

Conversation

110 Stewart St · +12065121097 · Updated: Jan 14, 2026

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LIGHT BITES 5

Trio of Pastries	\$8.00
Fruits & Berries	\$7.00
Granola & Yogurt	\$11.00
house made granola, greek yogurt, berries, honey	
Steel Cut Oats	\$10.00
maple syrup, bananas, berries, almonds	
Baby Lettuces	\$14.00
citrus, shaved fennel, goat cheese, lemon-poppy seed vinaigrette	

CLASSICS 6

Belgian Waffle	\$17.00
seasonal compote, berries, mascarpone, maple syrup	
Smoked Salmon Lox	\$20.00
smoked salmon, herbed cream cheese, capers, balsamic onions, plain or everything bagel	
Biscuits & Gravy	\$19.00
buttermilk biscuits, pork sausage gravy	
Avocado Toast	\$17.00
poached egg, pickled shallots, smoked halloumi, tomato chutney, macrina sourdough	
Bagel Sandwich	\$19.00
fried egg, bacon, cheddar, arugula, tomato, everything bagel, breakfast potatoes	
Two Egg Breakfast	\$18.00
two eggs of your choice, breakfast potatoes, chicken sausage or bacon, sourdough or wheat toast	

BENEDICTS 3

Classic Benedict	\$19.00
poached eggs, hollandaise, smoked ham, english muffin, breakfast potatoes	
Veggie Benedict	\$18.00
poached eggs, hollandaise, avocado, tomato, english muffin, breakfast potatoes,	

Smoked Salmon Benedict	\$22.00
poached eggs, hollandaise, smoked salmon, english muffin, breakfast potatoes	

BRUNCH & BOOZE 1

Brunch & Booze	\$69.00
choice of any two classics or benedicts and a carafe of mimosa	

A LA CARTE 9

Smoked Salmon	\$9.00
Chicken Sausage	\$6.00
Fruits & Berries	\$7.00
Bacon	\$6.00
Two Eggs	\$5.00
Breakfast Potatoes	\$5.00
Greek Yogurt	\$4.00
Avocado	\$4.00
Macrina Toast-Sourdough or Wheat	\$4.00

COFFEE & TEA 6

Drip Coffee	\$6.00
Espresso	\$7.00
Americano	\$7.00
Latte	\$8.00
Cappuccino	\$8.00
Hot Tea	\$7.00
peppermint, chamomile, chai, english breakfast, earl grey, green tea	

JUICE & SODA 4

Juice	\$6.00
orange, grapefruit, pineapple, cranberry	
Soda	\$6.00
coke, diet coke, sprite, ginger beer	
San Pellegrino	\$7.00

Acqua Panna

\$7.00

COCKTAILS4

Josh's Bloody Marry

\$16.00

ketel one, secret spices, house pickles

Pumpkin Spice Martini

\$17.00

bourbon, allspice dram, coffee liquor, bitters, pumpkin spice

Classic Mimosa

\$14.00

orange or grapefruit, house bubbles

Carafe of Mimosa

\$39.00

orange or grapefruit, house bubbles

BEER2

Bottled Beer

\$9.00

Rotating Draft

\$8.00

NON-ALCOHOLIC6

Nowhere Vista

\$14.00

elderberry, rosemary, honey

Nowhere Aplenglow

\$14.00

apple, hops, honey

Nowhere Ridgeline

\$14.00

cherry, ginger, maple

Athletic Brewing Upside Dawn Ale

\$8.00

Athletic Brewing Run Wild IPA

\$8.00

Mionetto Alcohol Removed

\$13.00

SPARKLING2

Oriol Rossell Brut Nature Cava, Catalunya, SP

AVAILABLE OPTIONS

\$15.00

\$70.00

Pét Nat Chenin Blanc Pét Nat, Walla Walla, WA

AVAILABLE OPTIONS

\$20.00

\$95.00

WHITE4

Alexana Winery Hillside Pinot Gris, Dundee Hills, OR	AVAILABLE OPTIONS	
	\$17.00	
	\$75.00	
Arona Sauvignon Blanc, Marlborough, NZ	AVAILABLE OPTIONS	
	\$15.00	
	\$70.00	
Sleight of Hand Cellars the Magician Riesling, Walla Walla, WA	AVAILABLE OPTIONS	
	\$15.00	
	\$70.00	
Alexna Winery Terroir Series Chardonnay, Dundee Hills, OR	AVAILABLE OPTIONS	
	\$17.00	
	\$75.00	

RED 6

Clos Siguier Cahors Malbec, Bordeaux, France	AVAILABLE OPTIONS	
	\$14.00	
	\$65.00	
Human Cellars L'influence du Bouys Gamay, Eola-Amity Hills, OR	AVAILABLE OPTIONS	
	\$17.00	
	\$75.00	
Rizzi Langhe Nebbiolo, Piedmont, Italy	AVAILABLE OPTIONS	
	\$17.00	
	\$75.00	
Fossil & Fawn Willamette Valley Pinot Nior, Tualatin Hills, Willamette Valley, OR	AVAILABLE OPTIONS	
	\$18.00	
	\$85.00	
Ansel Cabernet Sauvignon, Columbia Valley, WA	AVAILABLE OPTIONS	
	\$18.00	
	\$85.00	
Buona Notte Andiamo Merlot, Columbia Valley, WA	AVAILABLE OPTIONS	
	\$19.00	
	\$90.00	

SKIN CONTACT 3

Buona Notte Mortadella Orange, Columbia Gorge, WA	AVAILABLE OPTIONS	
	\$17.00	
	\$75.00	
Las Jaras Wines Superbloom Rose, Sanoma, CA	AVAILABLE OPTIONS	
	\$17.00	
	\$75.00	

Loop de Loop Wines Wallflower Chillable Red, Columbia Gorge, WA	AVAILABLE OPTIONS
	\$18.00
	\$85.00

STARTERS 4

Warm Cheddar Parker House Rolls	\$8.00
black garlic butter, sea salt, chives	
Freshly Shucked Oysters	\$22.00
1/2 dozen, cocktail sauce, mignonette, lemon; \$2 per oyster every monday and tuesday	
Stracciatella	\$15.00
marinated beets, strawberries, balsamic, sourdough	
Seared Scallops	\$31.00
corn succotash, pea puree, citrus butter (contains pork)	

SOUP & SALAD 3

Chopped Salad	\$14.00
baby gem, cucumbers, olives, chickpeas, feta, pistachio, lemon vinaigrette	
Kale Caesar	\$14.00
white anchovy dressing, radish & fall apples, garlic crumbs	
Market Chowder	\$14.00
salmon, clams, potatoes, herbs, cream, sourdough toast	

MAINS 6

Wagyu Burger	\$23.00
local beef, smoked cheddar, mac sauce, shoestring fries	
Crispy Chicken Sandwich	\$20.00
butter pickles, slaw, hot honey aioli, shoestring fries	
Hanger Steak Frites	\$32.00
signature dry rub, chili herb butter, shoestring fries	
Summer Risotto	\$22.00
sunflower pea pesto, patty pan squash, lemon, parmesan	
King Salmon	\$35.00
romanesco, charred eggplant, cucumber salsa	
Bucatini Pasta	\$28.00
charred heirloom tomato sauce, pecorino, pistachios	

DESSERT 3

Seasonal Fruit Cobbler	\$9.00
toasted oat brown butter crumble a la mode	
Tart Meyer Lemon Pie	\$9.00
sweet whipped cream	
Classic Cheesecake	\$9.00
graham cracker crust	

BITES 5

Burger	\$10.00
local beef, smoked cheddar, mac sauce	
Fried Chicken Sando	\$10.00
butter pickles, slaw, hot honey, aioli	
Bubbly + Briny	\$20.00
half dozen oysters, glass of bubbles	
Mussels + Clams	\$15.00
fennel sofrito, toasted sourdough, chorizo aioli	
Rolls	\$4.00
black garlic butter, sea salt, chives	

BEVERAGES 5

Canned	\$5.00
rotating beer	
Wine by the Glass	\$12.00
house white or red	
Old Fashioned	\$12.00
jim beam, bitters, demerara	
Cosmopolitan	\$12.00
vodka, cranberry, triple sec, lime	
House Martini	\$12.00
vodka or gin, vemouth	