



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, eggs, and hazelnuts.
 Anyone with severe allergies to these ingredients should avoid eating from our kitchen.

OPEN FOR TAKEOUT AND DELIVERY

8am-2pm every day

840 Willamette Street
 Eugene, OR 97401

ORDER ONLINE

www.offthewaffle.com

GIVE US A CALL

(541) 632-4225

*\$4.99 delivery fee
 within 5 miles*

SIGNATURE LIÈGE WAFFLES

All of our produce is 100% organic

SAVORY

THE SELF-FULFILLING PROPHECY...9.50

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 arsequina olive oil
add two strips of nitrate/nitrite-free bacon +4.50

THE SWANSON...15.00

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

IN BETWEEN

THE HEY BOB...7.25

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 +4.50

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 or 2 sunny side up egg/s +2.50/4*

SWEET

THE WIFFLE...7

Liège Waffle topped with Nutella, sliced organic banana, and powdered sugar
add freshly whipped cream +2.50
sub fresh strawberries for banana +2.50

STRAWBERRIES & CREAM...10

Liège Waffle topped with housemade strawberry compote and freshly whipped cream
add Nutella +1.50

THE FRUIT PARTY...13

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

FOR THE LITTLE ONES!

KINDEREN WAFEL...6.50

One Original Liège Waffle with an organic 1-egg omelet and a side of organic sliced apple

ADD TO ANY WAFFLE



BACON

add 2 strips of nitrate/nitrite-free bacon...4.50



PORK BELLY

marinated in our house-made piri-piri chili garlic hot sauce.
 add 100g/300g...6/12



EGGS

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



FRUIT PLATE

a side of organic banana, pear, apple, and strawberries...7.50



SIDE OF FRUIT

sliced organic banana, pear, or apple...2



SIDE OF FRESH STRAWBERRY COMPOTE

house made ...4



HAVARTI CHEESE

add melted havarti cheese...1.00



WHIPPED CREAM

add freshly whipped cream...3



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-LET15

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
organic orange juice	3/5

ORGANIC TEAS. 2.25

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

ORGANIC HERBAL BLENDS 2.25

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 graperoot, dandelion root, fennel seeds and licorice root

the israeli blend

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

the hiblic

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

chamomile

...just good ol' chamomile!

mint tea

a blended infusion of mints specifically from the Pacific Northwest. Simple and minty

LOCALLY ROASTED COFFEE

Caffé Pacori Sumatra Roast *bottomless*. 3

Waffle Mocha Caffé Pacori Sumatra with our housemade chocolate milk..4

Cold Brew Caffé Pacori, of course 3/5

ALCOHOL

Mimosa 9

see our website for our updated local brew list

ENJOY AT HOME

FROZENS

6-pack of Original Liège waffles 15.00

6-pack of Gluten-Friendly** Liège waffles 21.00

REACH US

We do all sorts of stuff -- from creating waffle irons
Call our Catering Planner @ 541.632.4225
or email catering@offthewaffle.com.

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