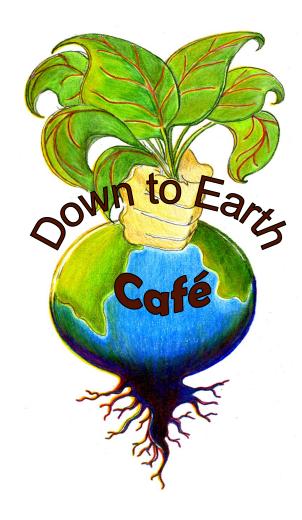
MENU



OPEN MONDAY – SUNDAY FOR BREAKFAST & LUNCH 8:00 AM—3:00 PM

We offer all natural, made-from-scratch
breakfast and lunch, fresh vegetable juices and
delicious smoothies;
Our menu items include GLUTEN FREE,
VEGETARIAN, & VEGAN OPTIONS!
Warm up with a cup of STUMPTOWN coffee.

BREAKFAST

All omelettes and scrambles comes with toast <u>AND</u> a CHOICE OF HOME FRIES or COTTAGE CHEESE

(Substitute side for Fruit Cup \$1.00)
(Egg whites \$1.00)

EGGS & SCRAMBLES

TRADITIONAL BREAKFAST * 2 Eggs, your choice of bacon, turkey bacon, sausage or veggie links	9.50
GREEK SCRAMBLE (vegetarian) Spinach, feta cheese, tomatoes, red onions; served with pita bread	10.50
COWBOY SCRAMBLE Ham, green peppers, red onion, tomato, Tillamook cheddar, & topped with avocado	12.00
TOFU SCRAMBLE (vegan) Firm tofu, mushrooms, red onions, zucchini, tomatoes, spinach & topped with avocado ADD SOY CHEESE 1.00	11.50
NORTHWEST SCRAMBLE Mushrooms, spinach, tomatoes, Tillamook cheddar, topped with wild smoked salmon	12.50
<u>OMELETTES</u>	
DOWN TO EARTH OMELETTE Ham, cream cheese, broccoli, mushrooms, and Tillamook cheddar	11.50
MULTNOMAH VILLAGE OMLETTE Bacon, mushroom, red onions, spinach, and jack cheese	11.50
VEGGIE OMELETTE (vegetarian) Red onions, tomatoes, mushrooms, zucchini, spinach, and your choice of cheese ADD AVOCADO \$1.00	11.50
MEAT LOVERS OMELETTE Bacon, ham, sausage, red onion, mushroom and cheddar cheese	12.50
BUILD YOUR OWN OMELETTE or SCRAMBLE	
(Up to 5 items: 1 protein, 3 veggies, & 1 cheese) Choose your Veggies: mushrooms, red onion, green peppers, tomatoes, spinach, broccoli, zucchini Choose your Protein: ham, bacon, turkey bacon, sausage or veggie links	11.50

BENEDICTS * ADD AVOCADO \$1.50

<u>Choose your Cheese</u>: Tillamook cheddar, parmesan, feta, cream cheese, or goat cheese Choose EXTRA Toppings: avocado (EXTRA \$1.00), salsa or sour cream (EXTRA \$0.50)

EGGS FLORENTIN (vegetarian) *	11.50
Sautéed spinach & onion with two poached eggs on an English muffin with Scratch	
made Hollandaise sauce; served with home fries	

AVOCADO BENEDICT (vegetarian) * Sautéed spinach topped with tomato & avocado, topped with two poached eggs on an English muffin with Scratch made Hollandaise sauce; served with home fries

SALMON BENEDICI *	16.00
Wild salmon fillet topped with two poached eggs served on an English muffin with	
Scratch made Hollandaise sauce; served with home fries	

12.50/13.50

HAM or BACON BENEDICT * Smoked ham or bacon topped with two poached eggs on an English muffin with Scratch made Hollandaise sauce; served with home fries

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BREAKFAST SANDWICHES & BURRITOS

MONTE CRISTO Challah bread dipped in our special French toast batter, grilled with turkey, ham &	12.50
Swiss cheese; served with your choice of home fries or cottage cheese CALIFORNIA BREAKFAST PANINI Omelette, cheddar cheese, tomato, avocado, spinach, red onion, lettuce, and ham, grilled in a ciabatta roll	11.00
ITALIAN BREAKFAST PANINI Omelette with prosciutto, Swiss cheese, basil & caramelized red onion; grilled in a ciabatta roll	11.00
BREAKFAST BURRITO Flour tortilla filled with eggs, potatoes, red onion, green peppers, Tillamook cheddar cheese, tomato, & ham; topped with avocado; served with sour cream & salsa	11.50
VEGAN BREAKFAST BURRITO (vegan) Flour tortilla filled with tofu scrambled with potatoes, red onions, green peppers, and tomatoes; topped with avocado and served with salsa ADD SOY CHEESE \$1.00	11.50
CALIFORNIA CHICKEN BREAKFAST BURRITO Flour tortilla filled with chicken, eggs, potatoes, red onions, black beans, corn, to-matoes & cheddar cheese; topped with avocado & served with sour cream & salsa	12.50
STEAK BREAKFAST BURRITO Flour tortilla filled with steak, eggs, potatoes, red onions, green peppers, tomatoes & cheddar cheese; served with sour cream & salsa	12,50
BREAKFAST BAGEL/ENGLISH MUFFIN SANDWICH 1 egg, choice of ham, bacon, turkey bacon or avocado with tomato and melted Tilla- mook cheddar cheese	7.50
<u>SWEET EATS</u>	
DOWN TO EARTH FRENCH TOAST Two slices of challah French toast (secret recipe batter) topped with whip cream, seasonal fruit and candied walnuts; served with your choice of protein	12.00
STUFFED FRENCH TOAST Challah French toast stuffed with organic cream cheese strawberry jam filling; topped with fresh fruit; served with your choice of protein	13.00
DOWN TO EARTH WAFFLE Scratch made waffle topped with fresh fruit, powder sugar & whip cream	10.00
BREAKFAST SIDES	
2 Eggs \$4.00 1 Slice French Toast	\$5.00
Bacon, Turkey Bacon, Veggie Links, Sausage 4.50 Avocado Toast Home Fries \$3.00 Toast or English Muffin	\$5.50 \$2.25
Seasonal fruit cup \$3.00 Bagel with cream cheese Cottage cheese \$3.00 Gluten Free Toast	\$3.50 \$3.00
KIDS MENU	75.00
KID'S SCRAMBLES Kids-size ham and cheddar cheese scramble. Served with a toast & a choice of home	6.00
fries or cottage cheese KIDS' DOWN TO EARTH FRENCH TOAST	6.50
One slice of organic challah French toast (secret recipe batter) topped with whip cream, & seasonal fruit; served with 1 scrambled egg	
GRILLED CHEESE Grilled Tillamook Cheddar cheese sandwich; served with sliced apples ADD TURKEY or HAM \$2.00	6.00
CHEESE QUESADILLA Tillamook Cheddar cheese grilled on a flour tortilla; served with sliced apples ADD GRILLED CHICKEN \$3.00	6.00
PEANUT BUTTER & JELLY Organic peanut butter & organic strawberry jam sandwich on your choice of bread; served with sliced apples	5.00

LUNCH

ALL SANDWICHES & BURGERS SERVED WITH KETTLE CHIPS OR ORGANIC MIXED GREENS SALAD (SUBSITUTE A CUP OF SOUP \$2.50)

COLD SANDWICHES

COLD JANDWICHES	
BUILD YOUR OWN SANDWICH Choose your Bread: wheat, sourdough, marble rye, or Italian white Choose your Condiments: mayo (plain, herb, or pesto), yellow mustard, Dijon mustard Choose your Protein (1 protein): Oven-roasted turkey, smoked ham, salami, or Tuna Choose your Veggies (3 veggies): lettuce, tomato, red onion, cucumber, spinach, mushrooms, green peppers, pepperoncini's, roasted red peppers Choose your Cheese (1 cheese): Tillamook cheddar, Swiss, provolone, cream cheese, or	9.50
soy cheese CHICKEN SALAD SANDWICH Salad made with chicken, walnuts, grapes, celery, mayo & mustard; served w/ lettuce, tomato & onion	9.50
TUNA SALAD SANDWICH OR MELT Tuna salad with tomato, Swiss cheese, and Dijon mustard on your choice of bread	10.00
THE VILLAGE VEGGIE (vegetarian) Tomato, lettuce, onion, cucumber, spinach, cream cheese, avocado, Tillamook cheddar; on your choice of bread	10.00
BETTER THAN BLT Turkey, bacon, mayo, lettuce, tomato, & avocado on your choice of bread	11.50
"THE CLUB" A double-decker favorite: turkey, bacon, mayo, lettuce, tomato on 3 slices of bread	11.50
HOT SANDWICHES	
TERIYAKI TOFU SANDWICH (vegan) Grilled teriyaki tofu w/ grilled mushrooms & onions, tomato, lettuce, & sweet chili sauce; on your choice of bread	10.50
GRILLED BRIE (vegetarian) A much better grilled cheese; with tomato, on sourdough bread ADD HAM, TURKEY or PEAR & MIXED GREENS FOR \$2.00	10.00
PASTRAMI REUBEN/TURKEY REUBEN Grilled pastrami with 1000Island dressing, sauerkraut, Swiss cheese on a marble rye	11.50
SANTA FE SANDWICH All natural chicken breast with Aioli sauce, roasted red pepper, red onion, avocado, & jack cheese; on your choice of toast	11.50
STEAK SANDWICH All natural grilled steak served w/ sautéed onions & mushrooms, & provolone cheese, grilled on a ciabatta roll	11.50
PANINI SANDWICHES	
CAPRESE PANINI (vegetarian) Basil, tomato, fresh mozzarella, pesto, grilled on a ciabatta roll	10.50
TURKEY AL PESTO PANINI/CHICKEN AL PESTO PANINI Turkey or chicken, House Pesto Mayo, tomato, red onion, & provolone cheese; grilled on a ciabatta roll	11.50
CHIPOLTE TURKEY or CHICKEN PANINI Oven Turkey or chicken, House Chipotle mayo, tomato, red onion, & provolone cheese; grilled on a ciabatta	11.50
PANINI ITALIANO Basil, fresh mozzarella, salami, prosciutto, roast red pepper, pepperoncini & red on- ion with House Pesto Mayo; grilled on a ciabatta roll	13.00
SMOKED SALMON PANINI Wild smoked salmon, tomato, red onion, & provolone cheese with House Herb Mayo; grilled on a ciabatta roll	13.00
CORDON BLEU PANINI Grilled chicken breast, ham, tomato, red onion, mixed greens & Swiss cheese with House Pesto Mayo; grilled on a ciabatta roll	13.00

PITA SANDWICHES

GRILLED CHICKEN OR STEAK GYRO All natural grilled CHICKEN or STEAK with tomato, lettuce, cucumber, red onion, House Tzatziki, crumbled feta on a pita bread	11.00/12.00
FALAFEL SANDWICH (vegetarian or vegan option available) Housemade falafel patties with tomato, lettuce, cucumber, red onion, House Tzatz sauce, & crumbled feta on a pita bread	11.50 ziki
BURGERS *	
GRILLED GARDENBURGER® (vegetarian) GARDENBURGER topped with sautéed mushrooms, & cheddar cheese, topped with House Herb Mayo, tomato, lettuce, & red onion,	11.00 h-
WILD ALASKAN SALMON BURGER Wild Salmon burger with House Herb Mayo, tomato, lettuce, red onion & pickles	11.00
DOWN TO EARTH HAMBURGER * Cascade natural beef with mayo, lettuce, tomato, red onion & pickles	10.50
BACON CHEESEBURGER * All Natural Angus Beef topped with bacon & your choice of cheese , topped with mayo, lettuce, tomato, red onion & pickles	13.50
MUSHROOM SWISSBURGER * All Natural Angus Beef topped with Swiss cheese & sautéed mushroom topped with mayo, lettuce, tomato, red onion & pickles	
AVOCADO HAMBURGER * All Natural Angus Beef topped with avocado, pepperoncini & cheddar cheese, with mayo, lettuce, tomato, & red onion	12.50
DOWN TO EARTH SPECIALS	
STIR FRY Sautéed vegetables cooked with your choice of STEAK, CHICKEN, OR TOFU & serve over Basmati white rice or brown rice (seasoned with Teriyaki or Tamari soy sauce)	
HUMMUS PLATE HOUSE made hummus plate; served with olives, feta cheese & wheat pita bread SALADS	10.00
CAESAR SALAD ADD CHICKEN \$3.50	8.50
ORGANIC MIXED GREENS WITH HOUSE MAPLE BALSAMIC VINAIGRET OF HOUSE DIJON BALSAMIC VINAIGRETTE (vegan)	
ADD CHICKEN \$3 ADD SALMON or STEAK \$5.	
AUTUMN HARVEST SALAD (vegetarian) Organic mixed greens tossed with Maple Balsamic Vinaigrette, topped with pears, apples, goat cheese, & candied walnuts	10.50
GREEK SALAD (vegetarian) Romaine lettuce, cucumber, tomato, red onion, feta cheese, & Kalamata olives; tossed with Balsamic Vinaigrette	10.50
CHICKEN PEAR SALAD Organic mixed greens topped with grilled chicken, pear, & gorgonzola; tossed with House Maple Balsamic Vinaigrette or Dijon Balsamic Vinaigrette	12 .00 1
WILLAMETTE VALLEY SALAD Organic mixed greens with red grapes, apples, celery, gorgonzola, candied walnut & chicken breast; tossed with Dijon Vinaigrette	12.50
SW BBQ CHICKEN SALAD Chopped romaine lettuce, tomato, organic corn & black beans, Monterey Jack check tossed with Ranch dressing; topped with crisp house tortilla strips & BBQ chicken	
SIDE SALAD Smaller versions of Organic Mixed Greens or Caesar. <u>Dressing:</u> HOUSE Maple Balsan	
or HOUSE Dijon Balsamic Vinaigrette, Ranch, Caesar, or 1000 island SIDE GREEK SALA * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness	7.00 AD

SOUP & COMBOS

SCRATCH MADE SOUPS MADE DAILY \$4.00/cup \$6.50/bowl			
SOUP AND SALAD COMBO A CUP OF SOUP & YOUR CHOICE OF A SIDE SALAD (MIXED GREENS, OR CAESAR) SOUP AND SANDWICH COMBO	9.50		
A CUP OF SOUP AND 1/2 OF A BUILD YOUR OWN SANDWICH	9.50		
<u>SMOOTHIES</u>	\ 		
ADD BOOSTERS TO YOUR SMOOTHIES FOR \$1.00 EACH: protein powder, spirulina, walnuts, sesame, sunflower, flax seeds			
HEALTH NUT (vegan) Organic apple juice, sunflower & sesame seeds, flax seeds, parsley, frozen peaches, frozen bananas, & protein powder	7.50		
MERRY BERRY (vegan) Organic grape juice, blueberry, raspberry, strawberry, & walnuts (SMOOTHIE MADE WITH NUTS)	7.00		
STRAWBERRY BANANA MADNESS Organic apple juice, Vanilla frozen yogurt, strawberry, & banana. KIDS FAVORITE!	7.00		
TROPICAL BURST Organic orange juice, Vanilla frozen yogurt, pineapple, & peach	7.00		
MANGO BANGO Yogurt, mango, banana, & honey	7.00		
MANGO MANIA (vegan) Organic orange juice, mango, banana, & ginger root (juiced)	7.00		
FRESH JUICES			
BUNNY LUV Pure organic carrot juice	4.50/12oz 5.50/16oz		
DOWN TO EARTH MEDLEY Apple, beet, carrot and ginger	5.50/12oz 6.5016oz		
DRINK YOUR VEGGIES (and fruit) Carrot, apple, spinach, frozen pineapple, and walnuts	6.50/12oz 7.50/16oz		
GREEN FURY	6.00/12oz 7.00/16oz		
Spinach, parsley, cucumber, and celery BUILD YOUR OWN JUICE	6.00/1002		
Choose 3: Apple, beet, carrot, celery, cucumber, ginger, spinach, or frozen pineapple	7.00/16oz		
OTHER BEVERAGES			
COFFEE (Stumptown regular or decaf) \$2.75 House Lemonade	\$3.00		
ESPRESSO (Stumptown regular) \$2.50 NATURAL BLUE SKY® SODAS Latte/Cappuccino (2% Milk/Almond or Soy)3.50/4.00 Coke, Diet Coke & 7 UP	\$2.50 \$2.00		
STASH® TEA (Assorted) \$2.75 V8 ®	\$2.50 \$2.50		
Ice Coffee (Brewed daily) or HOUSE ICE TEA \$3.00 IIZZY SODA	\$2.50		
HOT CHOCOLATE (Topped with Whip Cream) \$3.00 ASSORTED HANSEN SODA JUICES (Orange, Apple, Cranberry, Grape) \$2.50/4.00 MIMOSA (12 ounces)	\$2.50 \$6.00		
MILK (2%) \$2.50/\$4.00 SPARKLING WATER	\$2.50		
ALMOND MILK/SOY MILK \$3.00/\$4.50			
BEER by the bottle			
Black Butte Potter \$4.00 Drop Top Amber Ale Bridgeport IPA \$4.00 HEINEKEN	\$4.00 \$4.00		
CORONA \$4.00 Hefeweizen	\$4.00		
WINE			
by the glass			
HOUSE RED WINE HOUSE WHITE WINE	*		
Domino—Malbec \$6.00 Domino—Chardonnay Domino—Shiraz \$6.00 Domino—Pinot Grigio	\$6.00 \$6.00		