

**BREAKFAST**

**HOUSE GRANOLA** 8.  
millet . coconut . dried cherry  
served with yogurt & honey

10. **QUICHE & GREENS**  
daily, seasonal preparation  
field greens . shallot vinaigrette

**STEEL CUT OATS** 8.  
cream . maple syrup  
dried fruit

 **MAKE IT VEGAN:  
SUB HAZELNUT MILK**

**BUTTERMILK PANCAKES** 9.  
stacked three high  
butter . maple syrup  
berry compote

13. **BREAKFAST SANDWICH**  
two farm eggs . bacon  
local greens . gremolata . on rye  
served with greens or homefries

 **ADD A DRAKE FARM  
DUCK EGG FOR \$3.**

10. **BISCUIT & GRAVY**  
house made sausage gravy  
from scratch buttermilk biscuit

**DAILY SCRAMBLE** 12.  
farm eggs scrambled with  
seasonal ingredients  
served with greens or homefries

10. **CP BREAKFAST**  
two farm eggs to order  
home fries . toast

 **TRY THE SCRAMBLE  
AS A BURRITO!**

**ADD A SIDE OF  
BACON OR HAM -\$6** 

**SMOTHER WITH HOUSE MADE  
SAUSAGE GRAVY FOR \$3.**

13. **PORK BELLY  
BREAKFAST BURRITO**  
farm egg . potato . pepperjack  
creme fraiche . house hot sauce


**SANDWICHES**

| ALL SANDWICHES SERVED WITH GREENS, FRIES, OR CHIPS |

**CHICKEN SALAD** 14.  
hazelnut . golden raisin  
onion . celery . tarragon  
on ciabatta

16. **OREGON ALBACORE  
TUNA MELT**  
housemade pickles  
swiss cheese . on rustic white

**CP BURGER** 16.  
housemade pickles  
roasted onion . white cheddar  
house sauce . fresh baked milk bun  
**MAKE IT VEGETARIAN:  
SUB OUR HOUSE MADE  
VEGAN BLACK BEAN BURGER**

**ADD BACON OR HAM \$3.  
ADD AN EGG \$2.**  
 **SUB CHEESE \$2.  
SWISS, HAVARTI  
OR PEPPER JACK**  
**SERVED MEDIUM UNLESS  
OTHERWISE SPECIFIED.**

**OVEN ROASTED TURKEY** 14.  
apricot-jalapeno chutney  
bacon . white cheddar  
on rustic white

16. **REUBEN**  
corned beef . havarti  
sauerkraut . house sauce  
on toasted rye

Est. 2011

**Community  
PLATE**

315 NE Third Street | McMinnville, OR  
communityplate.com | 503.687.1902

Full menu served all day.  
Wednesday - Sunday | 7:30 - 2:00

**JENNA HUNTER**  
Chef

**ANDREA CARPENTER**  
Service Manager

*In compliance with the department of health:  
Be advised that consuming raw or  
undercooked meats, poultry, seafood, shellfish,  
eggs or unpasteurized milk may increase  
your risk of foodborne illness.*

**SALAD**

**CP SALAD** 12.  
local greens . hazelnut  
goat cheese . seasonal fruit  
shallot vinaigrette

**SIDES**

NOT ALL INGREDIENTS ARE LISTED IN DESCRIPTIONS.  
PLEASE INFORM OUR STAFF OF ALLERGIES.

**HAND CUT FRIES** 6.

**SEASONAL FRESH FRUIT** 6.

**SIMPLE GREEN SALAD** 6.

**HOUSEMADE PICKLE PLATE** 6.

**HAM, BACON OR SAUSAGE** 6.

**TOAST OR HOUSEMADE BISCUIT** 3.

**HOMEFRIES** 4.

**LOCAL DRAKE FARM DUCK EGG** 3. ea

**LOCAL FARM EGG YOUR WAY** 2. ea

**HOUSEMADE GLUTEN FREE TOAST** 4.  
-- SUB GF BREAD ON A SANDWICH 2.