



off the waffle

THE ORIGINAL (O.G.) // 3.50

1oz. real Vermont maple syrup •+1
side of butter no charge

• *Liège waffles are traditionally enjoyed without maple syrup or butter...But we won't judge you if you order them. We recommend taking a bite of the waffle itself before deciding.*

**Our kitchen processes wheat, dairy, meat and eggs.

Anyone with severe allergies to these ingredients should avoid eating from our kitchen.

HOW TO WAFFLE

- 1 Order first
- 2 Self-serve water & coffee
- 3 Grab a seat, we'll bring waffles!

SIGNATURE LIÈGE WAFFLES

All of our produce is 100% organic

SAVORY

THE SELF-FULFILLING PROPHECY...9.25

Liège Waffle topped with one sunny side up organic farm fresh egg (oozing yolk*), nitrate/nitrite-free bacon, real Vermont maple syrup

*add havarti cheese melted on top +1
add extra egg +2.50*

GOAT IN HEADLIGHTS...10.50 Local favorite

Liège Waffle topped with chèvre (goat cheese), organic avocado, fresh organic basil, two sunny side up organic eggs* topped with paprika and fresh coriander. Drizzled with arbequina olive oil

add two strips of nitrate/nitrite-free bacon +4

THE SWANSON...15.00

Liège Waffle topped with four organic eggs* cooked sunny side up, four strips of nitrate/nitrite-free bacon and a side of maple syrup

IN BETWEEN

THE HEY BOB...6.50

Liège Waffle topped with sliced organic apple, melted havarti cheese lightly dusted with cinnamon and drizzled with real Vermont maple syrup

add two strips of nitrate/nitrite-free bacon +4

THE BMB...8.50

Liège Waffle topped with two strips of nitrate/nitrite free-bacon and melted havarti cheese, topped with fresh basil chiffonade and drizzled with real Vermont maple syrup

*sub pork belly for bacon +1.50
add 1/2 sunny side up egg/s* +2.50/4*

BE BRIE PEARED...10.00

Liège Waffle topped with organic pear, house-made onion jam, and melted brie drizzled with balsamic glaze

add two strips of nitrate/nitrite-free bacon +4

SWEET

THE WIFFLE...6.50

Liège Waffle topped with Nutella, sliced organic banana, and powdered sugar

add freshly whipped cream +2.50

STRAWBERRIES & CREAM...8.75

Liège Waffle topped with house-made strawberry compote and freshly whipped cream

add Nutella +1.50

THE FRUIT PARTY...10.50

Liège Waffle topped with organic apple, banana, pear, strawberry compote, and freshly whipped cream

ADD TO ANY WAFFLE



BACON

add 2 strips of nitrate/nitrite-free bacon...4.00



PORK BELLY

marinated in our house-made piri-piri chili garlic hot sauce. add 100g/300g...5/12



EGGS

add 1 or 2 sunny side up organic eggs*...2.50/4.00



FRUIT PLATE

a side of organic banana, pear, apple, topped with strawberry compote...5.00



SIDE OF FRUIT

sliced organic banana, pear, or apple...1.50



SIDE OF STRAWBERRY COMPOTE

a side of house-made strawberry compote...3.00



HAVARTI CHEESE

add melted havarti cheese...1.00



WHIPPED CREAM

add freshly whipped cream...2.50



CHOCOLATE SAUCE

housemade dark chocolate sauce...0.75



MAPLE SYRUP

real grade B Vermont maple syrup...1.00

We have THE BEST maple syrup ever. However, it is completely unnecessary to order it. Our waffles are perfect just as they are (trust us).

OMELETS

Omelets are made with organic eggs and are served with one Original Liège Waffle

THE OM-LET 12.50

three-egg omelet with organic farm fresh eggs, salt and pepper, nitrate/nitrite-free bacon, and melted havarti cheese. Served with one Original Liège waffle on the side.

~ No substitutions ~

All eggs are sprinkled with freshly ground black peppercorn.

*Consuming undercooked eggs may increase the chance of foodborne illness, may also increase the chance of abduction by aliens.

So, what are Liège waffles?

Liège (pronounced LEE-AGE) waffles are richer, sweeter waffles than the typical Belgian waffle.

They were invented by the chef of the prince-bishop of Liège, Belgium in the 18th century as an adaptation of brioche bread dough. Chunks of Belgian Pearl Sugar are folded into our dough. They melt during the rising process and form a crispy, caramelized exterior when baked in our cast iron waffle press. We're not messin' around here, folks.

BEVERAGES

COLD DRINKS

organic milk.	1.50/2.50
organic chocolate milk.	2/3.50
Zico pure coconut water.	2/3.75
Izze sparkling fruit juice.	2.00
organic orange juice.	2.50/4
Organic Mighty Green (apple, celery, cucumber, kale, collard greens, lemon, mint tea, spinach, ginger, spirulina, chlorella, barley, alfalfa).	2.50/4

ORGANIC TEAS2.25

- oolong
- earl grey
- darjeeling
- red rooibos
- genmaicha
- english breakfast

ORGANIC HERBAL BLENDS2.25

the chillaxer

calendula flowers, skullcap, lemon balm, catnip, thyme and spearmint

the red queen

hibiscus flowers, nettle, rose petals, spearmint, lemongrass and lemon verbena

the root blend

cleansing, feel-good, earthy tea made of oregon grape root, dandelion root, fennel seeds and licorice root

the israeli blend

lemon verbena, peppermint, lemongrass, spearmint, thyme, sage

the hiblic

detoxifying, anti-inflammatory, improves digestion. made with skullcap, peppermint, licorice root and hibiscus flowers

chamomile

...just good ol' chamomile!

mint tea

simple and minty

LOCALLY ROASTED COFFEE 2.75

decaf (swiss water process) 2.75

CATERING

We cater all types of events!
Call our Catering Planner @ 541.632.4225
or email catering@offthewaffle.com.

ENJOY AT HOME

FROZENS

6-pack of Original Liège waffles.	15.00
6-pack of Gluten-Friendly** Liège waffles.	21.00

Follow us online



#offthewaffle



Weekly Giveaways!



@offthewaffle

OUR INGREDIENTS

We serve food that we eat ourselves (really we eat waffles almost daily!) and we source the best ingredients from people who care very much about what they are making.

Our Liège waffle is made from organic flour, local (Clackamas, Oregon) butter from organic whole milk, Singing-Dog double-fold vanilla extract, organic eggs and Belgian Pearl Sugar. Our produce is 100% organic.

Off The Waffle is and will always be a corn syrup-free establishment!

OUR STORY

We (brothers Dave and Omer) grew up traveling around the world, and as kids we spent time in Belgium. One of Omer's first memories is of receiving a delicious Liège waffle from his kindergarten teacher in Brussels after a full day free of him causing a ruckus.

Since our departure from Belgium, we obsessed over Liège waffles and the possibility of making our own some day.

In 2009, we spent time zig-zagging through Latin America and at some point realized that we would soon run out of cash, so in an effort to save up for another round of traveling we flew to San Francisco to begin looking for work. We bought a Honda Prelude for a \$1,000 and started driving north. We really had nowhere in mind but our gut (our guts?) told us to stick with where we liked and that was the Northwest.

At some point we found ourselves in Eugene and immediately fell in love with the area and the community. We started experimenting with our waffle recipe and shortly thereafter, we settled down in a little orange-and-yellow-painted house in the West Jefferson neighborhood. It was out of this house that we finally opened the original Off The Waffle. We spent about a month crafting signs, spreading the word, preparing the shop and developing the recipe (which is always in the works).

It wasn't long until we were joined in our waffle shenanigans by Shimon (our dad and longtime waffle enthusiast) and Vered, our little sis.

Along with our crew of world-class waffle bakers, we continue to serve waffles that make you want to hug someone. Nevertheless! We are still just babies in the restaurant world, and we do not claim to have it all figured out. For this reason, it is crucial that you give us as much feedback as you can to help us make more waffle lovers happy. Feel free to check us out on our website or holler@offthewaffle.com!

Thanks, and enjoy the ride!
-The Waffle Family