

SINCE



1903

BRUNCH

Served Saturday and Sunday 8:00am-3:00pm

Besaw's strives to support local, organic and sustainable farmers; limited availability of some produce may apply. We exclusively use local, grass-fed beef, local cage-free eggs and 100% hormone-free dairy products. Supporting our valued community is of the utmost importance.

EGG DISHES

All egg dishes served with rosemary-garlic roasted potatoes and whole wheat toast

TWO-EGG BREAKFAST - Cooked anyway you like:	6
• with honey-cured bacon or veggie sausage	8
• with pork-apple sausage, grass-fed hanger steak or ham steak	9.5
• with wild salmon filet or chicken-basil sausage	13
WILD SALMON SCRAMBLE - three eggs, house-smoked wild salmon, fresh herbs, cream cheese, chives	11
PROSCIUTTO SCRAMBLE - three eggs, prosciutto di Parma, roasted garlic, asiago cheese	10
FARMER'S HASH - three eggs, rosemary potatoes, roasted garlic cloves, bacon, leeks, sauteed greens, cheddar cheese	9.5
FOREST MUSHROOM OMELETTE - seasonal Misty Mountain mushrooms, fresh herbs, sour cream	11
SPINACH, HERBED CHEVRE AND SUN-DRIED TOMATO OMELETTE	10
AVOCADO OMELETTE - cheddar cheese, pico de gallo	10
• add bacon or diced ham	11
• egg whites available upon request - add \$1.50	
• substitute sautéed or steamed vegetables or fresh fruit for potatoes and toast - add \$2.50	

FROM THE GRIDDLE

All batters are made in-house. Also available as side (except waffle); Add pure maple syrup for half \$1.00 or full \$2.00
Add seasonal fruit topping - \$2.00

FRENCH TOAST - three thick slices, dusted with powdered sugar	7.5
BUTTERMILK PANCAKES	6
MORGAN'S GLUTEN-FREE PANCAKES	8.5
OATMEAL PANCAKES - brown sugar, dried cranberries	8
BELGIAN WAFFLE	6.5

SPECIALTY DISHES

SAUTEED SEASONAL VEGETABLES AND ROASTED POTATOES - melted provolone cheese; whole wheat toast	8
YOU KNOW YOU WANT 'EM... HOUSE MADE BISCUITS AND GRAVY - two eggs any style, our classic sausage gravy	10
BREAKFAST BURRITOS - two flour tortillas filled with chorizo, eggs, cheddar cheese, onion, braised greens; drizzled with chipotle sour cream	10
THE. BREAKFAST. BURGER. - burger patty, over-easy egg, white cheddar, bacon, caramelized onions and sausage gravy on grilled sourdough; rosemary-garlic potatoes	12
HUEVOS RANCHEROS - spicy black beans, over-easy eggs, ranchero sauce, cheddar cheese, sour cream, chives, avocado; choice of flour or corn tortilla.	9
BREAKFAST SANDWICHES - on a brioche bun with two eggs over-hard, a side of rosemary-garlic potatoes	
• roasted piquillo peppers, prosciutto, provolone	9
• avocado slices, chevre goat cheese, bacon, sun-dried tomato pesto	10
CROQUE MADAME - buttered sourdough, shaved ham, gruyere cheese sauce, two over-medium eggs	11

LIGHTER FARE

HOT OATMEAL - brown sugar, golden raisins, fat-free milk	5
BAGEL AND CREAM CHEESE - choice of daily selection from Kettleman's Bagels	3.5
HOUSE-SMOKED WILD SALMON OR LOX PLATTER - choice of salmon & bagel, seasonal tomato, red onion, cream cheese, capers	11
HOUSE-MADE COCONUT AND ALMOND GRANOLA - lightly sweetened blend of oats, almonds and dried fruit, served with fat-free milk or soy milk	6
BREAKFAST PARFAIT - organic Greek yogurt, local honey, house-made granola	5
SEASONAL FRESH FRUIT	cup 3 bowl 6

SIDES

Roasted Potatoes, garlic cloves and rosemary - 2.00	Pork-Apple Sausage - 5.00
• Add Cheese or Bacon - 1.00	Chicken-Basil Sausage - 6.00
Seasonal Steamed or Sauteed Vegetables - 3.50	Ham Steak - 4.00
One Egg - 1.75	Garden Sausage - 3.50
Popeye and Olive oil - 2.75	Honey-Cured Bacon - 3.50
Pico de gallo - 1.50	Toast - 1.75
Greek Yogurt - 2.50	• Split Plate Charge - 1.00

No more than two credit card transactions per table

AFTERNOON BRUNCH SPECIALTIES

Served Saturday-Sunday 11:30am-3:00pm
Late Lunch Happy Hour Served Saturday 3:00pm-5:00pm

SOUPS SALADS AND MORE

SOUP OF THE DAY or BESAW'S FAMOUS SPLIT PEA - housemade focaccia • additional side of focaccia	cup 3 bowl 5 2
HOUSE SIMPLE GREENS - mixed local field greens, white wine vinaigrette	6
SOUP AND SALAD COMBO - cup of soup, house simple greens, focaccia	8
CAESAR SALAD - hearts of romaine, asiago cheese, garlic croutons; anchovies upon request	8
• with grilled Draper Valley chicken breast	10
• with house-smoked or filet of wild salmon	13
COBB SALAD - mixed greens, grilled chicken, egg, avocado, crumbled bleu cheese, seasonal tomato, bacon, with choice of dressing: Oregon Bleu or white wine vinaigrette	13
SPINACH SALAD - oranges, red onion, toasted hazelnuts, warm goat cheese vinaigrette	10
THE ORIGINAL MAC - elbow macaroni, cream, Tillamook cheddar, baked breadcrumb top	9

BESAW'S BURGER

Our burgers are made in-house from 100% grass-fed, local ground beef.
Pecan veggie burger also available.

caramelized onions, seasonal tomato, white cheddar, lettuce, pickle mayonnaise 11
• add bacon, avocado or an over-easy egg 2

SANDWICHES

Burgers and Sandwiches are accompanied by a small side of house simple greens or potato chips

GEORGE BESAW'S HAM AND SWISS - dijon mustard, aioli, toasted sesame brioche bun	8
MEATLOAF SANDWICH - bacon, fresh greens, caramelized onion, "red mayo", focaccia	9
WILD SALMON SANDWICH - pea shoots, red onion, horseradish aoli, grilled whole wheat	13
The following are available either as a whole sandwich or half with a cup of soup or a house simple green salad.	
REUBEN - corned beef brisket, sauerkraut, swiss cheese, 1000 Island dressing on rye	9
GRILLED VEGETABLES AND GRUYERE - arugula, stoneground mustard, housemade focaccia	8

DRINKS AND THE LITTLE ONES

Coffee, Decaf - Stumptown - 2.00
Espresso - Stumptown - 2.25
Cappuccino or Latte - 3.50
Mocha - 3.75
Mr. Jones' Ice Tea - 2.00
Arnold Palmer - 3.00 free refills
Hot Tea - Tao of Tea - 2.50
Dragonfly Chai - 3.50
Milk or Hot Chocolate - 2.75
Café Allison -
• Latte with chocolate, hazelnut and cinnamon - 3.75
Café Brian -
• Latte with chocolate, vanilla and whip cream - 3.75
Fresh Orange or Grapefruit Juice - sm. 2.75 lrg. 4.75
Fresh Apple Cider - sm. 2.75 lrg. 4.75
Fresh Lemonade - 3.25 refill 1.00
Tomato or Cranberry Juice - 2.50
Coke, Diet Coke, Sprite, Ginger Ale, Soda Water - 2.00
Italian Soda - 2.75 Creamosa - 3.25
Weinhard's Root Beer or Orange Cream Soda - 2.75
Weinhard's Root Beer Float with Home Made Vanilla Ice Cream - 3.75
Voss Sparkling Bottled Water - sm. 3.00 lrg. 6.00
• Fresh Squeezed Mimosa - 6.50
• Champagne with Local Rhubarb Reduction - 7.00
• Uncle Earl's Famous Bloody Mary - 7.50

KIDS

BREAKFAST



MICKEY CAKE	3.5
1-EGG BREAKFAST - with rosemary-garlic potatoes and whole wheat toast	4
OATMEAL - a small portion with golden raisins, brown sugar and low-fat milk	3
1-2-3 BREAKFAST - 1 egg, 2 strips of bacon and 3 silver dollar pancakes	4.5

LUNCH

PB & J - minus crust, on whole wheat bread	3
OODLES OF NOODLES - tossed in a cheese, tomato or a light butter sauce	3.5
GRILLED CHEESE - gooey cheddar cheese & Pullman brioche served with seasonal veggies or fruit	4.5
KIDSADILLA - cheddar cheese melted between two flour tortillas	4
• with grilled chicken	6
BURGER OR GRILLED CHICKEN SANDWICH - served plain on a squooshy bun with seasonal veggies or fruit	6.5

ALSO AVAILABLE - PORTLAND'S OWN

• Bag of whole bean Stumptown coffee - 12.00 • Bottle of Secret Aardvark sauce - 6.00

*20% gratuity will be added to parties of 6 or more - *Split charge - 1.00 - *Prices and product availability are subject to change

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