



THE
CREEDE HOTEL

BRUNCH

10 AM - 2 PM

SUNDAY BRUNCH SPECIALS

house smoked salmon on a latke with fried egg 18

4oz smoked salmon on a potato-leek pancake topped with a fried egg and served with classic remoulade

huevos rancheros 16
Red or Green Chile

seasoned black beans layered between two fried white corn tortillas stacked with two eggs, pico, and queso fresco topped with New Mexican red or green chile sauce; Red Sauce is VV,GF

pancakes 14
stack of three medium pancakes with butter and maple syrup add:
fresh blueberries 2; chocolate chips 2

almond french toast with strawberries 16

two thick cut sourdough slices dipped into an almond egg and cream mixture, griddled, cut, and topped with fresh strawberries, toasted almonds, powdered sugar, and whipped cream

chicken and waffles 16
boneless skinless fried breast on a Belgian waffle with honey butter and spicy maple syrup

2 egg breakfast with pico GFO 16
2 eggs, roasted breakfast potatoes, bacon or sausage patty; pico garnish; sourdough, rye, or white corn tortillas

SANDWICHES + WRAPS

served with fries or garden salad gluten free bread available

tomato-basil grilled cheese V GFO 12
Tillamook aged white cheddar, fresh tomato, and basil on toasted sourdough

reuben GFO 16
sliced corned beef, sauerkraut, thousand Island dressing on toasted marble rye

balsamic grilled chicken sandwich GFO 16
grilled chicken, feta crumbles, fresh basil, Creede Olive Oil Company balsamic reduction

BLT GFO 14
thick cut bacon, romaine, sliced tomato, mayo on toasted sourdough

chicken salad wrap 16
diced chicken breast, celery, mayo, madras curry, golden raisins, honey served in a toasted naan

lamb and beef burger GFO 16
ground lamb and beef patty, feta, tomato, shredded romaine, and tzatziki sauce on a toasted brioche bun

black bean burger VV GFO 14
vegan black bean burger with lettuce and tomato on a toasted brioche bun on toasted sourdough

bison burger GFO 15
6oz handmade patty, brioche bun, with lettuce tomato and pickle on the side
+ cheddar, american, swiss, .50;
+ bacon, avocado 2

ENTRÉE SALADS

add chicken 4

house salad VV GFO 10
spring mix, carrots, cucumber, pickled red onions, croutons with choice of balsamic vinaigrette, ranch, or blue cheese

caesar salad GFO 11
chopped romaine, shaved parmesan, white anchovy caesar dressing, croutons

greek entree salad V GFO 12
mixed greens, crumbled feta, heirloom cherry tomatoes, kalamata olives, capers, pickled red onion, cucumber

smoked salmon salad on greens GF 18
house pecan smoked salmon, capers, mayo, lemon zest, and fresh dill on a bed of spinach and arugula with carrots, cucumber, and heirloom cherry tomatoes

madras curry chicken salad on greens GF 16
spinach and arugula with carrots, cucumber, and heirloom cherry tomatoes

pear and goat cheese salad GF 16
saffron poached pear, grilled sweet onion, toasted almonds on spinach, and arugula with Creede Olive Oil Company balsamic reduction

SOUP

8 cup / 10 bowl

soup of the day
daily homemade chef special

KIDS MENU

ALL ITEMS ARE \$8

chicken strips + fries
buttered noodles

grilled cheese + fries
kid's mac and cheese

DESSERT

Brandon's carrot cake
peach crisp + vanilla ice cream
turtle cheesecake
tiramisu
chocolate chip cannoli

V = vegetarian

VV = vegan

GF = gluten free

GFO = gluten free option

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