



A LOCALLY OWNED LAKE OSWEGO BUSINESS

## WAFFLES <sup>GFO</sup>

Our special yeast raised batter; gluten free +2

### FRIED CHICKEN 16

Crispy chicken breast, sweet potato mousse, coconut, rum caramel

### BANANA CHOCOLATE CRUNCH 14

Banana, almond crumble, caramel, chocolate hazelnut ganache, mascarpone cream

### ALMOND BERRY CREAM 15

Amaretto blueberries, mascarpone cream, almond crumble, powdered sugar

### LE WAFFLE LYONNAISE 15

Black forest ham, fried medium egg\*, arugula, hollandaise\*

### CHOCOLATE BERRY DREAM 14

Fresh strawberries, nutella chocolate drizzle, mascarpone cream, crushed hazelnuts

### BRAISED BEEF 17

Beer braised beef, citrus horseradish slaw, gorgonzola

### WAFFLE & SYRUP 12

Real maple syrup & whipped butter

### WAFFLE WAFFLER 17

Any two halves of any two waffles

## BENEDICTS

With 2 farm fresh poached eggs\*

Choice of fresh green goddess salad or red potatoes

### SMOKED SALMON AVOCADO 18

Fresh Oregon salmon, avocado, pickled onion, tomato, caper, dill hollandaise\*; english muffin

### PRAWNS & POLENTA 18

Large prawns, tomato chutney, arugula, fresh chive & hollandaise\*; baked polenta

### BRAISED BEEF 18

Mexican braised beef, apple horseradish slaw, cotija, radish, cilantro, hollandaise\*; sour cream cornbread

### FIRE ROASTED TOMATO 16

Premium bacon, fire roasted tomato chutney, arugula, fresh chive & hollandaise\*; english muffin

### TRADITIONAL 16

The classic: specialty Oregon ham, hollandaise\*; english muffin

## LAKE GROVE BREAKFAST <sup>GFO</sup>

3 farm egg\* omelet or scramble made with your choice of the below ingredients. Choice of fresh green goddess salad or red potatoes; bread choice

\$12 + YOUR PICKS

**MEAT:** (\$2 ea) black forest ham, bacon, chicken sausage, chorizo, corned beef, braised beef

**SEAFOOD:** (\$4 ea) smoked salmon, prawns

**CHEESE:** (\$1 ea) cheddar, white cheddar, cotija, pepper jack, brie, feta

**VEGGIES:** (\$.75 ea) red onion, tomato, black beans, jalapeño, pico de gallo, artichoke, bell pepper, olive, mushroom, green chile, \$1.50 avocado

**GREENS:** (\$.75 ea) arugula, kale, spinach

**Bread Choice:** french, whole wheat or english muffin. Substitute gf toast, homemade biscuit or coffee cake +\$2

## BUNS

Freshly baked, big homemade buns. Pair well with everything.

### CARAMEL APPLE STICKY BUN 10

Topped with homemade vanilla ice cream

### STICKY BUN 8

Caramel & pecans

### CINNAMON ROLL 8

Cream cheese frosting

## BLOODY BAR

### BH BLOODY MARY 12 <sup>GF</sup>

House-made mix & a garden of veggies  
Made with choice of house-infused vodka  
**jalapeño | serano dill | rosemary garlic**

### BABS BLOODY SAMPLER 14 <sup>GF</sup>

Minis of all three infused vodkas

### CHICKEN & WAFFLE BLOODY 14

With bacon

### BISCUIT & GRAVY BLOODY 14

Classic BM topped with veggies, bacon, and housemade biscuit and gravy

### BLOODY MARIA 12 <sup>GF</sup>

1800 Reposado, house mix & veg

\*Our hollandaise contains raw egg. Burgers and eggs are cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF - GLUTEN FREE  
GFO - GLUTEN FREE OPTION

Consuming items that are listed as gluten free poses the risk of cross contamination with items containing gluten.



## BREAKFAST

The day's most important meal, served all day

### HEN HOUSE BREAKFAST 14 <sup>GFO</sup>

2 farm eggs\*, bacon or chicken sausage, red potatoes or goddess salad, bread choice (french, whole wheat or english muffin). Substitute gf toast, homemade biscuit or coffee cake +2

### VANILLA BREAD PUDDING 15

### FRENCH TOAST

Baked and served with mascarpone cream, banana, fresh carmel

### RICOTTA SOUR CREAM PANCAKES 14

Amaretto blueberries, whipped butter, powdered sugar  
Add chicken sausage or bacon +3

### BOONES BURRITO 15

Cheesy eggs\*, chorizo, black beans, onion, pepper & potatoes; flour tortilla; cotija cheese, cilantro & salsas roja y verde

### QUINOA CAKES 17 <sup>GF</sup>

Potato quinoa cakes, specialty Oregon ham, two poached eggs\*, arugula, gorgonzola vinaigrette & creamy mustard sauce; chives

### PORK SCHNITZEL & GRAVY 16

Breaded crispy pork loin, buttermilk biscuits, chorizo gravy  
Add a farm egg\* +2

### IRON MINER'S SCRAMBLE 16

Skillet of red potatoes, chorizo gravy, bacon, black beans, caramelized onion, scrambled eggs\*

### CORNERED BEEF HASH 16 <sup>GF</sup>

2 farm eggs\*, swiss cheese, onion, pepper, mad beaver sauce.  
Make it a smoked salmon hash for +4

### BREAKFAST BOWL 15 <sup>GF</sup>

Quinoa, kale, red potato, sweet potato, cotija, avocado, egg\*, onion, aji verde sauce

### TINGA CHICKEN TOSTADA 16 <sup>GFO</sup>

Tinga chicken, black beans, fried medium egg\*, pico de gallo, salsa roja, shredded romaine, cotija, avocado, corn tortillas

### COCONUT YOGURT BOWL 12

House-made coconut yogurt, chia nut granola, fresh berries, coconut and honey

### AVOCADO TOAST 13 <sup>GFO</sup>

Smashed avocado, cherry tomato salad, crumbled feta, radish, microgreens, aji verde sauce  
Add egg\* +2

### OATMEAL 12

Bob's steel cut oats with brown sugar, amaranth, toasted almonds.  
Contains dairy.

## SIDE SHOW

RICOTTA PANCAKE & SYRUP 4

FRESH BERRY BOWL 8

HOMEMADE BISCUIT 3

CHICKEN SAUSAGE OR BACON 4

BISCUIT & CHORIZO GRAVY 6

RED BREAKFAST POTATOES 6

SOUR CREAM COFFEE CAKE SLICE 4

PLAIN WAFFLE ADD-ON & SYRUP 8

## SANDS & SUCH

Served with house salad<sup>(GF)</sup> or substitute curly fries+2  
Sub gluten free bread +2

### BABICA BURGER\*17 <sup>GFO</sup>

Bacon-onion jam, white cheddar, butter leaf, tomato; on garlic brioche bun

### TURKEY, BACON & APPLE 16 <sup>GFO</sup>

Turkey, white cheddar, bacon, caramelized onion jam, arugula, apple, green garlic aioli; on ciabatta loaf

### WAFFLE MONTE CRISTO 15 <sup>GFO</sup>

Black forest ham, turkey, white cheddar, blueberry amaretto jam & mayo between a waffle; powdered syrup & maple syrup

### QUESADILLA OAXACA 13 <sup>GF</sup>

Oaxaca cheese, black beans & red onion in corn tortillas with fresh salsas roja y verde  
Add grilled chicken or tinga chicken +5

### BRAISED BEEF 16 <sup>GFO</sup>

Beer braised barbacoa, radish, cabbage slaw, horseradish dressing, emmental swiss, caramelized onion; on ciabatta bun

### ARUGULA PESTO CHICKEN 15 <sup>GFO</sup>

Grilled chicken breast, basil arugula pesto, fresh mozzarella, tomato, red onion, romaine, balsamic; on garlic ciabatta bun

## SALADS

### AVOCADO GREEN GODDESS COBB SALAD 17 <sup>GF</sup>

Grilled chicken, avocado, bacon, roasted corn, cucumber, egg, tomato, feta, baby greens, goddess dressing

### TACO SALAD 16 <sup>GFO</sup>

Shredded romaine, chorizo, tinga chicken, pico, avocado, black beans, olive, charred corn, jalapeño, tortilla crisps, chipotle dressing

### PRAWN BENE WEDGE 17 <sup>GF</sup>

Blackened prawns, creamy gorgonzola vinaigrette, radish, cherry tomato, avocado, bacon; poached egg & hollandaise\*

### BLOOD ORANGE POPPYSEED 15 <sup>GF</sup>

Quinoa, mixed greens, roasted beets, apple, feta, candied walnut, blood orange poppyseed dressing, coconut yogurt.  
Add grilled chicken +4



THANK YOU FOR JOINING US! BABICA HEN IS GREAT FOOD MADE FROM SCRATCH USING THE HIGHEST QUALITY INGREDIENTS. ALL BATTERS, SAUCES, BISCUITS, BUNS ARE PREPARED IN HOUSE ALONG WITH SOURCING FROM OUR LOCAL PARTNERS.

PLEASE NOTE WE HAVE MOVED TO AN 18% SERVICE CHARGE IN LIEU OF THE TRADITIONAL TIP. THIS 'AUTOMATIC GRATUITY' ENABLES US TO FAIRLY DISTRIBUTE 100% OF THE TIPS TO 100% OF OUR TEAM. PLEASE SEE OUR WEBSITE FOR MORE.