

**mimosa**  
orange juice 8.25

**black rabbit bloody mary**  
housemade pickled vegetables  
pepper bacon & lime 10.00

**bellini**  
white peach purée, sparkling 8.50

**french 75**  
gables gin, fresh squeezed lemon juice,  
sparkling wine 12.25

**champagne cocktail**  
sparkling wine, bitters  
lemon twist, sugar cube 11.25

**screwdriver**  
orange juice & vodka 7.00

**greyhound**  
grapefruit & vodka 7.25

## BREAKFAST MENU

### sides

**freshly baked pastries**  
cinnamon roll,  
muffin or scone 4

**fruit salad**  
fresh fruit, honey, lime, mint 6

**meat**  
pepper bacon, canadian bacon  
pork-apple sausage or veggie sausage 5.5

**toast**  
rustic white, peasant wheat  
english muffin 2.5

**yukon gold hash browns** 4

**roasted red potatoes** 4

**toasted bagel & cream cheese** 4.75

**cheesy grits** 3.75

**greek yogurt** 3.5

## specialties

**greek yogurt & housemade granola parfait**  
seasonal fruit compote, hazelnuts, toasted coconut 6 / 9.5

**salmon gravlax**  
cured rare salmon\*, toasted bagel, capers, fresh dill cream cheese, onion,  
fresh herbs 15.5

**chilaquiles**  
scrambled eggs, tomato, chipotle, white corn tortilla chips, sour cream,  
queso fresco 12 add steak 15

**red flannel hash**  
two eggs any style, roasted beets, bacon, scallions, sour cream, toast 7 / 13

**eggs norwegian**  
two soft poached eggs \*, cured rare salmon\*, english muffin, roasted  
potatoes, hollandaise 9 / 16

**biscuit & gravy**  
freshly baked buttermilk biscuit, sausage gravy 10.5

**eggs florentine**  
two soft poached eggs \*, spinach, tomato, english muffin  
hollandaise, roasted potatoes 7 / 13.5

**the manor house continental**  
fresh fruit salad, choice of freshly baked pastry 10

## traditional

**eggs benedict**  
two soft poached eggs\*, canadian bacon, english muffin  
hollandaise, roasted potatoes 8 / 14

**edgefield breakfast**  
three eggs any style\*, choice of meat, roasted potatoes, toast 12.5

**three egg omelet**  
bacon, sweet onion, gruyère, roasted potatoes, toast 14

**hot cereal**  
five-grain rolled cereal, cream, brown sugar, dried fruits 7.5

**buttermilk hotcakes**  
organic maple syrup, butter 9 / 11

**gluten-free pancakes**  
organic maple syrup, butter 9 / 11

**challah french toast**  
seasonal fruit compote, amaretto, bacon 8 / 13.5

**chicken fried steak**  
two eggs any style\*, house sausage gravy, roasted potatoes, toast 15.5

# BLACK RABBIT RESTAURANT & BAR

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\*Items are cooked to order. Consuming raw or under cooked eggs, poultry, fish & meats may increase your risk of foodborne illness  
\*\*Every effort will be made to minimize contact with gluten