



Grandma Jean

My Grandma Jean has always been an inspiration to me. For much of my childhood, I spent every weekend with my grandparents, helping 'Gram' in the garden and in the kitchen.

My most cherished memories include the smell of fresh baked bread, cooking with Gram, cupboards stocked with reused jars of healthful ingredients, vintage table cloths and board games.

My grandparents became vegetarian over 60 years ago. Their influence paved the way to Cornbread Cafe.

-Sheree

Breakfast

Monday to Friday 9am - 11am

Saturday 9am - 12pm

Sunday 9am - 3pm (all day!)

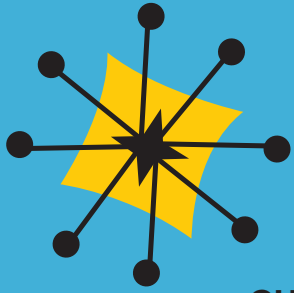
Lunch / Dinner

Monday to Friday 11am - 9pm

Saturday 12pm - 9pm

Sunday (Breakfast only)

Served Monday to Friday 11am - 9pm • Saturday 12pm - 9pm



Munchies



CHIK'N & WAFFLE (C) \$12

3 pieces of breaded and deep-fried seitan atop a big fluffy Belgian waffle with a side of cashew country gravy and pure maple syrup.

BUFFALO HOT THINGS (GFA) \$9.25

4 pieces of Southern-fried tofu tossed in spicy Hot Thing sauce served with ranch dressing and veggie sticks.

PHISH & CHIPS (GFA) \$9.25

Deep-fried seaweed-seasoned tofu served with tartar sauce, Sassy Slaw and fries.

DELUXE FRIES (GF) (C) \$8

A large helping of fries smothered in country gravy or unCheese—or both!

NACHOS (GF) (C) \$8.25

Warm corn tortilla chips topped with nacho unCheese sauce, pickled jalapeños, and black olives.

Add BBQ seitan or shredded BBQ mushrooms +\$3.25

BISCUITS AND SAUSAGE GRAVY (C)

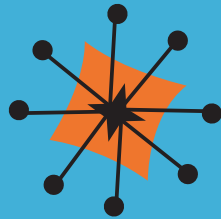
Whole order \$6.75 / Half order \$4.75

Fluffy split and grilled biscuits topped with country seitan sausage gravy.

CHEESY JALAPEÑO

HUSH PUPPIES \$5.75

Savory deep-fried cornmeal balls served with a spicy Remoulade.



SOUP \$ SALAD

SOUP OF THE DAY (GFA)

Cup \$4.75 / Bowl \$6.75

Ask your server. Served with your choice of bread.

CHILI & CORNBREAD (GFA)

Cup \$4.75 / Bowl \$6.75

COMBO (GFA)

Cup \$9.25 / Bowl \$10.25

Soup or Chili, Mixed Green Salad, and your choice of bread.

MIXED GREEN SALAD (GFA) Classic \$6.25 / With topping \$9.25

Mixed greens, tomatoes, red onions, green & purple cabbage, carrots, and croutons. Served with your choice of bread.

Toppings: Add BBQ Seitan, Grilled Portabella, or Southern-fried Tofu

Dressings: Ranch • Agave Dijon • 1000 Island
Goddess Oil & Balsamic

Served Monday to Friday 11am - 9pm • Saturday 12pm - 9pm



Sammiches



Served with French Fries

THE EUGENEWICH (GFA) \$12

Southern-fried tofu patty, cheese, carrot bacon, haystack onions, lettuce, tomato, and smoky sauce on a grilled bun.

THE BIG 'O' BURGER (GFA) \$10.50

Savory oat patty, lettuce, tomato, onion, and pickles on a grilled bun.

BACON RANCH BURGER (GFA) \$11.50

Savory oat patty, tempeh bacon, mushrooms, lettuce, tomato, and ranch dressing on a grilled bun.

SRIRACHA JALAPEÑO BURGER (GFA) \$11

Savory oat patty, pickled jalapeños, lettuce, tomato, and spicy sriracha vegenaïse on a grilled bun.

REUBEN \$11.50

Sliced seitan, sauerkraut, grilled onions, and 1000 island dressing on grilled marble rye.

MOODY PORTABELLA (GFA) \$11

A little bit jerk, a little bit sweet... a jerk-spiced portabella, grilled onions, and Todd's Greens on a grilled hoagie.

FRENCH DIP WITH "OH JO!" \$10.75

Sliced seitan on a grilled hoagie with classic dipping au jus.

TBLT (GFA) \$11

Tempeh bacon, lettuce, tomato, and vegenaïse on toasted sourdough.

PHISHWICH (GFA) \$11

Deep-fried seaweed-seasoned tofu, tartar sauce, lettuce, and tomato on a grilled bun.

BBQ JO \$10.50

BBQ seitan and sassy slaw on a grilled bun.

CHIK'N BISCUIT \$10

Chik'n fried seitan and agave Dijon dressing on a split and grilled biscuit. Served with a small side of slaw and fries.

GRILLED CHEESE \$8.25

Melty cheese on buttery grilled sourdough or whole grain bread.

Add-ons: cheese +\$1.50 / onions • mushrooms • peppers • tomato • lettuce +\$1 each



Fixins

MAC UNCHEESE
(GFA) (C) \$3.75

**MASHED TATERS &
GRAVY** (GF) (C) \$3.75

CHEESY GRITS (GF) \$3.75

TODD'S GREENS (GF) \$4.25

SASSY SLAW (GF) \$3.75

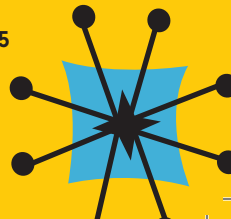
**FRENCH FRIES OR
CAJUN FRENCH FRIES**
(GF) Small \$3.75 / Large \$5.50

CORNBREAD (GFA) \$2
Classic or Jalapeño

BISCUIT \$2

**GARLIC
TEXAS TOAST** \$1.75

C = CASHEWS • GF = GLUTEN FREE • GFA = GLUTEN FREE AVAILABLE



Served Monday to Friday 11am - 9pm • Saturday 12pm - 9pm

Build Your Own Supper

\$13

CHOOSE 1 MAIN DISH • CHOOSE 2 SIDES • CHOOSE BREAD

Mains

PICK ONE

CHIK'N-FRIED TEMPEH & GRAVY

(GFA) (C)

Southern-fried tempeh smothered in country cashew gravy.

SEITAN MEATLOAF

Savory "meatloaf" made in the traditional way.

BBQ SEITAN STEAKS

Grilled seitan steaks smothered in tangy BBQ sauce.

SOUTHERN-FRIED TOFU (GFA)

Southern-fried tofu served with choice of dipping sauce (BBQ, ranch, or agave Dijon).

MOODY PORTABELLA (GF)

A little bit jerk, a little bit sweet... a jerk-spiced portabella, grilled onions, and Todd's Greens.

PHISH PHILLETTS (GFA)

Deep-fried seaweed-seasoned tofu served with tartar sauce.

Sides

PICK TWO

MAC UNCHEESE (GFA) (C)

SASSY SLAW (GF)

CHEESY GRITS (GF)

FRENCH FRIES (GF)

MASHED TATERS & GRAVY

(GF) (C)

TODD'S GREENS (GF)

Bread

PICK ONE

CORNBREAD (GFA)

Classic or Jalapeño

BISCUIT

TEXAS TOAST

WHOLE GRAIN TOAST

Sampler Platter (C)

\$15

Southern-fried Tofu, Phish Filets, BBQ Seitan Steaks, Sassy Slaw, Mac unCheese, dipping sauces.

Served All Day, Every Day!

Beverages



OOGAVE SODA POP \$2

SHIRLEY TEMPLE \$2.50

Made with ginger ale.

SODA FLOAT \$4

OOGAVE LEMONADE \$2

LIGHTLY SWEET TEA \$2.25 (one refill)

ARNOLD PALMER \$2.25

LOCAL KOMBUCHA \$4.25

APPLE JUICE

8 oz \$2.00 / 16 oz \$3.50

ORANGE JUICE

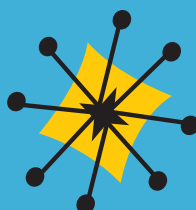
8 oz \$2.50 / 16 oz \$4.50

CAFFE PACORI COFFEE

Cup \$2.25 / Bottomless \$3.25

HOT TEA \$1.75

Green, Black, Earl Gray, Chamomile,
Peppermint, Rooibos, Ginger, Yerba Mate



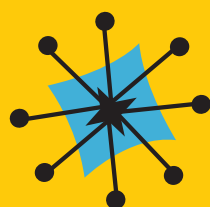
LOCAL BEER & CIDER \$5 / \$6

PITCHER O' BEER \$17

BOTTLE O' WINE \$12

MIMOSA \$4

DOUBLE MIMOSA \$8



DESSERTS

GRAMMA SWEETIE PIE'S (GF) \$5

Frozen peanut butter pie.

CASHEW ICE CREAM

Dish (GF) 3.50 / Cone \$3.25

Made with Viva! Vegetarian cashew ice cream.

Ask your server for today's choice of flavors!

SHAKE (GF) 6.25

Chocolate • Vanilla • Strawberry

Made with Viva! Vegetarian Vanilla Ice Cream.

CHEESECAKE IN A JAR (GF) \$4

DEEP-FRIED CHEESECAKE \$5

Topped with strawberry compote.

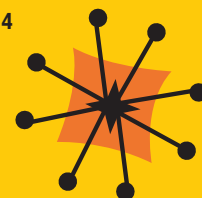
(Not available on Sundays)

PEANUT BUTTER

CRISPY BAR (GF) \$3

CINNAMON ROLL CAKE \$4

Ask your server for today's selection of
cakes, cupcakes, pies, cookies, bars and more!



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BREAKFAST



Served Monday to Friday 9am-11am • Saturday 9am-12pm • Sunday 9am-3pm

CHIK'N & WAFFLE \$12

3 pieces of breaded and deep-fried seitan atop a big fluffy Belgian waffle with a side of cashew country gravy and pure maple syrup.

CLASSIC \$12.50

Scrambled eggfu, home fries, a flapjack, and choice of seitan sausage or tempeh bacon.

COUNTRY BREAKFAST \$12.50

Chik'n-fried Tempeh and a split and grilled biscuit all smothered in seitan sausage country cashew gravy. Served with home fries.

RANCHEROS (GFA) \$12

Scrambled eggfu topped with cashew unCheese sauce and salsa. Served with black beans, warm corn tortillas, and choice of seitan sausage or tempeh bacon.

EGGFU BENEDICT (GFA) \$11.75

Scrambled eggfu and sautéed spinach topped with a tangy cashew-based Hollandaise sauce on a toasted whole grain English muffin. Served with home fries and a cup of fruit.

FRENCH TOAST

Whole Order \$10.50 / Half Order \$8.50

Dipped and fried thick-cut sourdough bread topped with coconut whipped cream and fresh fruit. Served with pure maple syrup.

GLUTEN-FREE PLATE \$12

Scrambled eggfu, cheesy grits, home fries, and choice of tempeh bacon or oat sausage patty.

BURRITO \$9.50

Scrambled eggfu, home fries, seitan sausage, cashew unCheese sauce, and salsa wrapped in a large flour tortilla. Topped with more cashew unCheese sauce. Served with chips and salsa.

Sides



CHEESY GRITS (GF) \$3.50

SCRAMBLED
EGGFU (GF) \$3.50

FRESH SEASONAL
FRUIT (GF)
Cup \$3.50 / Bowl \$5.50

SEITAN SAUSAGE
PATTY \$3

4 STRIPS
TEMPEH BACON (GF) \$3

OAT SAUSAGE
PATTY (GF) \$3.25

WHOLE GRAIN
TOAST \$2.25

WHOLE GRAIN
ENGLISH MUFFIN \$2.25

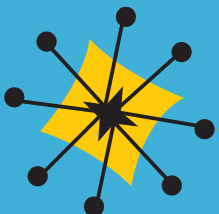
BISCUIT \$2

2 CORN TORTILLAS
(GF) \$1.75

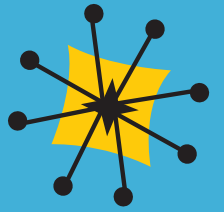
HOME FRIES
(GF) \$3.50

SUBSTITUTE
GLUTEN FREE BUN
OR TOAST \$1.25

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Small Plates

SAMMY I AMMY (GFA) \$9

Our version of the fast food breakfast sandwich! Eggfu omelet sheet, seitan sausage, and melted cheese served on a buttered and grilled whole grain English muffin. Served with home fries.

POQUITO RANCHEROS (GF) \$9

Scrambled eggfu topped with cashew unCheese sauce and salsa. Served with warm corn tortillas and black beans.

BISCUITS AND SAUSAGE GRAVY

Whole order \$6.75 / Half order \$4.75

Fluffy split and grilled biscuits topped with country seitan sausage gravy.

FLAPJACKS

Double \$7 / Single \$4

Served with pure maple syrup.

BELGIAN WAFFLE \$7

A big fluffy waffle served with pure maple syrup.

BEVERAGES

APPLE JUICE

8 oz \$2.00 / 16 oz \$3.50

ORANGE JUICE

8 oz \$2.50 / 16 oz \$4.50

CAFFE PACORI COFFEE

Cup \$2.25 / Bottomless \$3.25

HOT TEA \$1.75

Green, Black, Earl Gray, Chamomile, Peppermint, Rooibos, Ginger, Yerba Mate

(Flip the page back for our complete beverage list including Adult Beverages)



Build your own Omelette

Our unique eggfu omelet sheet topped with cheese and filled with choice of 3 items below. Served with home fries and choice of whole grain toast, sourdough, whole grain English muffin or a biscuit.

\$11.25

CHOOSE 3 ITEMS:

SPINACH
MUSHROOMS
GREEN ONIONS
ONIONS

SALSA
CILANTRO
JALAPEÑOS
TEMPEH BACON

SEITAN SAUSAGE
BLACK OLIVES
BELL PEPPER
TOMATO



Cornbread Cafe's mission is to provide a consistent, comforting and quality dining experience. We endeavor to provide excellent customer service while remaining a fun, affordable, sustainable, community-oriented restaurant that serves awesome vegan comfort food! It is our policy to show respect to customers, as well as employees, at all times. Cornbread Cafe strives to build a team of dedicated employees through our commitment to the success and happiness of our staff.

We strive to create as little waste as possible by composting our food scraps, using biodegradable take out containers and utensils, including straws. Used oil is donated for biofuel. We also encourage guests to bring reusable bags for take out orders, as well as reusable containers for their leftovers.

We will continue to reduce our carbon footprint as we are able.

We welcome all at Cornbread Cafe.

WE BELIEVE WHERE YOUR FOOD COMES FROM MATTERS

About 95% of our menu items are organic and made in house.

We source as many local ingredients as possible, and have a strict policy against using genetically engineered ingredients.

CORNBREAD CAFE CATERING

Special catering menu available.
Contact our catering department at catering@cornbreadcafe.com or (541) 780-4241 for more details or to set up a consultation or a tasting.

DON'T FEEL LIKE MAKING THE TREK?

Delivery is available through Grubhub (www.grubhub.com) or Cascadian Courier Collective – a bike delivery service.

www.cornbreadcafe.com

Daily Discounts

(IDs required when applicable)

Tuesdays

Elders receive 10% discount!

Thursdays

Military members receive 10% discount!

Wednesdays

Walk or bike and receive a 5% discount!

Veterans Day

Veterans receive a free meal!