

THE BENSON

PORTLAND

BREAKFAST

CLASSIC STARTERS

Granola & Yogurt 12-
fresh berries, hazelnuts

Steel Cut Oatmeal 14-
caramelized bananas, brown sugar

French Toast 15-
vanilla-hazelnut cream, strawberries

OMELETTES

served with seasoned potatoes, sub fruit 3-

Ham & Cheese Omelette 18-
gruyère and white cheddar

Vegetarian Omelette 18-
mushrooms, spinach, white cheddar

Bacon & Cheddar Omelette 18-

BREAKFAST PLATES

Farmer's Breakfast* 19-
two eggs any style, choice of bacon or sausage,
sourdough toast, seasoned potatoes (*sub fruit 3-*)

Waffle Breakfast* 19-
Belgian style waffle, two eggs any style, choice of bacon or sausage

Chicken & Waffles* 19-
two eggs any style, fried chicken, Belgian style waffle

Eggs Benedict* 20-
Canadian bacon, poached eggs, hollandaise, seasoned potatoes (*sub fruit 3-*)

Steak & Eggs* 24-
Flat Iron steak, chimichurri, two eggs any style, seasoned potatoes (*sub fruit 3-*)

Avocado Toast 15-
fresh avocado, radish, micro greens, grilled sourdough

Bagel Breakfast Sandwich 15-
toasted bagel, two scrambled eggs, cream cheese spread,
choice of bacon or sausage, seasoned potatoes (*sub fruit 3-*)

SIDES

Fresh Seasonal Fruit 8-

Seasoned Potatoes 5-

Bacon or Sausage 8-

Two Eggs any style* 8-

Bagel & Cream Cheese 8-

Belgian Style Waffle 8-
maple syrup

Sourdough Toast 4-

A.M. BEVERAGES

**Fresh Squeezed
Orange or Grapefruit Juice** 6-

**Apple, Cranberry, Pineapple,
Tomato Juice** 4-

Coffee, Hot Tea or Milk 4-

Hot Chocolate 6-

Espresso *single* 4- / *double* 5- Latte
or Cappuccino 8-

House Bloody Mary or Mimosa 12-

Sparkling Wine 15-

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

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DINNER

CLASSIC STARTERS

Seared Sesame Ahi Tuna* 18-
pickled cucumber and onion,
soy mustard

Black Truffle Deviled Eggs 12-
cayenne pepper and chives

Steamed Clams* 18-
½ lb. Pacific clams, garlic and
white wine broth, charred lemon
grilled baguette

Spicy Beer Shrimp 16-
butter, garlic, spice blend,
chili flakes, grilled baguette

Parmesan-Truffle Fries 10-
garlic aioli

FROMAGE

Charcuterie Board 18-
select cured meats, imported cheeses,
grain mustard, pickles, baguette

Deep Fried Brie 14-
strawberry-fig jam, crostini

SOUP & GREENS

add chicken 8- or salmon 12- to any salad

Heirloom Tomato Salad 12-
Bocconcini cheese, basil pesto,
balsamic reduction

Beet Salad 12-
roasted beets, arugula,
goat cheese, balsamic vinaigrette

Salad Mesclun 10-
mixed greens, tomatoes, hazelnuts,
dried cranberries, citrus vinaigrette

Spinach & Bacon Salad* 10-
spinach, smoked bacon,
poached egg, Point Reyes blue
cheese, mustard vinaigrette

French Onion Soup 12-
gruyère cheese

MAIN COURSE

Steak Frites* 28-
flat iron steak, green peppercorn sauce, watercress, french fries

Shrimp Sauté & Bucatini Pasta 26-
asparagus, preserve lemon cream sauce

Seared Salmon* 28-
citrus beurre blanc, asparagus, heirloom carrots, herb salad

Bistro Burger* 18-
smoked bacon, caramelized onions,
Tillamook cheddar, house sauce, french fries

Maple Glazed Bone in Pork Chop 26-
mustard vinaigrette, mashed potatoes, green beans

Wild Mushroom & Asparagus Risotto 21-
parmesan cheese

Dijon Chicken 24-
pan-seared breast of chicken, wild mushroom Dijon cream,
mashed potatoes, asparagus

Beer Battered Fish & Chips 22-
Pacific cod fish, house slaw, french fries, lemon-caper tartar

SIDES

all sides 8-

Truffle French Fries
garlic aioli

Grilled Asparagus
chimichurri

Sautéed Green Beans
toasted almonds

Mashed Potatoes

Sauteed Wild Mushrooms

COCKTAILS

Rob Roy 15-
Dewars blended scotch,
Carpano Antica sweet vermouth,
orange and chocolate bitters

Peach Whisky Mule 18-
lime juice, ginger beer

Death in the Afternoon 15-
Lucid absinthe, sparkling wine

Black Prince 18-
Gosling's dark rum,
Averna Amaro, sweet vermouth

Paloma 16-
El Jimador tequila, Cointreau,
grapefruit juice, grapefruit Jarritos

Benson Old Fashioned 20-
Bulleit bourbon, Gran Marnier,
simple syrup, orange bitters

WINE BY THE GLASS

Aubert el Fils
Brut Champagne, FR 25-

La Bella Prosecco DOC 18-

Chosen Family Rosé,
Willamette Valley, OR 18-

Samuel Baron Sauvignon Blanc
Loire, FR 18-

Chosen Family Chardonnay
Willamette Valley, OR 18-

Van Duzer Pinot Gris
Willamette Valley, OR 15-

Chosen Family Pinot Noir
Willamette Valley, OR 18-

JL Chave Selection Cotes Du
Rhône Mon Cours Rhône, FR 17-

Airfield Estates Cabernet
Yakima Valley, WA 17-

BEER

Beers on Tap

Stella Artois 8-

Fort George Lager 9-

Gigantic IPA 10-

Breakside Hazy IPA 10-

Pelican Sea n' Red Ale 9-

Bauman Clyde's Dry Cider 8-

ALCOHOL FREE

**Fresh Squeezed &
Shaken Lemonade** 8-
basil, ginger, raspberry or original

Cherry Limeade 8-

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