



WEEKEND BRUNCH MENU

SERVED 8 AM - 2 PM SATURDAY AND SUNDAY

BRUNCH SPECIALS

CHICKEN & WAFFLE 12.50
liege waffle, buttermilk brined chicken, sausage gravy

BELGIAN WAFFLE 9.50
maple syrup, butter

STUFF ON IT WAFFLE 10.50
blueberry compote with lemon icing

BISCUITS & GRAVY 9.00
house made buttermilk biscuit, sausage gravy

VEGGIE BRUNCH BOWL 10.50*
potatoes, red pepper, zucchini, mushrooms, arugula,
poached egg, hollandaise

PULLED PORK HASH 12.50*
potatoes, caramelized onion, red pepper, poached egg, hollandaise

BRUNCH PLATES

choice of roast potatoes or a small salad

JOLA BENEDICT 11.50*
english muffin tomato jam, ham, poached eggs, hollandaise

FOREST PARK FLORENTINE 11.50*
english muffin spinach, tomato, poached eggs, hollandaise

MOUNT HOOD BENEDICT 12.50*
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 6.50 - croissant 8.00 - biscuit 7.00
bagel 8.00 - levain 7.50 - gluten free 7.00

and your style

AVOCADO - egg, provolone, tomato

BACON - egg cheddar cheese

SAUSAGE - egg, cheddar cheese

served with our house made tomato jam

TOAST

AVOCADO 8.00
sea salt, olive oil, lemon juice, crushed red pepper

LOX 10.25*
herb goat cheese mousse, cucumber, tomato, chives
have it on a bagel +2.00

OREGON MUSHROOM 9.25
basil aioli, arugula, goat cheese, olive oil

BURRITOS/BOWLS

COUNTRY 10.00
scrambled eggs, bacon, roast potatoes, green chili sour cream,
cheddar/jack cheese, salsa

BELMONT 10.00
scrambled egg, roast potatoes, avocado, black beans, red pepper, arugula,
goat cheese, salsa

SOUTHWEST 10.25
slow roasted pork, rice, black beans, caramelized onions, chipotle aioli,
cheddar/jack cheese, salsa

ROASTED VEGGIE 9.75
rice, black beans, red pepper, zucchini, mushrooms, arugula,
basil aioli, goat cheese, salsa

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 5.00 **BOWL** 7.50
add side salad 3.00 - sub GF Bread 1.00

SALADS/WRAPPS

WARM MOROCCAN CHICKEN 12.50
roasted chicken, mixed greens, couscous, raisins, toasted almonds,
honey-lime vinaigrette

SEASONAL HOUSE 9.75
mixed greens, candied pecans, cucumber, dried cranberries,
goat cheese, apple cider vinaigrette

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 11.00
smoked turkey breast, provolone, mama lil's peppers, basil aioli, levain bread

PULLED PORK 12.00
honey bourbon pork, toasted coriander slaw, brioche bun

CORBETT BLTA 11.50
bacon, lettuce, tomato, avocado, garlic aioli, levain bread

ROASTED VEGGIE PANINI 10.75
zucchini, red peppers, mushrooms, tomato, basil aioli, white cheddar,
levain bread

CHICKEN PROVOLONE 12.00
buttermilk brined chicken, tomato, arugula, sundried tomato aioli,
provolone, ciabatta bun

CURRY CHICKEN SALAD 9.50
curried chicken with green apple, currants, butter lettuce,
on a croissant

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 16.00*
sharp cheddar, caramelized onions, butter lettuce, garlic aioli

MUSHROOM SWISS 17.00*
classic combination featuring seasonal Oregon mushrooms, aioli

*consuming raw or undercooked meats, seafood, or eggs
may increase your risk for foodborne illness.