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*

House-braised corned beef sautéed with bell peppers, onions, and home fries, topped with two sunny side eggs

15 ⁰⁰

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 ered and

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 53

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

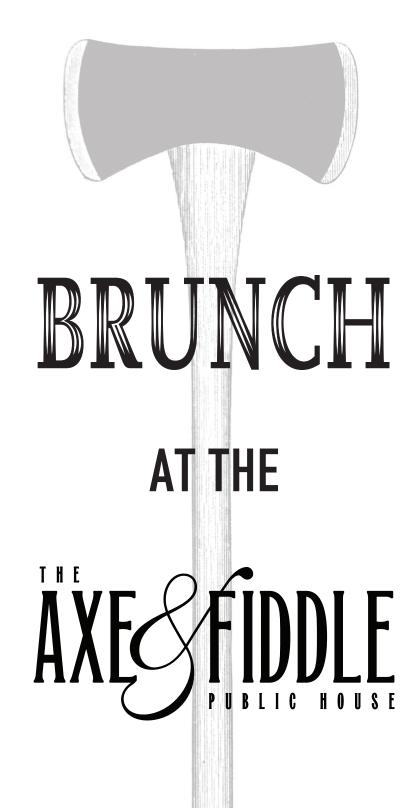
BEVERAGES

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 House-made ginger syrup, fresh lemon juice and soda	3.00
LEMONADE OR LEMON SODA Made with fresh lemon juice	3.00
TABUCHA KOMBUCHA Rotating selection of flavors	7 .00
CBD SELTZER - ZENTOPIA (21+) Rotating selection of flavors	6.00
LEMON HOPPED SELTZER – PELICAN (NON-ALCOHOLIC)	4.00
SHIRLEY TEMPLE/ROY ROGERS	3.00

*We serve eggs cooked to order.

With Bordeaux cherry juice

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.



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 it's 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!

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