



BREAKFAST

Local, Seasonal, Authentic

PNW-INSPIRED BREAKFAST

Snoqualmie Oatmeal candied pecans, brown sugar, raisins	9.25
Warm Quinoa dried fruit, coconut milk, caramelized bananas, candied pecans	12
Lemon Pancake seasonal fruit compote, whipped honey butter	14.25
Two Egg Breakfast two eggs any style, potatoes, choice of bacon or sausage	14.50
Eggs Benedict herb hollandaise, roasted potatoes	16.25
Omelet choose three: ham, bacon, sausage, onions, peppers, spinach, mushrooms, cheddar additional items \$.50 each	15

À LA CARTE SIDES

Franz Bakery English Muffin or Toast	3.50
Bacon or Sausage	5.25
Roasted Potatoes	4.25
Bagel & Cream Cheese	5.50
Fresh Seasonal Fruit	6.25
Salmon Lox, Capers, Onion, Tomatoes, Cream Cheese on Bagel	8.25
Individual Plain or Fruit Yogurt	4
Blueberry or Bran Muffin, or Butter Croissant	4.75

MORNING BEVERAGES

Starbucks® Coffee	3.75
Smoothie of the Day	7.50
Fruit Juice	4

ADULT BEVERAGES

Caesar	10.25
Bloody Mary	10.25
Screwdriver	8.25
Greyhound	8.25
Irish Coffee	8.25
Mimosa	8.25

Devin Kellogg, Executive Chef
 Nakisha Holmes, Sous Chef
 Shawn Tolliver, Sous Chef

We love our rivers, lakes, and oceans; the majority of our seafood is local, seasonal, and always traceable and ethical. Consuming raw or undercooked food can lead to food-borne illnesses. An 18% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. There will be a \$.50 additional charge per item when ordered to-go.