

CHOW

BREAKFAST FALL/WINTER

Check out Our Daily Chalkboard Specials!

Sides Include Your Choice of House Potatoes, Crispy Fried Tomatoes, Creamy Polenta

(Sand Lily Farm Fresh Eggs Available For a Little Extra)

Eggs

The Locavore - Three Egg Omelet With The Seasons Best Available Ingredients - MP

The Local - Two Eggs any Style, Meat, Toast, Taters - 8.50\$

The Blackstone - Poached eggs, Corn Crusted Tomatoes, Spinach, Bacon, Béarnaise Sauce - 12\$

The Vinny - Poached Eggs, House Cured Ham, Hollandaise Sauce - 12\$

The Med - Poached Eggs, Crispy Herb Polenta, Spinach, Roasted Pepper Hollandaise - 13\$

The Caesar - Two Eggs, Corn Cake, Avocado, Roasted Green Chili Sauce, Hollandaise Sauce, Queso Fresco - 12\$

The Sampson - Poached Eggs, Crab Cakes, Sauce Choron - 14\$

Huevos Rancheros - Two Eggs, Tortillas, Ancho Sauce, Black Beans, Green Chile Sauce, Queso Fresco - 11\$

Chicken Fried Steak - Caramelized Onions & Mushrooms, Bleu Cheese, Two Eggs, Gravy - 11\$

Pancakes - Add 2 Eggs - 2.50\$/Bacon - 2.50\$

(3) Homemade Pancakes - Choice of Pumpkin & Ginger/Toasted Oatmeal & Whole Wheat/Buttermilk - 7\$ Add Blueberries - 1.50\$

Toasts – Made With House Made Breads

Bacon French Toast - Poached Eggs, Maple & a Lime Hollandaise Sauce - 10\$

Ricotta Cheese French Toast - House Made Vanilla Bean Ricotta, Caramel & Apple Butter - 10\$

Banana French Toast - Caramel & Toasted Almonds - 10\$

Biscuits - Savory Bacon & Thyme OR Buttermilk Biscuit - Gravy Choice of Veggie/Country Style/Red Eye/Chorizo - 8\$

House Hash, Two Eggs

Choice of Smoked Salmon & Bacon - 12\$/ **Corned Beef** - 11\$

Dungeness Crab Cake with Hollandaise - 13\$

Small Plates, Sides, Alternatives, & Additions

Warm Multi Grain Salad - Black Beans, EVO, Garlic, Lemon, -Spinach - 7\$ Add Mushrooms, Sweet Potatoes, or Feta - 2\$/Meat or Tofu - 4\$

Meat - Andouille/Country Style Sausage Patty/ Chicken Apple or Veggie Sausage/ Bacon/Ham/Sand Lilly Goat Farm Bratwurst/Single Crab Cake - 5\$

Sautéed Tofu - Soy, Garlic, Sesame Seeds, Spinach - 5\$

Rockin' Dave's Bagel - 3\$ (ADD) Shallots, Pickled Veg, Salmon - 6\$

Toast - House-made Mama's White/Multi-Grain - 1.50\$

Fruit Parfait - Fruit, Nancy's Yogurt, House made Granola - 4.50\$

House Made Groovy Granola - W/Nancy's Yogurt - 3.50\$

Bob's Red Mill Hot Oats - 3.50\$

Real Maple Syrup - 2.50\$

Fried Crispy Tomatoes - W/Sea Salt - 3\$

**RAW, VEGAN, GLUTEN-FREE, SPECIAL REQUESTS ARE OUR PASSION!
LEAVE THE COOKING TO US!**

**OUR MISSION IS TO PROMOTE & SUPPORT THE LOCAL ECONOMY
WE ARE FARM TO TABLE
ASK YOUR SERVER ABOUT DAILY SPECIALS OR LEAVE US TO CREATE
SOMETHING UNIQUE FOR YOU!**

WINE DINNERS/PRIVATE PARTIES/CATERING/ COOKING CLASSES

1110 N.W. Newport Ave. Bend, OR 97701 541-728-0256

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LUNCH FALL/WINTER

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SANDWICHES – Made On Lavoy & House Made Breads

Crispy Crab - Avocado, Greens, Farmer's Bacon, Peppercorn Aioli - 14\$
Hippy Dippy - Roasted Pickled Veggies, Savory House Made Cheese, Olive Tapenade - 10\$
BLT - Mixed Greens, Tomato, Avocado, Aioli, Bacon, Fried Egg, Local Cheese - 10\$
Rustic Rye - Hand Carved Ale Braised Beef, Kraut, Swiss, House-made Rye Roll - 13\$
Burger Of The Day - Inquire With Your Server for Seasonal Selection - MP
Between The Bread - Inquire With Your Server for Seasonal Selection - MP

SALADS – ADD Chicken - 3\$/ Salmon - 4\$/ Dungeness Crab - 5\$

Dungeness Crab Cakes - Tres Citrus Salad, Crispy Bacon, Red Curry Aioli - 14\$
Thai Chicken - Jasmine Rice, Green Curry, Coconut Milk, Cilantro, Cabbage,, Crushed Peanuts - 12\$
The "Big Green One" - Organic Greens, Micro Greens, Tomato, House Pickle, Crouton - 9\$
The CHOW Cobb - Our Spin on the Classic – 11\$
Warm Multi Grain Salad - Black Beans, EVO, Garlic, Lemon, -Spinach - 7\$ Add Mushrooms, Sweet Potatoes, or Feta - 2\$/Meat or Tofu - 4\$
Salad Of The Day - Inquire With Your Server For Seasonal Selection – MP

SMALL PLATES, SIDES, SOUPS

Soups Of The Day - Inquire with your Server - Cup - 3\$/Bowl - 6\$
Cup Of Soup & Organic Greens - Choice of Dressing, Garlic Crostini - 8\$
Bowl Of Pho - Vegetable Broth, Rice Noodles, Fresh Asian Herbs, Vegetables - 11\$ Choice of Tofu, Chicken, Beef
Roasted Sweet Potato Fries - Herbs, Garlic, Bleu Cheese - 4\$
Winter Squash Fritters - w/Coriander Mint Chutney - 4\$
Fried Crispy Polenta - w/Olive Tapenade - 3\$
Sautéed Tofu - Soy, Garlic, Sesame Seeds - 5\$
Fried Crispy Tomatoes - w/Sea Salt - 3\$
Small Salad Of Organic Greens - w/Dressing Choice - 4\$

DRESSINGS - Balsamic & Roasted Garlic, Whole Grain Mustard & Thyme, Citrus Shallot, Ginger & Sesame, Bleu Cheese

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