

The Hazel Room

3279 SE Hawthorne Blvd 97214-5044 · +15037567125 · Updated: Jan 14, 2026

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BREAKFAST PLATES 3

BEE GEE BREAKFAST

\$15.00

2 eggs* your way or vegan scramble, potatoes, & your choice of bacon, chicken apple sausage, or tempeh. choose one of the following biscuits & gravy: Bacon Red-Eye, Country Mushroom, or Gluten-Free

SWEET & SAVORY PLATE

\$15.00

2 eggs* your way or vegan scramble, & your choice of bacon, chicken apple sausage, or tempeh. choose one of the following sweet entrees: Classic Brioche Bread Pudding French Toast, Seasonal Compote BRioche Bread Pudding French Toast, or Gluten-Free & Vegan Coconut Cardamom French Toast

BISCUIT BENEDICT PLATE

\$15.00

poached eggs, hollandaise, & arugula biscuit bennies served with potatoes or simple salad. can be prepared on gluten-free biscuit. choose one of the following: Prosciutto, Bacon, Tomato, or Tempeh

ENTREES 12

BREAKFAST BURRITO {veg option}

\$11.00

scrambled egg, potatoes, cheddar, spinach, avocado, sour cream, salsa, bacon or tempeh

BURRITO PLATE

\$10.50

scrambled egg, potatoes, cheddar, spinach, avocado, sour cream, salsa, bacon or tempeh

VEGAN BREAKFAST BURRITO

\$11.00

Potatoes, Daiya vegan cheddar shred, vegan "egg" scramble, spinach, salsa, avocado, & tempeh

VEGAN BURRITO PLATE

\$10.50

Potatoes, Daiya vegan cheddar shred, vegan "egg" scramble, spinach, salsa, avocado, & tempeh

GLUTEN-FREE BISCUIT & GRAVY

\$7.00

gluten-free biscuit & gluten-free wild mushroom gravy

BISCUIT & VEGETARIAN GRAVY

\$7.00

cheddar & green onion biscuit with country mushroom gravy

BISCUIT & RED-EYE GRAVY

\$7.00

cheddar & green onion biscuit with bacon red-eye gravy

BISCUIT BENEDICTS

\$12.00

cheddar & green onion biscuit, arugula, poached eggs, hollandaise, and choice of bacon, prosciutto, tomato or tempeh. available on gluten-free biscuit by request

BRIOCHE FRENCH TOAST

\$8.00

bread pudding style french toast with powdered sugar & house breakfast syrup OR tea infused compote

COCONUT CARDAMOM FRENCH TOAST		\$8.00
house gluten-free and vegan gluten free bread in coconut cardamom batter. with candied hazelnuts & toasted coconut		
OR tea infused compote		
PEAR & CANDIED HAZELNUT SALAD		\$10.00
lavender & rosemary herbed chèvre, frisee, red leaf, arugula, house vinaigrette and balsamic reduction		
FIELD SALAD {v}		AVAILABLE OPTIONS
House field green mix & radish with champagne berry vinaigrette		\$5.00
		\$9.00
BISCUIT SANDWICHES		4
BACON IS MY JAM {veg option}		\$9.00
scrambled egg, bacon or tempeh, chevre, & marionberry jam		
PROSCIUTTO & PESTO BISCUIT {veg option}		\$10.00
prosciutto or tempeh, pesto, parmesan aioli, pickled onion, arugula, tomato, & egg		
BLAT {veg option}		\$8.00
bacon or tempeh, lettuce, avocado, tomato, aioli		
The STANDARD {veg option}		\$9.00
scrambled egg, cheddar cheese & choice of: bacon, chicken sausage, or tempeh		
GLUTEN-FREE BISCUIT SANDWICHES		4
GF BACON IS MY JAM		\$9.00
chèvre, marionberry jam, scrambled egg, bacon or tempeh		
GF BLAT {veg option}		\$8.00
bacon or tempeh, lettuce, avocado, tomato, aioli		
GF PROSCIUTTO & PESTO {veg option}		\$10.00
prosciutto or tempeh, pesto, parmesan aioli, pickled onion, arugula, tomato, & sunny egg		
GF STANDARD {veg option}		\$9.00
scrambled egg, cheddar cheese & choice of: bacon, bratwurst, chicken sausage, or tempeh		
SIDES		16
home fried potatoes		\$4.00
honey-cured bacon		\$4.00
chicken apple sausage		\$4.00
two eggs your way		\$4.00
vegan "egg" scramble		\$4.00
cheddar & green onion biscuit		\$4.00

gluten-free cheddar & green onion biscuit	\$4.00
seasonal fruit cup	\$4.00
1/2 avocado	\$3.00
wilted greens	\$3.00
nancy's yogurt	\$3.00
vegetarian country mushroom gravy	\$3.00
bacon red-eye gravy	\$3.00
gluten-free & vegan gravy	\$3.00
note our biscuits are not vegan but this gravy is	
rosemary grapefruit brûlée	\$5.00
parfait	\$5.00

BLOODIES & BUBBLES 6

One Blood	\$6.00
House bloody mix in a mason jar with garnish. Add your own booze!	
The Red Wedding	\$14.00
A 32 oz container of our house made Bloody Mary mix with garnish. You provide the booze. Be excellent to each other and party on!	
Mason Mimosa	\$7.00
Stay classy with a mimosa in a mason jar	
Mimosa Party	\$30.00
1.5 Liters of champagne, 32 oz of OJ & garnish. Be excellent to each other and party on.	
Fresh Red Juice Tonic	\$7.50
House made daily. 12 oz blend of beet, carrot, apple, orange, lemon, ginger, & a bit of celery and parsley.	
Fresh Green Juice Tonic	\$7.50
House made daily. 12 oz blend of parsley, celery, apple, kale, lemon, orange, ginger, & turmeric	

DRINKS TO-GO 15

Fresh Red Juice Tonic	\$7.50
House made daily. 12 oz blend of beet, carrot, apple, orange, lemon, ginger, & a bit of celery and parsley.	
Fresh Green Juice Tonic	\$7.50
House made daily. 12 oz blend of parsley, celery, apple, kale, lemon, orange, ginger, & turmeric	
Iced Tea	\$4.00
20 oz cold darjeeling	

Tea Latte	\$5.00
16 oz.	
Drip Coffee	AVAILABLE OPTIONS
	12 oz: \$3.50
	20 oz: \$4.00
cold brew	AVAILABLE OPTIONS
	12 oz: \$4.00
	20 oz: \$4.50
espresso	\$4.00
americano	\$4.00
cappuccino	AVAILABLE OPTIONS
	12 oz: \$4.00
	16 oz: \$4.50
latte	AVAILABLE OPTIONS
	12 oz: \$4.00
	16 oz: \$4.50
mocha	AVAILABLE OPTIONS
	12 oz: \$4.50
	16 oz: \$5.00
orange juice	\$4.00
grapefruit juice	\$4.00
mexican coca-cola	\$3.00
la croix	\$2.50
assorted flavors	

BREAKFAST BOOZE 8

Mimosa	\$7.00
Orange or grapefruit	
Bloody Mary	\$9.00
Vodka, whiskey, or tequila	
Greyhound	\$8.00
Vodka & grapefruit juice	
Screwdriver	\$8.00
Vodka & orange juice	
Irish coffee	\$8.00
Whiskey, coffee, & whip	

IPA	\$5.00
Champagne	\$7.00
White Claw	\$4.00