

# 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, Brown Sugar Vinaigrette, Bleu Cheese, Caesar, Chipotle Ranch, Honey Mustard, Honey Yogurt, Italian, Lemon Basil, Mimosa Vinaigrette, 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: \$11.00

Start w/ our 6oz hand-pressed, all-natural, grass-fed beef patty, then add your favorite ingredients & condiments!

Bacon Cheese Burger \$14.00

6oz patty topped w/ crisp bacon, cheese, lettuce, tomato, red onion, pickles & either 1000 Island dressing -or- BBQ sauce

The Beholder Burger \$14.00

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

Patty Smith Melt \$13.00

Two 1/4lb patties, grilled onions, melted Swiss cheese, tomato, grilled marble rye bread & our house-made garlic aioli

Black Sheep Burger \$14.00

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

### Signature Breakfast

Corned Beef Hash \$17.00

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

Greek Scramble \$16.00

Thin-sliced gyro meat, country hash<sup>†</sup>, fresh tomato, arugula, spinach & feta cheese served w/ a side of tzatziki & toast

Vegan -or- Vegetarian Scramble \$16.00

Seasoned tofu -or- scrambled eggs, mushrooms, avocado, tomato, arugula, spinach, country hash<sup>†</sup> & toast

Steak & Eggs \$18.00

6oz sirloin steak\*, two eggs\*, country hash browns<sup>†</sup> & toast

Breakfast Burrito \$13.00

Eggs\*, country hash<sup>†</sup>, cheese, salsa, sour cream & choice of main: Vegetarian, Bacon, Sausage -or- Crispy Chicken

Biscuits & Gravy \$13.00/\$15.50

Choice of 1 or 2 made-from-scratch biscuits, sausage gravy, eggs\* how you like 'em & country hash browns<sup>†</sup>

Or skip the full meal & get just a biscuit (or 2) w/ gravy: \$6/\$8.50

Bagel Sandwich \$9.00

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

The Classic \$10.00/\$13.00

2 eggs\*, 2 thick-cut bacon slices -or- 2 sausage links, country hash browns<sup>†</sup> & 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 & Coyote \$7.00

**Roadrunner:** Ham, scrambled eggs, cheddar-jack cheese & our house-made Béarnaise aioli on a toasted English muffin  
**Coyote:** Trade out the ham for a savory sausage patty!

Sub GF Toast for any toast option +\$2.00

<sup>†</sup>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!

**\*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**

Spring/Summer 2026

No unauthorized use of this menu for profit

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, sport peppers & 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** \$10.00/\$15.00  
Spring greens, fresh apple, grilled chicken, candied hazelnuts, dried cranberries, red onion, goat cheese & our house-made honey yogurt dressing
- Rogue River Salad** \$15.00  
Spring greens, grilled chicken, red onion, fresh strawberries, mandarin oranges, dried blueberries, feta cheese & toasted almonds served w/ our house-made mimosa vinaigrette
- Taco Salad w/ Chicken** \$15.00 **-or- Steak** \$16.00  
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** \$16.00  
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** \$9.00/\$14.00  
Fresh spring greens, roasted sweet potatoes, goat cheese, dried cranberries, toasted pecans, house-made marinated onions & our brown sugar vinaigrette

### Favorites

- Brisket Nachos** \$15.00  
Slow-cooked brisket, melted cheddar-jack, sour cream, our house-made pico, pinto beans & green onion over bed of tortilla chips  
Sub Grilled Chicken: n/c  
**Try our "Hawaiian" style for a vegetarian alternative: \$14.00**  
Same nachos (sans meat) w/ grilled onion, bell pepper, pineapple & BBQ sauce
- 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** \$13.00  
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** \$16.00  
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** \$14.00  
**Steak\* -or- Salmon** \$16.00
- Sgt. Pepper Jack's Steak Sandwich** \$16.00  
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** \$15.00  
Blackened pan-fried catfish w/ lettuce, tomato, pickles, red onion & house-made tartar sauce on a soft baguette

### On a Budget

- Detour Burger +Bag of Chips** \$8.00  
1/4lb beef patty, melted American cheese, lettuce, tomato, red onion, pickles, ketchup & yellow mustard
- Second City Dog +Bag of Chips** \$9.00  
1/4lb all-beef frank served Chicago style on a poppy seed bun w/ yellow mustard, chopped onions, sweet pickle relish, fresh tomato, dill pickles, sport peppers & a dash of celery salt
- 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)
- BBQ Brisket Sando +Bag of Chip** \$9.00  
Slow-cooked shredded brisket, red onion, pickles, our cilantro Dijon coleslaw & BBQ sauce on a pub bun
- Soup, Salad & Bread** \$10.00  
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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