

→ **EGG DISHES** ←

AXE BREAKFAST ➤ 12.00

two eggs any style, home fries, choice of sausage, bacon or veggie patty, and toast

CHEF'S OMELETTE ➤ 13.00

seasonal omelette, served with home fries and choice of toast

EGG IN A HOLE ➤ 8.00

an egg fried in buttery toast, topped with organic greens tossed in house vinaigrette, queso fresco and diced tomatoes

→ **BENEDICTS** ←

All benedicts served with home fries or a side salad

Dressings: ranch, blue cheese, caesar, 1000 island, house vinaigrette, sesame-ginger vinaigrette, tahini vinaigrette

SMOKED SALMON ➤ 14.00

toasted English muffin, organic greens, and sliced tomato topped with smoked salmon, two poached eggs and house-made hollandaise sauce

PORK BELLY ➤ 14.00

toasted English muffin, braised collard greens, and sliced pickled tomato topped with pork belly, two poached eggs and house-made hollandaise sauce

SAUTEED VEGGIE ➤ 13.00

toasted English muffin topped with a seasonal sautéed vegetable medley, two poached eggs and house-made hollandaise sauce

→ **BISCUITS** ←

BISCUIT & GRAVY ➤ 7.00

fresh buttermilk cheddar biscuit topped with a scratch-made country sausage gravy

BISCUIT & VEGGIES ➤ 7.00

fresh buttermilk cheddar biscuit topped with roasted seasonal veggies and house-made cheese sauce

CHICKEN & BISCUIT ➤ 13.00

lightly battered chicken breast strips on a buttermilk cheddar biscuit with organic pickles, honey butter, and a side of country sausage gravy, served with home fries or a side salad

BELLY & BISCUIT ➤ 13.00

buttermilk cheddar biscuit with whipped cream cheese, organic greens, pickled jalapeños served with home fries or a side salad

ALL INGREDIENTS SOURCED LOCALLY WHEN POSSIBLE
 OUR BEEF IS LOCAL, FREE-RANGE & CHARBROILED MEDIUM RARE
 A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 6 OR MORE
 A CHARGE OF 50¢ PER ITEM WILL BE ADDED TO TAKE-OUT ORDERS

→ **SWEETER THINGS...** ←

FRENCH TOAST ➤ 9.00

hand-battered baguette wrapped in bacon and deep fried, served with honey butter and maple syrup

JOHNNY CAKES ➤ 10.00

cornmeal pancakes with honey butter and maple syrup, served with home fries and bacon, sausage or veggie patty

→ **BREAKFAST BOWLS** ←

All breakfast bowls served with choice of toast

CORNED BEEF HASH ➤ 14.00

house-braised corned beef sautéed with home fries, bell peppers, onions and kale, topped with cheese sauce and two sunny side eggs

SWEET POTATO VEGGIE HASH ➤ 13.00

sautéed seasonal veggies tossed with sweet potato home fries, topped with two poached eggs and house-made hollandaise sauce

SHRIMP & GRITS ➤ 14.00

creamy white cheddar-jalapeño grits with blackened prawns and two poached eggs, topped with a verde mole sauce, pickled red onions, diced tomatoes, queso fresco and fresh cilantro

ON THE SIDE

Two Eggs	3.00	Home Fries	3.00
Bacon	4.50	Gravy	2.50
Sausage	4.50	Toast	1.50
Veggie Patty	4.00	Biscuit	2.00



SODA, JUICE, COFFEE & TEA

Coffee	2.00
Tea (hot or iced)	2.00
Steelhead Root Beer	3.50
Bundaberg Ginger Beer	3.50
Pepsi, Diet Pepsi, Sierra Mist	1.50
Juice	2.00
cranberry, orange, grapefruit, pineapple	

**We serve hamburgers and eggs cooked to order and dressings containing raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may also be quite delicious.*

→ BRUNCH COCKTAILS ←

IRISH COFFEE

Jameson, Bailey's, coffee and fresh whipped cream
8.00

MORNING MULE

Monopolowa vodka, fresh squeezed orange juice, ginger beer
7.00

FRESH SQUEEZED MIMOSA

Fresh squeezed orange juice with Spanish Cava sparkling wine
8.00

SANGRIA SPRITZER

Red Lambrusco, fresh seasonal fruits and fruit juices
8.00

BLOODY MARIA

El Jimador tequila, housemade spiced bloody mary mix, served with pickled vegetables
8.00

BEER, CIDER, WINE & SPIRITS

ask your server about our rotating selection of micro-brews, ciders, wine, and drink specials



OPEN DAILY AT 2 PM, CLOSED HOLIDAYS

SUNDAY BRUNCH FROM 10 AM TO 2 PM

657 E MAIN STREET, COTTAGE GROVE, OREGON

WWW.AXEANDFIDDLE.COM

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THE
AXE & FIDDLE
PUBLIC HOUSE