



BRUNCH

CINNAMON BUN 7.00 V

Bourbon Caramel Cream Cheese Icing, Candied Pecans

FRESH FRUIT TART 10.00 V

Almond Pastry, Vanilla Pastry Cream, Fresh Seasonal Fruit

AVOCADO TOAST 12.00 V

Creme Fraiche, Lemon, Avocado, Oven Roasted Tomatoes

RICOTTA TOAST 13.00 V

Oven Roasted Tomatoes, Fresh Basil, EVOO Drizzle, Cracked Black Pepper

BISCUITS & GRAVY 12.00

Two Buttermilk Biscuits, Pork Sausage Gravy, Scallions

BISCUIT SANDWICH 13.00

Two Eggs, Choice of Breakfast Meat, Cheddar or Fontina Cheese,
Choice of Fruit or Fries
Sub Eggs for Fried Chicken +4.00

STARSHINES BREAKFAST 13.00

Two Eggs, Breakfast Meat, Breakfast Potatoes, Choice of Buttermilk Biscuit,
Sourdough Toast, or Seeded Whole Wheat Toast

STARSHINES FRENCH TOAST 14.00 V

Blueberry Compote, Lemon Curd, Whipped Cream

WILD MUSHROOM FRITATA 14.00 GFV

Roasted Wild Mushrooms, Oven Roasted Tomatoes,
Fontina Cheese, Pickled Onions, Arugula, Saffron Aioli

SEASONAL HASH 14.00 GFV

Roasted Baby Zucchini, Fingerling Potatoes, Grape Tomatoes, Two Fried Eggs,
Remoulade

EGGS BENEDICT 16.00

Two Poached Eggs, Smoked Ham, Split Biscuit, Roasted Tomato, Hollandaise

CHICKEN FRIED CHICKEN 17.00

Split Biscuit, Fried Chicken Breast, Pork Sausage Gravy, Two Eggs

CRAB BENEDICT 19.00 GFP

Lump Crab Cake, Seasonal Roasted Vegetables, Two Poached Eggs, Hollandaise

SHRIMP & GRITS 25.00

Sauteed Shrimp, Sauce Picante, Logan Turnpike Grits

LOBSTER BENEDICT 26.00 P

Split Biscuit, Butter Poached Lobster, Hollandaise, Chili Oil

CHICKEN FRIED PORK CHOPS 26.00

Pan Fried Pork Chop, Breakfast Potatoes, Sausage Gravy, Fried Egg

STEAK & EGGS 42.00

Two 4oz Filet Medallions, Fried Green Tomatoes, Poached Eggs, Hollandaise,
Breakfast Potatoes

SEASONAL HARVEST SALAD 13.00 GFV

Fresh Berries, Goat Cheese, Pecans, Spinach, Sherry Vinaigrette

CHICKEN PIMENTO SANDWICH 17.00

Buttermilk Fried Chicken, Arugula, Spicy Dill Pickle, Pimento Cheese, Challah Bun

BLT 15.00

Bacon, Arugula, Oven Roasted Tomatoes, Garlic Aioli, White Loaf Bread

BRUNCH BURGER 18.00

1/2 lb. Ground Short Rib & Brisket Burger, 1000 Island Dressing, Pickles, Arugula,
Tomatoes, Caramelized Onions, White Cheddar, Applewood Smoked Bacon, Fried Egg

KIDS

KIDS EGGS 8.00

Two Eggs, Two Slices of Bacon, Toast, Seasonal Cut Fruit

KIDS FRENCH TOAST 8.00 V

Maple Syrup, Seasonal Cut Fruit

KIDS TENDERS 8.00

Served with a Choice of Fries or Seasonal Fruit Cup

SIDES

TWO EGGS 4.00 GFV

BREAKFAST POTATOES 6.00 GFV

BREAKFAST MEAT 6.00 GF

Choice of Bacon or Pork Sausage

SEASONAL HASH 6.00 GF

Roasted Baby Zucchini, Fingerling Potatoes, Grape Tomatoes, Remoulade

BRUNCH LIBATIONS

MIMOSA 5.00

Orange, Grapefruit, Cranberry

MIMOSA FLIGHT 13.00

Orange, Grapefruit, Cranberry, Chambord

BLOODY MARY 12.00

Cutwater Spicy Bloody Mary Mix, Vodka, Garnishes Galore

SANGRIA 9.00

Our House Sangria

GF=GLUTEN FRIENDLY V=VEGETARIAN P=PESCATARIAN

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



ROSE/BUBBLES

VAL D'OCA, PROSECCO 9/36

Green Apple, Honeydew, Pear

AIMERY, BRUT ROSE 8/32

Strawberries, Cream, Orange Zest

FAMAHEY, ROSE 8.00 8/32

Citrus, Canteloupe, Flowers

WHITE WINE

DAVID HILL, RIESLING 9/36

Green Apple, Grapefruit, Orange

STONEWOOD, PINOT GRIGIO 8/32

Nectarine, Passion Fruit, Citrus

MANU, SAUVIGNON BLANC 9/36

Grapefruit, Melon, Passionfruit

LIGHT HORSE, CHARDONNAY 8/32

Meyer Lemon, Honey, Apricot

GIRASOLE, MUSCAT 10/40

Peach, Spritz, Playfully Sweet

RED WINE

STONEWOOD, PINOT NOIR 8/32

Cherries, Chocolate, Oak

SADDLEBRED, PINOT NOIR 8/32

Cranberry, Candied Cherry, Cassis

PEIRANO ESTATE, MERLOT 11/44

Violets, Pipe Tobacco, Black Currant

FAMAHEY, MALBEC 11/44

Vanilla, Blackberry, Red Fruit

OBLIVION, CABERNET SAUVIGNON 11/44

Baking Spices, Chocolate, Cedar

BY THE BOTTLE

SAINI VINEYARDS,
DRY CREEK VALLEY SAUVIGNON BLANC 60

Passionfruit, Pineapple, Jasmine

ALBERT BICHOT, CHABLIS 65

White Flowers, Flint, Vivacity

DAVID HILL ESTATE,
WILLAMETTE VALLEY RESERVE CHARDONNAY 60

Minerals, Lime Leaf, Green Apple

NORTHWEST RIDGE,
WILLAMETTE VALLEY PINOT NOIR 50

Spicy Oak, Blueberry Pie, Mushroom

LONGBOARD, DAKINE VINYARD MERLOT 75

Dried Herbs, Dark Chocolate, Luscious Red Fruits

JAMIESON RANCH DOUBLE LARIAT
NAPA CABERNET SAUVIGNON 80

Black Cherry, Cigar Box, Powerful Berries

CRAFT COCKTAILS

LIMONCELLO MARTINI 11

Limonchello, Vodka, Deep Eddy's, Lemon Peel

MCDONOUGH MARTINI 14

Gin, Rose Geranium Vermouth, Pomegranate, Turbinato

SUMMER OF LOVE 10

Tequila, Triple Sec, Pineapple Juice, 1821 Chili Lime Bitters, Tajin Rim

I'LL BE HERE A WHILE 10

Tequila, Lemon, Triple Sec, Lime, Prickly Pear, Salt Rim

CLASSIC NEGRONI 14

Bombay Sapphire Gin, Campari, Sweet Vermouth

WATERMELON MOJITO 11

Lite Rum, Agave, Fresh Watermelon, Mint

GOT A GOOD FEELIN' 12

Dark Rum, Creme de Banana, Turbinato, Cream, Caramel Drizzle

MURPHY'S MANHATTAN 15

Bianco Vermouth, Earl Grey Bitters, Basil Haydens Bourbon, Black Cherry

WHISKEY SUMMER 10

Peach, Orange, Lemon, Basil

STARSHINES OLD FASHIONED 12

Four Roses Small Batch Bourbon, Turbinado, Sweet Vermouth, Orange Peel

FLIGHTS

MIMOSA 13

BEER 12

WINE 20

WHISKEY 32

TEQUILA 30

BEER

MICHELOB ULTRA 5

BUD LITE 5

SAM ADAMS SEASONAL 5

SWEETWATER 420 5

LINECREEK FIRST CRUSH 6

ASK YOUR SERVER ABOUT OUR ROTATING CRAFT
BEER SELECTIONS!

N/A BEVERAGES

FOUNTAIN SODA 3

Coke, Diet Coke, Sprite, Dr Pepper, Powerade, Minute Maid Lemonade

SPARKLING LORINA 3

Blood Orange, Lemonade, Pink Lemonade

ICED TEA 3

Sweet or Unsweet

FRUIT JUICE 4

Orange, Cranberry, Pomegranate

DRIP COFFEE 3

HOT TEA 3

ESPRESSO 4

DECAF ESPRESSO 4

AMERICANO 4

CAPPUCCINO 4

LATTE 4

RED BULL 4