

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 rustic bread (add egg 4-)

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 6-

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

Chicken Lollipops* 14-
honey bourbon glaze, served with
blue cheese dressing

Garlic Fries 12-
garlic aioli

Seared Sesame Ahi Tuna* 17-
pickled cucumber and onion, soy
mustard

Black Truffle Deviled Eggs 12-
cayenne pepper and chives

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

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- salmon 12- flat iron steak 14- to any salad

Watermelon Salad 16-
watermelon, cucumbers, red onion,
feta cheese, olives, mint, balsamic
glaze

Beet Salad 13-
roasted beets, arugula,
goat cheese, balsamic vinaigrette

Caesar Salad* 14-
romaine hearts, parmesan cheese,
croutons, parmesan dressing

Spinach & Bacon Salad* 15-
spinach, smoked bacon,
poached egg, Point Reyes blue
cheese, mustard vinaigrette

French Onion Soup 12-
gruyère cheese

MAIN COURSE

12oz New York Steak* 65-
gorgonzola sauce, mashed potatoes, green beans, crispy fried onions

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

Ahi Tuna Salad* 22-
mixed greens, shredded carrots, cabbage, radish, avocado, sesame ginger
dressing

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 10-

Grilled Asparagus
chimichurri

Mashed Potatoes

Sautéed Green Beans
toasted almonds

Sauteed Wild Mushrooms

DESSERTS

Cheesecake Dulce de Leche 10-
salted caramel

Chocolate Lava Cake 10-
whipped cream, berries

Banana Chocolate Tart 10-
vanilla ice cream

Hazelnut Bread Pudding 10-
vanilla ice cream, caramel sauce

WINE BY THE GLASS

La Bella Prosecco, Italy
18-

Aubert el Fils Champagne, France
25-

Abacela Rose, OR
14-

Four Graces Rose, OR
13-

Sokol Blosser Sauvignon Blanc, OR
18-

Four Graces Pinot Gris, OR
16-

Alki Chardonnay, WA
17-

Far Mountain Chardonnay, CA
20-

Battle Creek Pinot Noir, OR
16-

Chosen Family Pinot Noir, OR
18-

Architect Cabernet Sauvignon, CA
17-

Fidelity Red Blend, CA
18-

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-

SOFT DRINKS

Soda 5-
San Pellegrino 7-
Fresh Squeezed Juices 6-

Lemonade 5-
Red Tea 5-

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HOUSE COCKTAILS

HENDRICKS HIGHBALL

16

Hendricks Gin, Soda Water, Lemon

ROSE CITY SOUR

18

Wood Family Vodka, Lemon, Simple Syrup,
Oregon Pinot Noir

HUGO SPRITZ

18

St-Germaine, Prosecco, Soda Water, Mint,
Lemon

CUCUMBER MARGARITA

18

Batanga Tequila, Simple Syrup, Lime, Triple Sec
Make it spicy - add Jalapeno & Tajin Rim

WOOD BOULEVARDIER

Benson Bourbon, Campari, Sweet Vermouth

20

BENSON OLD FASHIONED

Trails End Bourbon, Grand Marnier, Simple
Syrup, Orange Bitters

20

TEETOTALER MENU

DHÕS MARGARITA

12

DHÕS APEROL SPRITZ

CHERRY LIMEADE

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