



WEEKEND BRUNCH MENU

SERVED 8 AM - 2 PM SATURDAY AND SUNDAY

BRUNCH SPECIALS

CHICKEN & WAFFLE 12.00
liege waffle, buttermilk brined chicken, sausage gravy

BELGIAN WAFFLE 9.00
maple syrup, butter

STUFF ON IT WAFFLE 10.50
blueberry compote with lemon icing, or strawberry cheesecake

BISCUITS & GRAVY 9.00
house made buttermilk biscuit, sausage gravy

VEGGIE BRUNCH BOWL 10.00
potatoes, red pepper, zucchini, mushrooms, arugula,
poached egg, hollandaise

PULLED PORK HASH 12.00
potatoes, caramelized onion, red pepper, poached egg, hollandaise



BRUNCH PLATES

choice of roast potatoes or a small salad

JOLA BENEDICT 11.00
tomato jam, ham, poached eggs, hollandaise

FOREST PARK FLORENTINE 11.00
spinach, tomato, poached eggs, hollandaise

MOUNT HOOD BENEDICT 12.00
house made buttermilk biscuit, pulled pork, poached eggs, sausage gravy

CROQUE MADAME 12.50
ham, dijon mustard, béchamel, brioche, poached egg, hollandaise



BREAKFAST SANDWICH

choose your bread

english muffin 6.25 - **croissant** 7.75 - **biscuit** 6.75
bagel 7.75 - **levain** 7.25 - **gluten free** 6.75

and your style

AVOCADO - egg, provolone, tomato

BACON - egg cheddar cheese

SAUSAGE - egg, cheddar cheese

served with our house made tomato jam

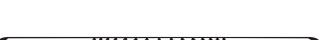


TOAST

AVOCADO 7.50
sea salt, olive oil, lemon juice, crushed red pepper

LOX 9.75
herb goat cheese mousse, cucumber, tomato, chives
have it on a bagel +2.00

OREGON MUSHROOM 8.75
black garlic aioli, arugula, goat cheese, olive oil



BURRITOS/BOWLS

COUNTRY 9.50
scrambled eggs, bacon, roast potatoes, green chili sour cream,
cheddar/jack cheese, salsa

BELMONT 9.50
scrambled egg, avocado, black beans, red pepper, arugula, goat cheese

SOUTHWEST 9.75
slow roasted pork, rice, black beans, caramelized onions, chipotle aioli,
cheddar/jack cheese

ROASTED VEGGIE 9.25
rice, black beans, red pepper, zucchini, mushrooms, arugula,
black garlic aioli, goat cheese

LUNCH MENU

AVAILABLE AFTER 12 PM

FRIES

sea salt 6.00
truffle parmesan 8.00
sweet potato 8.00



SOUP

ASK ABOUT OUR WEEKLY SPECIAL

CUP 4.50 **BOWL** 7.00
add side salad 3.00 - sub GF Bread 1.00



SALADS/WRAPPS

WARM MOROCCAN CHICKEN 11.75
roasted chicken, mixed greens, couscous, raisins, toasted almonds,
honey-lime vinaigrette

SEASONAL HOUSE 9.25
mixed greens, candied pecans, cucumber, dried cranberries,
goat cheese, apple cider vinaigrette

SOUTHWEST 12.00
mixed greens, black beans, roasted corn, cherry tomatoes, red onion, crispy
tortilla strips, cheddar/jack cheese, chipotle ranch

JOLA CEASAR 10.50
romaine, radicchio, como croutons, parmesan



SANDWICHES

served with chips - sub fries or coleslaw 1.50
sub sweet potato or truffle parmesan fries 3.00

SMOKED TURKEY MELT 10.75
smoked turkey breast, provolone, mama lil's peppers, basil aioli, levain bread

PULLED PORK 11.00
honey bourbon pork, toasted coriander slaw, brioche bun

CORBETT BLTA 11.00
bacon, lettuce, tomato, avocado, garlic aioli, levain bread

ROASTED VEGGIE PANINI 10.00
zucchini, red peppers, mushrooms, tomato, black garlic aioli, white cheddar,
levain bread

CHICKEN ARTICHOKE 12.00
buttermilk brined chicken, tomato, arugula, spinach artichoke dip, sundried
tomato aioli, provolone, ciabatta bun

ADD BACON 3.00 - **ADD AVOCADO** 2.50



BURGERS

6 oz patty on a brioche bun, served with fries
sub sweet potato or truffle parmesan fries 1.50
ADD BACON 3.00 - **IMPOSSIBLE BURGER** 2.00 - **GF BUN** 1.00

JOLA 14.00
sharp cheddar, caramelized onions, butter lettuce, garlic aioli

MUSHROOM SWISS 15.00
classic combination featuring seasonal Oregon mushrooms, aioli

WESTERN 15.00
sharp cheddar, bacon, honey bourbon BBQ sauce, crispy onions