

BREAKFAST

6:30 am to 11:00 am

FRESH & BEVERAGES

COFFEE , ESPRESSO , TEA CAPPUCINO, LATTE, HOT CHOCOLATE FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

CEREAL & FRUIT

STEEL CUT OATMEAL (V)

milk, brown sugar, raisins

AÇAÍ BANANA BOWL (VG)

blackberries, blueberries, banana, granola

FRESH BERRY PARFAIT (V)

house-made jam and granola, Greek yogurt and berries

CONTINENTAL BREAKFAST (V)

pretzel croissant, fresh berries, Greek yogurt, butter, jam

GRIDDLE

BLUEBERRY PANCAKES (V)

blueberry butter, spiced syrup

BANANAS FOSTER FRENCH TOAST (V)

banana, Foster sauce, toasted hazelnuts, cinnamon brioche

BELGIAN WAFFLE (V)

whipped butter, maple syrup

EGGS & TOAST LIGHT

PRETZEL CROISSANT SANDWICH *

fried egg, braised short rib, smoked mayo, cheddar cheese

AVOCADO TOAST (V) *

rye bread, avocado puree, radish, ricotta salata, saba, poached egg

PRETZEL CROISSANT (V)

everything topping, house-made jams, butter

CLASSIC EGGS & TOAST

with country potatoes or hash browns

BENEDICT *

kale, smoked ham, herb hollandaise, house-made English muffin, poached eggs

THREE EGG OMELET (GF) *

choice of 3: Swiss, cheddar, ham, bacon, spinach, bell peppers, tomato, onions, mushrooms

SHORT RIB HASH (GF) *

braised short rib, hash browns, two eggs, sweet chili aioli

BENSON BREAKFAST *

two eggs, bacon, sausage, sautéed mushrooms, potatoes, toast, juice, coffee or tea

SIDES

pork sausage, chicken apple sausage *, apple wood smoked bacon

2 eggs, any style *

sourdough, wheat, rye, gluten free

fresh seasonal berries

(GF) Gluten Free (V) Vegetarian (VG) Vegan

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

BRUNCH

6:30 am to 3:00 pm

FRESH & BEVERAGES

COFFEE, ESPRESSO, TEA CAPPUCINO, LATTE, HOT CHOCOLATE FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

CEREAL & FRUIT

STEEL CUT OATMEAL (V)

milk, brown sugar, raisins

AÇAÍ BANANA BOWL (VG)

blackberries, blueberries, banana, granola

FRESH BERRY PARFAIT (V)

house-made jam, granola, Greek yogurt, berries

CONTINENTAL BREAKFAST (V)

pretzel croissant, fresh berries, Greek yogurt, butter, jam

GRIDDLE

BLUEBERRY PANCAKES (V)

blueberry butter, spiced syrup

BANANAS FOSTER FRENCH TOAST (V)

banana, Foster sauce, toasted hazelnuts, cinnamon brioche

BELGIAN WAFFLE (V)

whipped butter, maple syrup

EGGS & TOAST LIGHT

PRETZEL CROISSANT SANDWICH *

fried egg, braised short rib, smoked mayo, cheddar cheese

AVOCADO TOAST (V) *

rye bread, avocado puree, radish, ricotta salata, saba, poached egg

PRETZEL CROISSANT (V)

everything topping, house-made jams, butter

CLASSIC EGGS & TOAST

with country potatoes or hash browns

BENEDICT *

kale, smoked ham, herb hollandaise, house-made English muffin, poached eggs

THREE EGG OMELET (GF) *

choice of 3: Swiss, cheddar, ham, bacon, spinach, bell peppers, tomato, onions, mushrooms

SHORT RIB HASH (GF) *

braised short rib, hash browns, two eggs, sweet chili aioli

BENSON BREAKFAST *

two eggs, bacon, sausage, sautéed mushrooms, potatoes, toast, juice, coffee or tea

SIDES

pork sausage, chicken apple sausage *, apple wood smoked bacon

2 eggs, any style *

sourdough, wheat, rye, gluten free

fresh seasonal berries

MORE TOWARDS LUNCH

B. L. T. SALAD

iceberg, bacon, confit pork belly, preserved tomato, gorgonzola crumbles, black pepper buttermilk dressing, shallots

GRAINS & VEGETABLES (V) *

quinoa, farro, pickled and roasted vegetables, smoked tahini, garbanzo, sesame, fried egg

VEGAN BURGER (VG)

mushroom-lentil patty, avocado, baby romaine, roasted garlic tahini vegenaïse, tomato, whole wheat bun, fries

BENSON BURGER *

Face Rock Creamery cheddar, smoked mayo, house-made ketchup, crispy onions, arugula, tomato, brioche crunch bun, fries, pickles

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DINNER

5:00 pm to 11:00 pm

SNACK • CURED • CHEESE

FRITES (V)

dill salt, dijon

ARANCINI (V)

smoked mozzarella, fontina, tomato jam

PROSCIUTTO & CHEESE

San Daniele, daily selection of cheeses, pickled celery, focaccia, olive oil

TO START

PORTLAND FRENCH PARKER HOUSE ROLLS (2) (V)

house whipped butter, sea salt

BURRATA CHEESE (V)

garlic confit, pine nuts, grilled asparagus, baby gem lettuce, saba

ROASTED BABY CARROTS (V, GF)

honey, smoked paprika, crispy shallots

ROASTED FINGERLING POTATOES (V, GF)

garlic oil, herbs, crispy shallots

DAILY VEGETABLE (V, GF)

fresh thyme, lemon, garlic

FRIED CALAMARI

Calabrian chili aioli, sea salt

FRIED ARTICHOKE (VG, GF)

Calabrian chili aioli, micro basil, sea salt

GREENS

CAESAR SALAD *

baby romaine, parma-reggiano, focaccia crouton

add chicken | steak | tuna

ARUGULA SALAD (VG, GF)

citrus, almonds, quince vinaigrette

B L T SALAD (GF)

iceberg lettuce, bacon, confit pork belly, preserved tomato, gorgonzola crumbles, black pepper buttermilk dressing, shallots

LAND AND SEA

GRAINS & VEGETABLES (V) *

quinoa, farro, pickled and roasted vegetables, smoked tahihi, garbanzo, sesame, fried egg

PAPPARDELLE ALLA BOLOGNESE

CHICKEN AL MATONE (GF)

“under a brick”, asparagus, lemon, rosemary (30 minutes)

BENSON BURGER *

Face Rock Creamery cheddar, smoked mayo, house-made ketchup, crispy onions, arugula, tomato, brioche crunch bun, fries, pickles

HANGER STEAK (GF) *

foraged mushrooms, pancetta, baby leeks, porcini mustard

LINE CAUGHT ALBACORE (GF) *

avocado, cucumber, jalapeno

HALIBUT

farro, salami, basil, red wine vinaigrette

FISH & CHIPS

battered & fried, with tartar, slaw, frites

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LUNCH

11:00 am to 3:00 pm

TO START

FRITES (V)

dill salt, dijon

BURRATA CHEESE (V)

garlic confit, pine nuts, grilled asparagus, baby gem lettuce, saba

ROASTED BABY CARROTS (V, GF)

honey, smoked paprika, crispy shallots

FRIED CALAMARI

Calabrian chili aioli, sea salt

FRIED ARTICHOKES (VG, GF)

Calabrian chili aioli, micro basil, sea salt

FRENCH ONION SOUP

crostini, gruyere

TOMATO BISQUE (VG)

grilled bread

GREENS

CAESAR SALAD *

baby romaine, parma-reggiano, focaccia crouton

Add chicken | steak | tuna

GRILLED STEAK SALAD (GF) *

baby gem lettuce, avocado, Oregon blue, oil cured tomato, balsamic vinaigrette, shallots

B L T SALAD

iceberg lettuce, bacon, confit pork belly, preserved tomato, gorgonzola crumbles, black pepper buttermilk dressing, shallots

SANDWICHES

GRILLED CHEESE

sharp cheddar, brioche crunch bun, tomato bisque

AVOCADO TOAST (V) *

rye bread, avocado puree, radish, ricotta salata, saba, poached egg

CRISPY CHICKEN SANDWICH

pickles, smoked mayo, lettuce, preserved tomato, shallots, brioche crunch bun, fries

1913 CLUB SANDWICH

turkey, avocado, arugula, tomato, smoked mayo, grilled sourdough, fries

LAND AND SEA

GRAINS & VEGETABLES (V) *

quinoa, farro, pickled and roasted vegetables, smoked tahini, garbanzo, sesame, fried egg

VEGAN BURGER (VG)

mushroom-lentil patty, avocado, baby romaine, roasted garlic tahini vegenaïse, tomato, whole wheat bun, fries

BENSON BURGER *

Face Rock Creamery cheddar, smoked mayo, house-made ketchup, crispy onions, arugula, tomato, brioche crunch bun, fries, pickles

HANGER STEAK (GF) *

foraged mushrooms, pancetta, baby leeks, porcini mustard

LINE CAUGHT ALBACORE (GF) *

avocado, cucumber, jalapeno

FISH & CHIPS

battered & fried, with tartar, slaw, frites

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