



BLACK SHEEP CAFÉ

☞ Café Menu ☛

Full menu served all day, because time is relative!



Starters & Sides

Add a side to any entrée & get \$1 off regular side price

Hand-Cut Fries \$4.00/\$8.00

Sweet Potato Fries \$5.00/\$10.00

Try w/ our Mango Habanero sauce!

Onion Rings \$5.00/\$10.00

Soup -or- Chili Cup/Bowl \$5.00/\$8.00

Chili comes topped w/ sour cream, cheese & green onion

Add brisket to chili: +\$2

Side Salad \$6.00

1000 Island, Balsamic Vinaigrette, Bleu Cheese, Caesar, Chipotle Ranch, Honey Mustard, Honey Yogurt, Italian, Lemon Basil, Oil & Vinegar, Ranch, Tzatziki

Chips & Salsa \$4.00

Cilantro Dijon Coleslaw \$3.00

Feta & Bacon Potato Salad \$4.50

Veggies & Ranch \$3.50

~Below items not eligible for entrée/side combo discount~

Bag of Chips Variety of flavors available \$1.50

Sliced Mixed Fruit "Boat" \$3.00

Burgers*

Custom Burger starts at: \$12.00

Start w/ our 6oz hand-pressed, all-natural, grass-fed beef

patty, then add your favorite ingredients & condiments!

6oz hand-pressed, grass-fed beef w/ the traditional veggies

& condiments: \$12 Add cheese: +\$1 Add bacon: +\$2

Ask us about our other condiment/veg options!

The Beholder Burger \$15.00

6oz patty, sautéed mushrooms, Swiss cheese, arugula, tomato, our house-marinated onions & tangy mustard sauce

Patty Smith Melt \$14.00

Two 1/4lb patties, grilled onions, melted Swiss cheese, tomato,

grilled marble rye bread & our house-made garlic aioli

Black Sheep Burger \$15.00

6oz grass-fed patty, thick-cut bacon, muenster cheese,

grilled onions, fresh romaine, tomato, pickles & Formula 42

burger sauce all on a butter-grilled bun

Sub Veggie Patty +n/c

House-made vegan patty made w/ peanut, BBQ, maple & our own blend of herbs & spices

Allergy Warning: this patty has gluten & peanuts

Sub Grilled Chicken Breast +n/c

Sub GF Bun +\$2.00

***All our burgers, eggs & sirloin steak items are cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness**

Signature Breakfast

Corned Beef Hash \$17.00

Our slow-cooked corned beef, tender cabbage & country hash[†] topped w/ two eggs*, green onions & choice of toast

Greek Scramble \$17.00

Thin-sliced gyro meat, scrambled eggs, country hash[†], spinach, fresh tomato, arugula, & feta cheese w/ a side of tzatziki & toast

Vegan -or- Vegetarian Scramble \$17.00

Seasoned tofu -or- scrambled eggs, mushrooms, avocado, tomato, arugula, spinach, country hash[†] & toast

German Sausage Hash \$17.00

1/4lb smoked German sausage tossed w/ grilled bell pepper, potatoes, onion & cabbage, topped w/ our tangy mustard sauce, two eggs cooked your way & choice of toast

Steak & Eggs \$18.00

6oz sirloin steak*, two eggs*, country hash browns[†] & toast

Breakfast Burrito \$14.00

Eggs*, country hash[†], cheese, salsa, sour cream & choice of main: Vegetarian, Bacon, Sausage -or- Crispy Chicken

Biscuits & Gravy \$14.00/\$16.00

Choice of 1 or 2 made-from-scratch biscuits, sausage gravy, eggs* how you like 'em & country hash browns[†]

Or skip the full meal & get just a biscuit (or 2) w/ gravy: \$7/\$9.00

Bagel Sandwich \$9.00

Bacon, egg*, tomato, mayo & cheese on choice of bagel

The Classic \$11.00/\$14.00

2 eggs*, 2 thick-cut bacon slices -or- 2 sausage links, country hash browns[†] & toast **Half-size version available!**

Baked French Toast \$8.00

Buttery brioche cubed up, baked in a cinnamon custard & topped w/ our house-made caramel sauce & whip cream

Alternate fruit toppings on occasion, ask about availability!

The Roadrunner -or- Coyote \$8.00

Roadrunner: Ham, scrambled eggs, cheddar-jack cheese & our house-made Béarnaise aioli on a toasted English muffin

Coyote: Trade out the ham for a sausage patty!

Listed price is for one or the other, or get both for \$15.00

Avocado Toast \$9.00

Avocado mashed w/ olive oil, salt, pepper & a dash of lime juice, spread over your choice of toast, topped w/ our house-made salsa & paired w/ two eggs*

Sub GF Toast for any toast option +\$2.00

[†]Country style hash browns are grilled w/ bell pepper & onion
→Egg whites available upon request!←

Baked Goods & Desserts

Made From Scratch!

Fresh-baked daily cinnamon rolls & assorted cookies, plus a rotating variety of dessert bars. Inquire for today's selection!

Fall/Winter 2026

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Tue-Sun: 8:30am-4pm Mon: Closed

503-385-1909 ★ orders@blacksheeporegon.com ★ 1932 McGilchrist St SE, Salem, OR 97302



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Sandos & Wraps

Gygax +2 BLT \$14.⁰⁰

Bacon, lettuce, tomato, avocado & our house-made tartar sauce on toasted sourdough **-or-** as a wrap

Toasted 3 Tenors \$14.⁰⁰

Hot roast beef, deli-sliced ham & pepperoni w/ melted provolone, fresh lettuce, red onion, tomato, pepperoncini, creamy mayo & Italian dressing on toasted roll **-or-** as a wrap

Hot Ham & Swiss \$13.⁰⁰

Black Forest ham served hot w/ melted Swiss cheese, lettuce, tomato, red onion, pickles, mayo & Dijon mustard on a warm baguette **-or-** as a wrap

Italian Beef Dip \$14.⁰⁰

Deli-style roast beef served hot w/ melted provolone cheese, grilled onion, pepperoncini & garlic aioli on a warm baguette & served w/ our house-made au jus

Cascadia Chicken \$14.⁰⁰

Grilled chicken breast topped w/ thick-cut bacon, cheddar cheese, lettuce, tomato, red onion, avocado & creamy ranch dressing on a warm bakery bun **-or-** as a wrap

Big Iron Turkey \$14.⁰⁰

Deli-style turkey served hot w/ thick-cut bacon, melted pepper jack cheese, lettuce, tomato, pickled jalapeños, beer-battered onion rings, BBQ sauce & mayo on a warm hoagie roll

Gonzo Grilled Cheese \$13.⁰⁰

Thick-cut sourdough grilled golden w/ melted cheddar jack & Swiss cheeses, sautéed mushrooms & onions, fresh tomato, arugula & our house-made garlic aioli

Tuna Salad \$12.⁰⁰

Albacore tuna salad made w/ dill, red onion, mayo, tomato, spring greens, & green beans on sourdough **-or-** as a wrap

Salads

Oregon Harvest Salad \$10.⁵⁰/\$16.⁰⁰

Spring greens, fresh apple, grilled chicken, candied hazelnuts, dried cranberries, red onion, goat cheese & our house-made honey yogurt dressing

Greek Salad \$9.⁵⁰/15.⁰⁰

Spring greens, feta cheese, Kalamata olives, fresh tomato, cucumber, roasted red pepper, marinated onion & our house-made tzatziki dressing

Taco Salad w/ Chicken \$16.⁰⁰ **-or- Steak** \$17.⁰⁰

Char-broiled chicken breast **-or-** 6oz sirloin steak* over romaine, cheddar-jack, tomato, black bean & corn salsa, sour cream, green onion & served w/ tortilla chips & chipotle ranch dressing

Athena Salad w/ Salmon -or- Steak \$17.⁰⁰

Crisp romaine, spinach, 6oz grilled salmon fillet **-or-** 6oz sirloin steak* w/ roasted red pepper, capers, cucumber, tomato, red onion, feta cheese, almonds & our lemon basil dressing

Sweet Not Yammy Salad \$9.⁵⁰/\$15.⁰⁰

Fresh spring greens, roasted sweet potatoes, goat cheese, dried cranberries, toasted pecans, house-made marinated onions & our brown sugar vinaigrette

Favorites

Odyssey Gyro \$13.⁰⁰

Grilled gyro meat w/ lettuce, tomato, red onion, cucumber, feta cheese & house-made tzatziki in a warm pita
Sub Grilled Chicken: n/c

Bucky Burrito \$14.⁰⁰

Our slow-cooked brisket w/ seasoned pinto beans, black bean & corn salsa, grilled potato, onion & bell pepper, sour cream, cheddar jack cheese & chipotle ranch in a large flour tortilla

Blackened Catfish Rice Bowl \$17.⁰⁰

Cajun blackened catfish tossed w/ black bean & corn salsa served over rice & topped w/ diced tomato & green onion

Teriyaki Rice Bowl

Rice, veggies & cabbage topped w/ choice of protein, green onions, sesame seeds & our own "dragon" teriyaki sauce

Chicken -or- Tofu \$15.⁰⁰

Steak* -or- Salmon \$17.⁰⁰

Sgt. Pepper Jack's Steak Sandwich \$17.⁰⁰

6oz char-broiled sirloin steak* w/ grilled jalapeños & onions, melted pepper jack cheese, tomato, arugula & garlic aioli on a warm baguette

Benny's Reuben \$15.⁰⁰

Tender corned beef, grilled sauerkraut, melted Swiss & our house-made 1000 Island dressing on toasted marble rye

Catfish Po' Boy \$16.⁰⁰

Blackened pan-fried catfish w/ lettuce, tomato, pickles, red onion & house-made tartar sauce on a soft baguette

Classic Fish 'n Chips \$16.⁰⁰

Wild-caught beer-battered Alaskan pollock filets served w/ hand-cut fries, our cilantro Dijon coleslaw, house-made tartar sauce & grilled thick-cut sourdough

On a Budget

Detour Burger +Bag of Chips \$9.⁰⁰

1/4lb beef patty, melted American cheese, lettuce, tomato, red onion, pickles, ketchup & yellow mustard

Good Shepherd +Bag of Chips \$9.⁰⁰

A 1/4lb smoked German sausage w/ grilled onions, sauerkraut, melted Swiss cheese & brown mustard on a warm roll

Kodiak Fish Sandwich +Bag of Chips \$9.⁰⁰

Wild-caught beer-battered Alaskan pollock served on a warm bun w/ tangy pickles, red onion, shredded lettuce, fresh tomato & our house-made tartar sauce

1/2 Grilled Cheese +Soup \$9.⁰⁰

Thick-cut sourdough cut in half & grilled up w/ cheddar jack & a cup of today's soup **-or-** chili (add brisket to chili: +\$2)

Soup, Salad & Bread \$11.⁰⁰

Small salad w/ choice of dressing, toasted bread & a cup of today's soup **-or-** chili (add brisket to chili: +\$2)



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