

Breakfast and Eggs

we use house cured meats and feather ridge farm eggs

Organic yogurt topped with Platte Clove granola and honey	7.5
OR9 Oatmeal, whole milk, cinnamon, dried cranberries, raisins, cardamom and flaxseed (10 min)	6
French Toast with baked cinnamon apples, vanilla sauce and whipped cream (extra syrup \$1)	8.5
Bread pudding topped with bacon* and maple syrup	8
OR9 Breakfast: 2 eggs, bacon*, sausage*, mushrooms, potatoes, dried tomatoes and toast	12.5
Fullbreakfast: 2 eggs, bacon*, croissant, toast and local greens	8.5
Tofu Hash with spinach, mushrooms and roasted peppers, served with garlic toast and salad	9
Avocado and manchego omelet served with salad and toast	10.5
French goat cheese and spinach omelet served with salad and toast	9.5
House made corned beef hash served with 2 eggs any style and toast	12
Italian Breakfast: 2 eggs on garlic toast served with our spicy sofrito sauce	9.5
2 eggs any style served with toast, butter and jelly	5.5

Sweets

Dutch Apple pie served with whipped cream	5
Bittersweet chocolate mousse and seasonal berries	7
Bread and butter pudding with cranberry cream sauce	7

Soups, Stews and Pastas

Soup of the day served with garlic toast	6
Pasta of the day	day price
Stew of the day	14.5

Specials

Please check the blackboard specials or ask your server about our daily specials and fresh baked pastries.

Sandwiches

Belle&Evans chicken, bacon*, tomato, avocado, basil cream and greens <i>Gesammi vendimia'07</i>	12.5
Chorizo and roasted pepper on top of fresh mozzarella, tomato and greens <i>Tempranillo '07 Campo Viejo</i>	12
Fresh handmade Mozzarella, tomato and pesto toastie <i>Earl grey tea</i>	9.5
Cuban press, slow braised pork with provolone, pickles* and smoked ham <i>San Miguel lager</i>	10
Black forest ham and provolone, tomato toastie with greens <i>Warsteiner beer</i>	7

Wraps

Breakfast: 2 eggs with tomato, provolone, bacon and greens	8
Falafel, tzatziki, tomato, red onion and greens <i>Tusker African lager</i>	9.5

Salads

OR9 Caesar salad (add B&E chicken 4) <i>Como sur pinot noir</i>	9
House greens tossed with our OR9 dressing and home dried tomatoes <i>ask for our wine special of the week</i>	8
Roasted root vegetable salad with goat cheese mousse <i>Prosecco</i>	11
Tapas platter served with toast (ask your server for the selection) <i>Tempranillo '07 campo viejo</i>	15

Add-ons, Sides, Tapas

Bacon*, goats cheese, manchego, tofu, sausage, parmesan, potato, spinach, granola roasted tomatoes, truffle oil, roasted peppers, provolone, mushrooms, sausage*	3
chicken, mozzarella, olives, chorizo , falafel, Blue D'auvergne	4

* These products are all made in-house. Meats are bought from small, friendly farmers