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WILDOREGONFOODS.COM

BREAKFAST

Chai Challah French Toast

9

Three pieces challah, chai custard, maple syrup, powdered sugar

Lox & Latke Benedict*

12

Two latkes, wild coho PNW lox, spinach, poached eggs, lemon-chive hollandaise, greens

Wild Hash (GF)(VG option)*

8/10

Corned beef, brisket, or vegetarian, roasted root vegetables, bell peppers, green onions, two eggs

Ham + Egg Sandwich

8

Fried egg, ham, cheddar, arugula, special sauce, english muffin, greens

Bison Biscuits + Gravy

1 for 6
2 for 9

House made biscuit and bison sausage gravy

House Made Granola + Coconut Milk

8

(VG)(GF)

Hazelnut, dried cherry, gluten free oats, maple syrup, vanilla

Two Eggs + One Latke + Greens*

9

Eggs any style, house made potato latke, toast, house made, marionberry jam

Josie's Best GF Waffles

9

Powdered sugar, maple syrup + house made marionberry jam

SIDES

3 Slices Bacon

3

One Egg*

3

One Latke

4

Biscuit

3

Black Butte Porter

2

Sourdough

2

Sliced GF Bread

2

English Muffin

2

V = vegetarian, VG = vegan, GF = Gluten-free

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



LUNCH

Tuna Melt

12

Open faced Oregon albacore tuna salad, potato chips, cheddar cheese, local rustic bread

Roasted Turkey

8.5 / 11

House roasted turkey, pickled peppers, lettuce, coriander herb aioli, havarti, local rustic bread

Grilled Cheese on Sliced Sourdough

8

Cheddar cheese on local sourdough bread. Bacon +1.5, Avocado +2, Tomato +1, Ham +2

Reuben + Rachel Sliders

12

Three braised corned beef sliders or turkey, pickled cabbage, smoked aioli, havarti on marble rye rolls

RogueFort Smokey Blue Steak Salad

12

Smoked blue cheese, grilled steak, mixed greens, red onion, carrot, pickled green beans, and apple

Wild Smashburger

12/14

Bison or Impossible Burger™ (V) special sauce, Tillamook Cheddar, shredded iceberg, pickles, Big Ed's potato bun, housemade chips
Bacon +1.5, Egg +1.5, Avo +2, Tom +1

Farm Salad (GF/VG)

6/8

Local-sourced seasonal roasted vegetables with mixed greens, sunflower seeds, and avocado ranch

Daily Seasonal Soup

4/7

House made Salt & Vinegar or Japlepeño Potato Chips (VG)

4

HOT DRINKS

Local Coffee

2

Inspired Hot Tea

2

Iced Tea

2

Hot Chocolate with whipped cream

2

BRUNCH DRINKS

Seasonal Bellini

6

Mimosa

6

Wild Mary

8

Turkish Delight

9

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