

eggs & more*

Valley River Inn Breakfast | 12

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

Eggs Benedict | 14

served traditional with Canadian bacon
add crab 6 add asparagus 2

 **Huevos Rancheros | 13**

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

  **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, or poached eggs

  **Healthy Bowl | 10**

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

 **Smoked Brisket Hash | 12**

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

 **Build Your Own Omelete | 12**

choice of three fillings:
mushrooms, onions, peppers, spinach, asparagus, tomatoes, olives, bacon, sausage and ham with your choice of cheese
additional toppings .99

 **Specialty Omelete | 12**

Choice of:
Greek, spinach, mushrooms, tomatoes, Kalamata olives, feta cheese
Northwest, mushrooms, onions, spinach, peppers
Denver, ham, peppers, cheddar cheese and onions

 **Bananas Foster French Toast | 10**

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

 **Buttermilk Pancakes | 10**

fresh off the griddle three hot cakes
add a fresh toppings \$.99 each
marionberries, blueberries, chocolate chips

Salmon Filet Bagel | 18

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

Served till 11am

Steel Cut Oatmeal | 8

Bob's Red Mill steel cut oats, served with chopped walnuts, golden raisins, brown sugar and fresh Umpqua cream



app, soup & salad

Smoked Beef Brisket Nachos | 14

house made potato chips, roasted corn, cheddar cheese, smoked gouda ale cheese sauce tomatoes, scallions, bacon and jalapeño

Crab Chowder | 13

fresh chowder with crab, diced red potatoes, applewood smoked bacon, seasonings and served with oyster crackers

Caesar Salad | 11

crispy romaine served with focaccia croutons, house-made Caesar dressing, fresh grated parmesan

Summer BLT Chopped Salad | 14

tossed Applewood smoked bacon, baby heirloom tomatoes, crispy romaine lettuce, bleu cheese crumbles, chefs avocado dressing

Cobb On The River | 14

grilled chicken, romaine lettuce, bacon, hard boiled egg, scallions, bleu cheese, tomato, and avocado

Grilled Salmon Salad | 21

grilled salmon, mixed greens, grilled asparagus, roasted tomatoes, cucumbers, roasted red pepper, crispy artichokes, with basil Dijon vinaigrette

handhelds

complete your sandwich with choice of chips, or French Fries or sweet potato fries

Northwest Turkey Club | 13

house smoked shredded turkey, crispy Applewood smoked bacon, fresh sliced tomato, crispy romaine, house signature aioli on rustic sourdough bread

VRI BLT | 12

stacked Applewood smoked bacon, crispy lettuce, sliced heirloom tomatoes, mayo, on thick sliced brioche

Reuben | 12

piled high, hot and juicy corned beef served on grilled rye with 1000 island dressing, Swiss cheese and sauerkraut

***B.Y.O. Burger | 14**

1/2 LB beef, patty with Sweetwater's signature sauce served on local Reality Bakery brioche roll., with lettuce, sliced tomato, sliced onion

choice of cheese: Tillamook's cheddar, smoked cheddar or pepper jack cheese
add bacon 2

bloody mary | 9

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

Your choice of vodka: Absolut, Titos, or Amsterdam

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.*

