

WILLAMETTE VALLEY
VINEYARDS

Brunch Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these brunch items to highlight our current vintages.

Featured Pairings

YOGURT PARFAIT | \$12
yogurt, seasonal berries, granola
Gluten Free, Vegetarian

Suggested Pairing: 2019 Domaine Willamette Brut Rosé

BREAKFAST PLATE | \$16
2 eggs of your choice, pancakes, 2 pieces of ham or bacon
Suggested Pairing: 2019 Domaine Willamette Brut

FORAGED MUSHROOM FRITTATA | \$16
spinach, gruyère cheese, rosemary and garlic potatoes
Gluten Free, Vegetarian

Suggested Pairing: 2021 Bernau Estate Pinot Noir

VEGETABLE BENEDICT | \$22
lemon zest hollandaise, rosemary and garlic potatoes
Gluten Free and Vegetarian upon request

Suggested Pairing: 2021 Elton Chardonnay

HAM BENEDICT | \$22
lemon zest hollandaise, rosemary and garlic potatoes
Gluten Free upon request

Suggested Pairing: 2019 Domaine Willamette Brut

Add Brunch Sides

PANCAKES | \$6

TOAST | \$3

EGGS | \$6

BACON | \$6

HAM | \$6

**ROSEMARY and GARLIC
BREAKFAST POTATOES** | \$4

Beverages

JUICE | \$5 **COFFEE & DECAF COFFEE** | \$4 **TEA** | \$4
Ask your server for current varieties

Consuming raw or undercooked meat, seafood, or eggs
may increase risk of food borne illness.