

SALADS

HEIRLOOM BEET SALAD | 18 chevre, pistachio butter, orange,

frisee, granola

STARTERS

PNW CHEESE PLATE | 19

Chef's selection of cheese from the pacific northwest paired with seasonal preserves and house made crackers

AVOCADO TOAST | 12

tribeca sourdough, pistachio and pepita nut mix, sous vide egg

CHOPPED CAESAR SALAD | 18 romaine hearts, sourdough crouton,

grana padano, lemon

WINTER HARVEST

GRILLED FLATBREAD | 17

roasted fall root vegetables, garlic oil, goat cheese, baby spinach *sub cauliflower crust* +4

SEASONAL VEGETARIAN SOUP OF THE DAY | 14

FARM FRESH EGGS

Served with roasted yukon gold potatoes

SHAKSHUKA | 18

north african spiced tomato and pepper sauce, baked eggs served with grilled bread or side salad

EGGS BENEDICT | 26

hollandaise sauce, peppered bacon, baby spinach, tomato and english muffin

EGG WHITE FRITTATA | 22

quinoa, brussels, roasted fall root vegetables, squash, goat cheese, gremolata

CASCADA FAVORITES

Choice of French Fries, Sweet Potato Fries or Side Salad

PRONGHORN BURGER | 22

8oz high desert grass fed patty, garlic aioli, tillamook cheddar, sliced tomato, grilled red onion, shredded iceberg and choice of side *add bacon* +4 *add egg* +2

BREAKFAST SANDWICH | 18

tribeca sourdough bread, garlic aioli, peppered bacon, fried egg, cheddar cheese, baby spinich and choice of side *add avocado* +2

SWEETS

DUTCH BABY | 19 huckleberry, lemon curd, almond, chantilly cream

BEIGNETS | 14 creme anglaise, marionberry compote JOANNA'S CINNAMON ROLLS | 14 3 house made cinnamon rolls

topped with cream cheese frosting