

ISADORE'S

KITCHEN + BAR
AT CARSON HOT SPRINGS

BRUNCH MENU

SHAREABLES

BURRATA MACHA **V** \$16
Creamy burrata cheese served on a bed of field greens with spicy salsa macha, fig jam, and finished with black garlic sea salt. Served with artisan baguette.

TRUFFLE PARMESAN FRIES **V** \$14
Crisp fries tossed in white truffle oil, grated Parmesan and topped with Italian parsley.

BRUSSELS SPROUTS **GF V** \$14
Crispy fried brussels sprouts tossed in a roasted garlic vinaigrette with toasted walnuts and Parmesan crisps.

SMOKED SALMON SPREAD \$16
Caper dill smoked salmon spread served with baguette and Kalamata olive tapenade.

SODA \$5
Pepsi products.

COFFEE OR TEA \$5
*Local and award winning Hood River Roasters freshly ground coffee.
Assorted tea options.*

SPARKLING WATER \$5

CLASSIC COCKTAILS
Ask your server for a Cocktail and Spirits menu.

WINE AND BEER
Ask your server for a Wine and Beer menu.

BOWLS AND GREENS

HOUSE SALAD **V GF** FULL \$15 | HALF \$8
*Baby field greens tossed in roasted garlic vinaigrette with pickled radish, goat cheese crumbles, and toasted walnuts.
Add a Protein*

CAESAR SALAD FULL \$15 | HALF \$8
*Chopped romaine tossed in creamy Caesar dressing, topped with house-made croutons and Parmigiano-Reggiano cheese.
Add a Protein*

FORAGER BOWL **V** \$22
*A hearty sauté of forest mushrooms, julienned bell pepper and onion medley, sauteed spinach, and sundried tomatoes over a bed of farro. Topped with a spicy garlic sauce.
Add a Protein*

SOUP OF THE DAY BOWL \$10 | CUP \$6
Ask your server about today's house-made soup.

Protein Additions

GRILLED SEASONED PRAWNS ***** \$10

GRILLED SEASONED CHICKEN ***** \$8

GRILLED BLACKENED STEELHEAD ***** \$10

TURMERIC MARINATED TOFU \$6

HEARTY BREAKFAST

CARSON VALLEY BREAKFAST ***** \$17
Two farm fresh eggs any style, served with crispy hash browns and choice of Applewood smoked bacon, ham, or sausage.

STUFFED HASH BROWNS ***** \$18
Crispy hash browns stuffed with scrambled eggs, diced ham, sausage, Applewood smoked bacon, Tillamook cheddar, and smothered in country gravy.

COUNTRY FRIED STEAK ***** \$22
A generous portion of country fried steak with country gravy, two eggs any style, and served with crispy hash browns.

STEELHEAD HASH ***** \$19
Shredded blackened steelhead, julienned onion pepper medley, crispy hash browns, topped with two poached eggs and house-made hollandaise sauce.

EGGS BENEDICT ***** \$18
*Two soft-poached eggs atop an English muffin with sliced ham and house-made hollandaise. Served with crispy hash browns.
sub steelhead for ham \$2*

THE DRUNKEN LOGGER ***** \$18
Three egg omelet with julienned onions, Applewood smoked bacon, sausage, ham, and Tillamook cheddar with crispy hash browns.

FORESTER OMELET ***** \$17
Three egg omelet with garlic mushroom confit, spinach, and goat cheese with crispy hash browns.

BRIOCHE BREAD FRENCH TOAST \$17
Brioche dipped in vanilla bean custard, grilled and topped with powdered sugar, toasted walnuts, and blackberry coulis.

OMELETS AND SWEETS

SIGNATURES

BLACKENED STEELHEAD TACOS ***** \$18
Three blackened steelhead tacos with shaved red cabbage, pickled radish, salsa matcha, and cilantro lime crema on lightly crisped corn tortillas.

FRIED FISH AND CHIPS ***** \$19
Two 4-ounce filets beer battered in a Backwoods Brewing Co. Lager, fried to perfection, and served with seasoned fries and a caper dill tartar sauce.

CARSON VALLEY BURGER ***** \$18
*Premium grilled patty topped with provolone cheese, shredded lettuce, sliced tomato, and house burger sauce on a toasted sesame seed bun. Served with seasoned fries.
Substitute Impossible Patty or gluten free bun for additional \$2
Add fried egg \$2*

TURKEY BLT HOAGIE \$17
Sliced turkey shredded lettuce, sliced tomato, Applewood smoked bacon, and mayonnaise on a fresh hoagie. Served with seasoned fries.

CHICKEN CAESAR HOAGIE \$17
Sliced grilled chicken and chopped romaine lettuce tossed in a creamy Caesar dressing with a sprinkle of Parmigiano-Reggiano on a fresh hoagie. Served with seasoned fries.

ITALIAN GRINDER \$19
Classic combination of cured meats layered with provolone cheese, topped with shredded lettuce tossed in a mayonnaise and red wine vinegar sauce, served on a fresh hoagie. Served with seasoned fries.

HOAGIES

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GF GLUTEN FREE

V VEGETARIAN

***** "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"