

SPRING ARTS
DATE BOOK

BLACK CHURCHES AND
GENTRIFICATION

PDX'S BRAZILIAN
CONNECTION

Portland monthly

Hot Breakfast Spots



MARCH 2012

\$4.99 portlandmonthlymag.com



0 74820 94074 7

Cinnamon Swirl Challah French Toast (\$10)

THE COUNTRY CAT
7937 SE STARK ST; THECOUNTRYCAT.NET

Portland's overlord of down-home but up-flavor Southern cooking, Adam Sappington, serves brunch every day at his inviting Montavilla eatery. From chicken-fried steak to smoked steelhead Benedict, the Country Cat covers the classic country breakfast with soulful aplomb, but transcendence can be found in the French toast. This is not French toast as you know it—this is French toast as you will *remember* it. At its core is an eggy, cinnamon-laced challah bread, baked weekly in the kitchen. Dipped in Maker's Mark-spiked custard, the thick slices are served with a generous dollop of "clabber," a traditional Southern staple that tastes like whipped cream on steroids. Add a rustic compote of Bing cherries, currants, and raisins, employ your little pitcher of maple syrup spiced with cinnamon, anise, and clove, and you have the formula for the most enjoyable food coma in town.

WHAT'S IN YOUR CUP: The Maple Leaf: Pendleton Canadian whiskey, maple syrup, and lemon juice, served up in martini glass. For the full effect, order it warm.

THE IDEAL MEAL: Go ahead and order a side of house-cured, maple syrup-dipped bacon. At this point, why not? —RR



Golden Egg Custard Buns (\$4.50)

OCEAN CITY 3016 SE 82ND AVE; OCEANCITYPORTLAND.COM

Ocean City's dim sum feeding frenzy is in full force by midday: servers wheel dumpling-laden carts around the giant Chinese ballroom, dispensing rich, marinated meats and deep-fried seafood to families packed in around doily-topped lazy Susans. You can spin a fine feast from familiar adventures like barbecued pork buns, chicken feet, and lotus-wrapped envelopes of sticky rice, flecked with bits of Chinese sausage and egg. But Ocean City's crown jewel is a special not found anywhere else: the golden egg custard buns. They come three to an order, oozing with a warm, egg-yolk center and capped by a shimmering veneer of sugar and egg, like the best meringue. It's dim sum alchemy: thick, sweet custard, the yeasty chew of the bun, and a resounding crackle through the sugarcroated top.

WHAT'S IN YOUR CUP: A steaming pot of jasmine tea. It's traditional, mandatory, and wonderfully fragrant.

THE IDEAL MEAL: Just point and eat. Be adventurous. —Benjamin Tepler



Hail Marys

Portland's sauciest morning cocktails *By Allison Jones*



Barbecue Bloody Mary

Podnah's Pit
1625 NE Killingsworth St; podnahspit.com

This fired-up cup takes full advantage of the Podnah's arsenal: savory stewed tomatoes, smoked jalapeños, roasted garlic confit (cooked in the restaurant's wood-fired smoker), and a splash of house barbecue sauce. Finish with a squeeze of lime and a side of ribs for a true central Texas punch.



Irving Street Bloody

Irving Street Kitchen
701 NW 13th Ave; irvingstreetkitchen.com

Freshness is the key ingredient in glasses packed with lemon juice, just-grated horseradish (never from a jar), and plenty of surplus citrus slices. If this isn't enough to wake you up, the house throws in an extra kick of cayenne pepper and sweet-and-sour sherry vinegar.



Aquavit Ludd's Blood

Ned Ludd
3925 NE MLK Jr. Blvd; nedluddpx.com
It brims with caraway and dill and is topped with some of the best house-made pickles to be found. But the real star here is Krogstad aquavit, an inspired sub for the standard vodka. The spirit's notes of caraway and star anise add an herbal layer to match fresh-charred treats from the wood-fired oven.



Dim Summore

Tasty n Sons
3808 N Williams Ave; tastynsons.com
A fitting complement to the globe-trotting flavors of a brunch at Tasty n Sons, this tall, Asian-inspired beauty breaks from the classic formula with hoisin sauce, ginger, lime, garlic, and Sriracha. The Dim Summore is a very welcome vacation in a glass—and it lasts all morning long.



Spicy Creole Bloody

Screen Door
2337 E Burnside St; screendoorrestaurant.com
With extra-thick tomato juice, pickled okra, Creole spices, and plenty of Tabasco-fueled heat, this spicy potion could be the saving grace of Screen Door's epic weekend wait. And the extra-large pint glass means you'll even have some left to wash down your brunch when you finally get a table.