

## Century House Bed and Breakfast 2017

For coffee lovers, the day begins with the best coffee around. Joseph of Steelbridge roasts organic fair-trade coffee beans for Century House every Tuesday morning, and delivers them by bicycle on Tuesday afternoons.

Willamette Valley farmers offer a delectable variety of berries, other fruits, and vegetables that when in season, come straight from farm to table, or to the Vitamix to create a colorful smoothie.

Oregon is also home to Bob's Red Mill, where a seemingly endless variety of both wheat and gluten-free grains are stone-ground (or sold to be fresh-ground) and ready to be baked into delectable breads and pastries.

That's just the beginning. Following beverage, fruit, and pastry/bread courses, is the entree of the day.

### **Current popular entree choices include:**

**Quiche** of the day... veggie, smoked salmon, bacon/spinach, ham/broccoli, etc.

**Pancakes** of the day..... the favorite is Oregon blueberry! Served with meat and/or eggs, and real maple syrup

**Breakfast burritos** and savory corncakes

**Bob's steel-cut oats** with fruits and nuts and seeds

**Omelet** of the day... a veggie, a Denver, Northwest shrimp, bacon/spinach, etc.

**Sourdough French Toast**, served with stewed fruit and chicken or turkey sausage, and real maple syrup

**Chef's whim-of-the-day** - for the curious and courageous :-)

Reminder that special diets are happily accommodated!