clam Chowder (GF) Bowl 9 Cup 6

Steamers 19

steamed in garlic, white wine broth with garlic
bread not available for to-go or room service

Dungeness crab quesadilla 21

mango, brie, red pepper jelly

Bread Board 8

fresh house-made focaccia with roasted garlic
butter

Calabrian Flatbread 18

roasted red peppers, kalamata olives, house
made tomato sauce

add Italian sausage 4

Side garden salad 6 Side Caesar 6

PASTA

Dungeness Crab Mac & Cheese 29

Tillamook cheddar, fontina, parmesan & cream
with cavatappi pasta

Linguine & Sundried Tomato Pesto 26 (VG,
GF)

hearts of palm pasta, house made sundried
tomato and almond pesto

Cacio e pepe 22

spaghetti, pecorino Romano Cheese, black
pepper, garlic bread add Scampi 9

STEAKS & CHOPS

Grilled Bone-In Pork Chop 31 (GF)

Carlton Farms double-bone Pork chop, smoked
apple gastrique, creamy cheddar polenta

Pan seared Top Sirloin 36 (GF)

Top Sirloin, Blue cheese butter & huckleberry
port wine demi glace, duck fat poached
fingerlings

House Smoked BBQ Ribs

St. Louis ribs with espresso barbecue sauce,
creamy mac & cheese, slaw 28

Mary's Organic Chicken Breast 28 (GF)

pan roasted with fennel, castelvetrano olives and
Calabrian chiles, duck fat poached fingerlings

FRESH FISH & SEAFOOD

Halibut Fish & Chips 28

crispy pacific halibut, with chips, creamy coleslaw, tartar sauce, malt aioli & lemon

Fresh and Wild market price

local fresh fish, ala Meuniere, green beans, grilled baguette (GF)

Pan seared Salmon 34 (GF)

green peppercorn sauce, duck fat poached fingerlings

Seared Ahi Tuna 32

Dungeness crab fried rice, mango salsa

Cioppino 38

San Francisco Fisherman's stew with white shrimp, local catch, clams, mussels, Dungeness
crab, calamari, garlic bread not available for to-go or room service

SALADS

Seafood Louie (GF)

asparagus, olives, hard-cooked egg, avocado,
heirloom tomatoes, lemon, garlic bread

prawns 22 Dungeness crab 29 combo 26

Chop Chop Salad 16 (V-GF)

celery, carrot, red pepper, cucumber, radicchio,
arugula, cabbage, grapes, goat cheese,
hazelnuts champagne vinaigrette

Burrata & Citrus Salad 19 (V-GF)

mixed greens, burrata, fennel, oranges, blood
orange & tarragon-shallot vinaigrette

Fried Chicken Salad 18

Spinach, Strawberries, goat cheese, candied
hazelnuts & poppy seed dressing

SIDES

Honey glazed
carrots 5

SANDWICHES

Bistro Burger 17

Oregon Painted Hills beef, Tillamook cheddar,
toasted brioche bun, bistro sauce, lettuce,
tomato, onion, pickle & fries add bacon 2

Crispy Halibut Sandwich 22

arugula, Tomato, Remoulade sauce, served
with truffle fries

Brie and Fig 15 (V)

melted brie, house made fig jam, arugula,
grilled baguette & fries

Crab Roll 34

Dungeness crab salad, butter toasted bun &
fries

Charred green
beans 5

Grilled asparagus
8