

AXE & FIDDLE BRUNCH

AXE BREAKFAST*	15.⁰⁰
Two eggs any style, choice of bacon, sausage, veggie sausage, or tempeh, with home fries or seasonal fruit, and toast	
AVOCADO TOAST	12.⁰⁰
Grilled artisan sourdough topped with mashed avocado, whipped lemon ricotta, pickled red onions, fresh herbs, and a drizzle of honey. Served over a bed of mixed greens - Add an egg for \$2	
CHICKEN & WAFFLES*	20.⁰⁰
Crispy fried chicken with house-made gluten free buttermilk waffles, drizzled with honey and pure maple syrup, topped with a sunny side egg and pickles	
CORNED BEEF HASH*	15.⁰⁰
House-braised corned beef sautéed with bell peppers, onions, and home fries, topped with two sunny side eggs	
BISCUITS & GRAVY	12.⁰⁰
Fresh buttermilk biscuit topped with a scratch-made country sausage gravy	
BISCUITS & VEGGIES	11.⁰⁰
Fresh buttermilk biscuit topped with sautéed seasonal vegetables and cheese sauce	

BENEDICTS

*Served with seasoned home-fries, seasonal fruit, or a side salad
Dressings: ranch, blue cheese, Caesar, 1000 island, balsamic vinaigrette or house vinaigrette*

SALMON LOX BENEDICT*	18.⁰⁰
Lox, spinach, and tomato, topped with two poached eggs, house-made hollandaise, and capers, served on a toasted English muffin	
AXE BENEDICT*	17.⁰⁰
Choice of bacon, sausage, veggie sausage, or tempeh, with spinach, topped with two poached eggs and house-made hollandaise, served on a toasted English muffin	
VEGGIE BENEDICT*	17.⁰⁰
Avocado, spinach, and tomato, topped with two poached eggs and house-made hollandaise, served on a toasted English muffin	

SWEET STUFF

BANANA BREAD FRENCH TOAST	17.⁰⁰
House-made banana bread, hand battered and fried, topped with sliced bananas, candied pecans, caramel sauce, and whipped cream	
CLASSIC WAFFLES	12.⁰⁰
Two gluten free buttermilk waffles served with butter and maple syrup - Add strawberries or bananas, and whipped cream \$3	

À LA CARTE

One Egg	2. ⁰⁰	Toast	2. ⁰⁰
Two Eggs	3. ⁰⁰	Biscuit	2. ⁰⁰
Bacon	5. ⁰⁰	Waffle	6. ⁰⁰
Sausage	5. ⁰⁰	Seasonal Fruit	5. ⁰⁰
Veggie Sausage ...	4. ⁰⁰	Hollandaise	4. ⁰⁰
Tempeh	3. ⁰⁰	Pure Maple Syrup -	2. ⁰⁰
Home Fries	4. ⁰⁰	Cheese Sauce	2. ⁰⁰
Gravy	4. ⁰⁰	House-made Jam -	1. ⁰⁰

BEVERAGES

MIMOSA	8.⁰⁰
BLOODY MARY	9.⁰⁰
COFFEE	2.⁰⁰
ICED TEA/HOT TEA	2.⁰⁰
PEPSI, DIET, LEMON LIME SODA	2.⁰⁰
GINGER SODA	3.⁰⁰
House-made ginger syrup, fresh lemon juice and soda	
LEMONADE OR LEMON SODA	3.⁰⁰
Made with fresh lemon juice	
TABUCHA KOMBUCHA	7.⁰⁰
Rotating selection of flavors	
CBD SELTZER - ZENTOPIA (21+)	6.⁰⁰
Rotating selection of flavors	
LEMON HOPPED SELTZER - PELICAN (NON-ALCOHOLIC)	4.⁰⁰
SHIRLEY TEMPLE/ROY ROGERS	3.⁰⁰
With Bordeaux cherry juice	

**We serve eggs cooked to order.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These foods may also be quite delicious.

A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SIX OR MORE
A CHARGE OF 50¢ PER ITEM WILL BE ADDED TO TAKE-OUT ORDERS



BRUNCH

AT THE

THE
AXE & FIDDLE
PUBLIC HOUSE

For over a decade, the Axe & Fiddle Pub has offered delicious food and award-winning brews at the historic Burkholder Woods Building in beautiful downtown Cottage Grove, Oregon.

With its intimate charm, warm ambiance and friendly, welcoming staff, the Pub draws Cottage Grove area residents together and visitors from afar to connect with friends and family, enjoy a show, relax after work or explore the town's classic Main Street.

A true public house. Welcome!

657 E MAIN STREET, COTTAGE GROVE, OREGON

WWW.AXEANDFIDDLE.COM

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