

# SWEETWATERS

ON THE RIVER

## specialties\*

### Valley River Inn Breakfast | 12

two Umpqua eggs, potatoes, ham, sausage or bacon and choice of toast

### Eggs White Scramble | 12

three Umpqua egg whites scrambled with spinach, mushrooms and tomato, breakfast potato, and choice of toast

### Huevos Rancheros | 13

fried eggs, avocado, black beans, roasted tomato salsa, tomatillo sauce and cotija cheese on crisp corn tortillas

### Smoked Brisket Hash | 12

potatoes sautéed with peppers and onions, eggs cooked your way covered in a chipotle hollandaise topped with crispy onions and choice of toast

### Eggs Benedict | 14

served traditional with Canadian bacon  
**add asparagus 2**

### Crab Eggs Benedict | 20

served with deep sea crab and hollandaise sauce

### Eugenia Eggs Benedict | 16

served with avocado, sautéed spinach, smothered in hollandaise sauce and drizzled with avocado sauce

**add crab 6 add asparagus 2**

### Smoked Filet Salmon Bagel | 18

house smoked salmon with pickled cucumbers, sliced tomatoes, onions, capers, and herbed cream cheese  
toasted bagel and side of fruit

### three egg omelets\* | 12

served with griddled new potatoes and your choice of toast or buttermilk biscuit

### Greek Omelet

spinach, mushrooms, tomatoes, Kalamata olives and feta cheese

### Denver Omelet

ham, peppers, cheddar cheese and onions

### Northwest Omelet

mushrooms, onions, spinach & peppers

## the delightful\*

### Monte Cristo | 14

crunchy SweetWaters Hef battered brioche, stuffed with grilled ham, melted Swiss cheese dusted with powdered sugar and served with marionberry Preserves

### Bananas Foster French Toast | 10

sliced baguette soaked in a vanilla custard, grilled and finished with caramelized bananas

### Buttermilk Pancakes | 10

Three buttermilk pancakes

**Add a fresh toppings \$.99 each**

marionberries, blueberries, chocolate chips

### Maple Bacon Waffle | 12

infused waffle cooked with pecan bacon and topped with maple pecan butter and candied bacon

### Fritter Waffles | 14

apple bacon ragout topped with vanilla glaze and a side of maple syrup

### Chicken & Waffles | 12

crispy chicken thigh, maple waffle, chocolate and maple syrup

### mimosa | 8

#### Bubbly & Juicy

house champagne, and choice of: lemonade, pomegranate, orange juice

### bloody mary | 9

Sweetwaters signature bloody mary mix with a slight spice kick or our house bacon infused mix

#### Your choice of vodka:

Absolut, Titos, or Amsterdam

## lighter fare & additions\*

### Quinoa Bowl | 14

organic tri-colored quinoa mixed in with diced farm fresh tomatoes, cilantro, a hint of jalapeno, topped with arugula and diced avocado with avocado sauce

#### Your choice of protein:

TOFU,  
chicken breast  
poached eggs

### Healthy Bowl | 10

toasted coconut quinoa, honey Greek yogurt, toasted pecans, sliced apples and red grapes

### Oatmeal | 8

with nuts, raisins, and brown sugar

### Seasonal Assorted Fruit

cup | 4 bowl | 6

### Low Fat Vanilla Yogurt & Granola | 8

add fresh berries | 4

### Biscuit and Sausage Gravy | 6

two fresh biscuits with house made gravy

### Bread Selections | 4

white, wheat, rye, sourdough, grain, English muffin, buttermilk biscuit, plain bagel

**GF options available**

## beverages

### Coffee, Reg. Decaf. | 3

### Americano | 4

### Espresso, Latte, Cappuccino | 4

### Hot Tea | 4

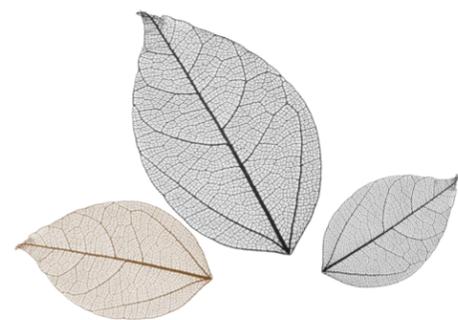
### Hot Chocolate | 4

### Milk | Almond, Soy, Whole, 2%

sml | 3 lg | 4

### Assorted Fruit Juice

orange, apple, cranberry  
sml | 3 lg | 4



Our menu proudly features locally sourced meats and fresh local seasonal produce  
*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

 Vegetarian  Gluten Free