



A LOCALLY OWNED LAKE OSWEGO BUSINESS

WAFFLES ^{GFO}

Our special yeast raised batter; gluten free +2

CHURRO WAFFLE STICKS 10

Perfect to share: with maple cream cheese dipping sauce and house berry jam

FRIED CHICKEN 16

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

BANANA CHOCOLATE CRUNCH 15

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

LEMON POPPYSEED 16

Lemon glazed poppyseed waffle, amaretto blueberries, almond crumble

LE WAFFLE LYONNAISE 16

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

CHOCOLATE BERRY DREAM 15

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

Why choose? Have 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 19

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

PRAWNS & POLENTA 19

Fried 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 ^{GFO}

Build your own: 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

\$14 + 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

WEEKDAY WARRIOR

Also great on weekends

COCONUT YOGURT BOWL 12 ^{GF}

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

AVOCADO TOAST 13 ^{GFO}

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

OATMEAL 12 ^{GF}

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

BREAKFAST BOWL 16 ^{GF}

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

BUNS

Freshly baked, big homemade buns. Pair well with everything

CARAMEL APPLE STICKY BUN 10

Topped with vanilla ice cream

STICKY BUN 8

Caramel & pecans

CINNAMON ROLL 8

Cream cheese frosting

*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.



BRUNCH SPECIALTIES

HEN HOUSE BREAKFAST 16 ^{GFO}

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 caramel

RICOTTA SOUR CREAM PANCAKES 14

Amaretto blueberries, whipped butter, powdered sugar

Add chicken sausage or bacon +3

BOONES BURRITO 16

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

QUINOA CAKES 18 ^{GF}

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

PORK SCHNITZEL & GRAVY 18

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

IRON MINER'S* SCRAMBLE 17

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

CORNED BEEF HASH 16 ^{GF}

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

TINGA CHICKEN TOSTADA 16 ^{GF}

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

Served with goddess salad^(GF) or substitute curly fries+2
Sub gluten free bread +2

WAFFLE SANDWICHES

Novel sands, novel names. Gluten free waffle +2

MONTE CRISTO 17 ^{GFO}

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

GRATE EXPECTATIONS 17 ^{GFO}

Turkey, bacon, pesto, tomato, avocado, ranch tossed butter leaf & white cheddar cheese fondue for dipping

WAFFLING HEIGHTS 17 ^{GFO}

Bacon, lettuce, tomato, avocado, and fried egg built on a waffle with an aji verde spread

BABICA BURGER 18 ^{GFO}

Painted hills beef, bacon-onion jam, white cheddar, butter leaf, tomato; garlic brioche bun

TURKEY, BACON & APPLE 17 ^{GFO}

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

QUESADILLA OAXACA 13 ^{GF}

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

AVOCADO GREEN GODDESS COBB SALAD 17 ^{GF}

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

TACO SALAD 17 ^{GFO}

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

BLOOD ORANGE POPPYSEED 16 ^{GF}

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

SPICED PRAWN & KALE SALAD 18 ^{GF}

Jalapeño cilantro pesto, kale, quinoa, sweet potato, chickpeas, onion, avocado, spiced prawns*; with cotija, chopped cilantro

THANK YOU FOR JOINING US! BABICA HEN IS GREAT FOOD MADE FROM SCRATCH USING THE HIGHEST QUALITY INGREDIENTS. ALL BATTERS, SAUCES, BISCUITS, AND 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.

SIDE SHOW

RICOTTA PANCAKE & SYRUP 4

FRESH BERRY BOWL 6

HOMEMADE BISCUIT 5

CHICKEN SAUSAGE OR BACON 5

BISCUIT & CHORIZO GRAVY 7

RED BREAKFAST POTATOES 6

SOUR CREAM COFFEE CAKE SLICE 4

PLAIN WAFFLE ADD-ON & SYRUP 6

SIDE EGG 3