

TEL.
(503) 542 0880



2337
EAST BURNSIDE ST.
PORTLAND, OREGON

Starters

GLAZED BREAKFAST HUSHPUPIES 5.75
SMOKED CHEDDAR & BACON HUSHPUPIES W/
DARK SUGAR CANE GLAZE

SMALL HOUSE SALAD 5.25
GEM OR BUTTER LETTUCE W/ BACON, BUTTERMILK
HERB DRESSING, BLUE CHEESE & TOMATO (SUMMER)
OR RADISHES (WINTER)

SCREEN DOOR PRALINE BACON..... 8.00
SMOKED BACON CARAMELIZED W/ TOASTED PECANS,
BROWN SUGAR & CAYENNE

**CUP OF SMOKED CHICKEN &
ANDOUILLE SAUSAGE GUMBO** 4.50
SLOW-COOKED DARK ROUX STEW W/ HOUSE-SMOKED
CHICKEN, ANDOUILLE SAUSAGE, OKRA & WHITE RICE

Breakfast

**LOUISIANA RED HOT LINK
SAUSAGE BREAKFAST PO-BOY**..... 13.50
SPICY PORK SAUSAGE, TOASTED FRENCH LOAF,
AMERICAN CHEESE & FRIED ONIONS W/ 2 OVER MEDIUM
EGGS* & CHEDDAR GRITS

FRIED CHICKEN & BISCUIT SANDWICH 13.50
W/ COUNTRY SAUSAGE GRAVY & CHEDDAR GRITS

LOWCOUNTRY BREAKFAST SHRIMP & GRITS..... 15.25
4 JUMBO WILD CAUGHT GULF SHRIMP SAUTEED W/ BACON,
GARLIC & TOMATO SERVED OVER CHEDDAR GRITS, W/ 2
EGGS* & BUTTERMILK BISCUIT

TEXAS VEGGIE MIGAS 12.50
3 EGGS* SCRAMBLED W/ ONIONS, ROASTED POBLANO
CHILES, CORN TORTILLA STRIPS & PEPPERJACK CHEESE,
W/ SALSA VERDE, CILANTRO LIME CREMA, FLOUR
TORTILLAS & CHEDDAR GRITS

ALABAMA SCRAMBLE 12.50
3 EGGS* SCRAMBLED W/ HAM, GREEN ONIONS &
PIMIENTO CHEESE, TOPPED W/ FRIED ONIONS, W/
CHEDDAR GRITS & WHEAT TOAST

BANANAS FOSTER FRENCH TOAST..... 9.50
BRIOCHE SOAKED IN VANILLA CUSTARD, W/ RUM-FLAMED
BANANAS, CINNAMON & WHIPPED CREAM

SCREEN DOOR PRALINE BACON WAFFLE 12.50
OUR SIGNATURE PRALINE BACON BAKED INTO A
GOLDEN WAFFLE TOPPED W/ PRALINE BACON, WHIPPED
CREAM & TOASTED PECANS

CHICKEN & WAFFLES
1 PIECE...12.50 2 PIECE...14.75 3 PIECE...16.00
SCREEN DOOR'S FAMOUS BUTTERMILK BATTERED FRIED
CHICKEN, SWEET POTATO WAFFLE & SYRUP

BLUEBERRY & LEMON CURD BUTTERMILK PANCAKES12.00
BUTTERMILK PANCAKES W/ LOCAL DRIED BLUEBERRIES
(WINTER) OR FRESH BLUEBERRIES (SUMMER)
W/ LEMON CURD & SYRUP

BUTTERMILK BISCUITS & GRAVY..... 10.50
CHOICE OF COUNTRY SAUSAGE GRAVY OR COUNTRY
VEGGIE GRAVY W/ 2 EGGS*

BREAKFAST BURGER 13.50
GRIDDLED NATURAL GRASS FED BEEF TOPPED W/
AMERICAN CHEESE, HOUSE-MADE CRISPYPOTATO CAKE,
FRIED EGG, SHAVED ONION & MAYO ON A SOFT WHITE BUN,
W/ CHEDDAR GRITS ADD BACON \$1

BIG BREAKFAST 12.50

Lunch

CAROLINA PULLED PORK SANDWICH 13.50
SMOKED CARLTON FARMS PORK SHOULDER & CREAMY
COLESLAW ON A TOASTED BUN, SWEET POTATO FRIES

GRIDDLESTACK BURGER..... 14.00
TWO 4OZ. PATTIES OF LOCAL GROUND BEEF W/ AMERICAN
CHEESE, CRYSTAL HOT SAUCE MAYO, ONION, HOUSE
PICKLES & SHREDDED ICEBERG LETTUCE, ON A SOFT
SESAME SEED BUN, FRENCH FRIES ADD: BACON, FRIED EGG
OR CRISPY FRIED ONIONS +1.00 EACH

FRIED CHICKEN SANDWICH 13.50
BUTTERMILK BATTERED CRISPY FRIED CHICKEN
BREAST W/ MAYO, PICKLES & COLESLAW ON A
TOASTED BUN, FRENCH FRIES

SPICY PACIFIC COD SANDWICH 14.00
PAN-SEARED, SUSTAINABLY-SOURCED PACIFIC COD W/
JALAPENO & SHAVED FENNEL SLAW & AVOCADO AIOLI ON A
SOFT BUN, W/GREEN SALAD

BLACK-EYED PEA FRITTER SANDWICH..... 12.00
CRUNCHY BLACK-EYED PEA FRITTER W LETTUCE,
CUCUMBER, PICKLED ONION & CRYSTAL HOT SAUCE MAYO
ON A SOFT BUN, W/ GREEN SALAD

LARGE HOUSE SALAD..... 10.50
GEM OR BUTTER LETTUCE W/ BACON, BUTTERMILK
HERB DRESSING, BLUE CHEESE & TOMATO (SUMMER)
OR RADISHES (WINTER) *ENTREE SIZE*, ADD: FRIED
CHICKEN BREAST +5.25

NEW ORLEANS STYLE PO-BOYS 15.00
TOASTED FRENCH LOAF DRESSED W/ MAYO, PICKLES &
SHREDDED LETTUCE CHOICE OF FRIED CATFISH, FRIED
SHRIMP, OR FRIED LOCAL OYSTERS. SERVED W/ COLESLAW

CHOPPED BRISKET SANDWICH W/ FRIES..... 16.00
BRISKET BRAISED IN HOMEMADE TEXAS BBQ SAUCE W/
CRISPY FRIED ONIONS & AMERICAN CHEESE, ON A SOFT BUN

Sides

TWO EGGS*..... 3.50

SCREEN DOOR PRALINE BACON..... 8.00

SMOKED BACON 3.75

HOUSE-MADE PORK SAUSAGE PATTIES 3.75

CHICKEN BREAKFAST SAUSAGE LINKS 4.25

VEGGIE SAUSAGE..... 3.75

FRIED CHICKEN STRIPS..... 8.00

ONE BISCUIT W/ GRAVY 6.50

STONE-GROUND CHEDDAR GRITS 3.75

STONE-GROUND GRITS..... 3.50

ROASTED POTATOES 3.25

SEASONAL FRUIT..... 4.75

SEASONAL SAUTEED VEGETABLES 4.70

SCREEN DOOR MAC & CHEESE..... 5.75

CREAMY COLESLAW 3.50

LEMON VINAIGRETTE COLESLAW 3.00

FRENCH FRIES..... 4.00

SWEET POTATO FRIES 4.50

CUP OF GUMBO 4.50

FRIED CHICKEN STRIPS..... 8.00

TOAST OR BISCUIT 2.00

WHITE, WHEAT, OR SOURDOUGH TOAST

EXECUTIVE CHEF - DAN GRILL SENIOR SOUS CHEF - MARTBA PEARSON SOUS CHEF - JASON BROOME
SAUVIE ISLAND GROWERS, BLUE TRUCK, WOBBLY CART, GROUNDWORKS, VIRIDIAN FARMS, BEE-LICIOUS HONEY.

18% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Cocktails

BLOOD ORANGE MIMOSA SM 7.50 / LG 12.50
MIMOSA SM 6.00 / LG 9.50
CREOLE BLOODY MARY 9.25
VODKA & SPICY HOUSE BLOODY MARY MIX GARNISHED W/
PICKLED OKRA, OLIVE & CREOLE SPICE

MAGNOLIA..... 9.00
VODKA, GRAPEFRUIT JUICE, CAVA,
HOMEMADE CHERRY SYRUP

MORNING MULE 9.00
VODKA, GINGER BEER, O.J. & LIME

JEAN LAFITTE..... 9.50
TEQUILA, ST. GERMAIN, PASSION FRUIT, O.J. & SPICED SYRUP

HEAVENS TO BETSY 9.00
GIN, CUCUMBER, MINT, LEMON, & HIBISCUS HONEY

Draft Beer

===== **GLASS 4.50 / PINT 6.00** =====

KASCADIA 54°/40°KOLSCH
WASHOUGAL, WA

TERMINAL GRAVITY PILSNER
ENTERPRISE, OR

SUNRIVER BREWING "RIPPIN" NW ALE
SUNRIVER, OR

STORMBREAKER "SCREENBREAKER" IPA
PORTLAND, OR

BARREL MOUNTAIN "ASH CLOUD" AMBER ALE
BATTLEGROUND, WA

GIGANTIC "SASSY PONY" PALE ALE
PORTLAND, OR

Bottled Beer

OCCIDENTAL HEFEWEIZEN 6.00
PORTLAND, OR

**2 TOWNS "EASY SQUEEZY"
RASPBERRY LEMON CIDER** 5.00
CORVALLIS, OR

ANTHEM HARD CIDER 4.50
SALEM, OR

MILLER HIGH LIFE 3.00
MILWAUKEE, WI

CRUX PCT PORTER..... 4.00
BEND, OR

To Drink

MANGO LEMONADE..... 4.50

HOMEMADE LEMONADE.....3.75

ROTATING SHRUB SODA..... 4.00

ICED TEA..... 3.00
SWEET OR UN-SWEET

ALOHA NATURAL FRUIT JUICES 3.00 / 4.00

JUICE..... 2.50 / 3.00
GRAPEFRUIT, ORANGE, APPLE CIDER, PINEAPPLE

SODA2.75
COKE, DIET COKE, SPRITE, GINGER ALE, MR. PIBB

CRATER LAKE ROOT BEER 3.00

TOPO CHICO SPARKLING MINERAL WATER 3.00

STUMPTOWN COFFEE..... 3.00
MAKE IT A "SUNDAY COFFEE" W/ SIDECAR OF
BAILEY'S & KAHULA +4.00

HOMEMADE HOT CHOCOLATE..... 4.50
W/ WHIPPED CREAM

SMITH TEAMAKER HOT TEAS 3.00