

## Best Brunches – Eastside

Saturday and Sunday, from morning to early afternoon, Portland's pancake-flipping, omelet-rolling establishments are filled to the brim with tousled-haired, blurry-eyed, and hungry patrons. Many top dinner houses shift gears on weekend mornings, when eggs rule the roost and foie gras and sweetbreads from the previous evening are but a distant memory. Having said this, dozens of eateries are dedicated solely to providing the city with its favorite meal. Many of these spots, like the city's best restaurants, source eggs, cheese, meat, nuts, grains, and produce directly from farmers to churn out the most important meal of the day—and given the portion sizes, often the only. Even in this city of infinite options, the best brunch spots require an hour or more wait to get a table. On a weekend morning, with a cup of coffee and the paper, these three among many are worth the wait.

### **The Country Cat**

For weekend brunch at Country Cat, overall-clad chef Adam Sappington serves up the epitome of a down-home country breakfast. It's imperative that you start with a basket of the most moist and gooey cinnamon rolls in town. Indulge but save room for his Southern specialty—crisp-fried chicken and pecan spoonbread doused with a healthy pour of real maple syrup. Another authentic Southern bite is the “The WT,” two fried eggs set atop hearty buttermilk biscuits smothered in sausage gravy with a side of home fries—a glutton's delight. For a lighter bite, try steel cut oats with tender vanilla poached pears, candied walnuts, and brown sugar.

### **Broder**

With an interior of soft blue walls, white tile, and meticulous attention to design detail, Broder is a welcome Swedish addition to the breakfast scene. Come here for delicate puffed Aebleskivers, a Scandinavian griddlecake, served with lemon curd, tart lingonberry jam, and maple syrup. The Swedish Breakfast Bord—a sampler of gravlax, salami, grapefruit, and yogurt with honey—comes with toasted rye bread, semi-soft farmer's cheese for spreading and lingonberry jam for a sweet counterpart. A hash, known as Pytt I Panna, of roast beef and ham tossed with fried potatoes and peppers, is topped with shirred eggs—the yolk creates a viscous sauce, perfect for dipping the walnut toast. Come with an empty stomach, and leave feeling Euro-chic.

### **Simpatika Dining Hall**

Like a chameleon, Simpatika Dining Hall morphs from stylish supper club by night to preeminent brunch spot every Saturday and Sunday. The menu changes weekly, but it's not likely that you'll go wrong. Cramped into the cafeteria-style communal tables, diners devour heaping plates of biscuits and gravy, hashes of the most seasonally fresh offerings, and traditional eggs benedict. This is a place where the couple dining next to you will talk you into ordering the Bloody Mary, and you won't be sorry. After the hour-long wait, you'll be ready for it, and maybe a mimosa to follow.

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