



THE MORNING STAR CAFÉ

500 SW THIRD AVENUE
PORTLAND, OR 97204

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WEEKEND MENU

burritos & breakfast sandwiches

breakfast burrito – cage free eggs, hashbrowns, cheddar cheese, and choice of smoked ham, bacon or house made boar sausage, served with house made salsa verde \$6.50

vegetarian breakfast burrito – cage free eggs, hashbrowns, cheddar cheese, fresh spinach and sauteed local mushrooms, served with house made salsa verde \$6.00

lox bagel – smoked salmon, cream cheese, tomato, red onion and capers on your choice of bagel \$8.00

morning ham – ham, provolone and honey mustard, grilled on rustic white bread \$4.75

cheesy morning – provolone, pepper jack and cream cheese, grilled on rustic white bread \$4.00

traditional tastes (all eggs cage free; gluten free toast– add \$1.50)

basic breakfast - two eggs, hash browns and toast \$6.50
upgrade to French toast, add \$1.50

bacon and eggs - two eggs, bacon and toast \$6.50
add a side of hashbrowns - \$1.00

biker breakfast - two eggs, two bacon strips and one boar sausage patty, hash browns and toast \$10.00
upgrade to French toast, add \$1.50

morning star bowl - two eggs in a nest of hash browns, smothered in veggie sausage country gravy, grated cheddar cheese, and a bit of house-made salsa verde \$7.50

eggs benedict – two poached eggs with your choice of ham, smoked salmon, or spinach and caramelized onions, on an English muffin, topped with hollandaise sauce \$7.50
add a side of hash browns \$1.00

scrambles (all eggs cage free, scrambles include hashbrowns)

scramble on - three eggs, red onion, veggie sausage, feta cheese, fresh tomato, and spinach \$8.50

el florentino - three eggs, fresh spinach, caramelized onions, garlic and mozzarella \$8.00

third and washington - three eggs, house made boar sausage, green onions, shitake mushrooms and cheddar cheese \$9.00

southwestern scramble - three eggs, onion, cilantro, tomatoes, pepper jack cheese and salsa verde \$8.50

p-town scramble - three eggs, smoked salmon, tomatoes, capers, garlic and cream cheese \$9.00

foo-u scramble - tofu, spinach, mushrooms, green onion and tomatoes, with a house-made spice blend \$8.50

custom scrambler – three eggs with your choice of **one meat**: bacon, boar sausage, ham or turkey, and **two other ingredients**: provolone, swiss, cheddar, feta, red onion, spinach, tomato, caramelized onion \$8.75

griddle & grains

sourdough flapjacks - three cakes with your choice of house made berry compote or classic maple syrup \$6.00

french toast - three slices with your choice of house made berry compote or classic maple syrup \$6.00
gluten-free bread, add \$2.00

oatmeal – irish-style steel cut oats, cooked to perfection and served with your choice of a butter, brown sugar, raisins, or milk \$4.50

sides

toast (white, wheat, sourdough, marble rye) \$1.50
add jam or peanut butter \$0.75

bagel \$1.75
add peanut butter or cream cheese \$0.75

hash browns \$2.00

assorted pastries (as available) \$2.25

organic yogurt \$3.00

granola – all natural \$3.00

eggs, any style one - \$2.00, two - \$3.00

bacon or boar sausage \$3.50

veggie sausage \$3.00

soup, salad & starters

house salad – entrée size only - local sweet greens, Rogue River smokey bleu cheese, red onion, smoked tomato, and port wine and pear vinaigrette \$7.00

baby spinach salad – entrée size only - local baby spinach, craisins, goat cheese, and huckleberry vinaigrette \$8.00

basic green salad – chopped green leaf lettuce, diced tomatoes and cucumbers with balsamic vinaigrette \$5.00 *side* \$3.50

caesar salad – torn crisp romaine, aged parmesan, herb Caesar vinaigrette, and house made croutons \$6.00 *side* \$3.75

greek salad – red onion, cucumbers, crumbled feta cheese, kalamata olives tossed with balsamic vinaigrette \$7.00 *side* \$4.00

sultan's plate. fresh hummus, tomatoes, red onions, cucumbers, feta cheese and kalamata olives served with pita bread \$6.75

house made french fries - tossed with salt and pepper, and served with a side of herb aioli \$4.00

soup and salad – choice of green or caesar. \$8.00
upgrade to greek salad, add \$1.00

soup of the day Cup \$2.50 Bowl \$4.00

char grilled sandwiches – *with fries. gluten-free bun, add \$2.00*

star burger – a fresh ground beef and house-smoked tomato blended patty (**Vegetarians, substitute a Boca Burger!**), lettuce, red onion, pickle spear, white cheddar cheese and herb aioli on a rosemary bun \$9.00 add bacon for \$1.00

catfish po'boy – with lettuce, tomato, red onion and herb aioli on a toasted bun with a pickle spear on the side \$9.00

marinated grilled chicken sandwich – with lettuce, red onion, tomato, Tillamook white cheddar cheese and herb aioli on a toasted bun \$9.00

beverages

bottomless coffee or a pot of tea \$2.00

milk \$1.75

orange, cranberry or grapefruit juice sm \$2.50 lg \$3.50

espresso or americano \$2.25

cappuccino or latte \$3.50

mocha \$3.75

cocktails

house-made bloody mary \$6.00

mimosa \$4.00

chilean sunrise \$6.00

illy illy (illy coffee, Illy Café liqueur, Bailey's, whip) \$7.50