BREAKFAST

Local, Seasonal, Authentic

MONDAY - FRIDAY
7:00AM to 11:00AM

PNW-INSPIRED BREAKFAST

Snoqualmie Oatmeal candied pecans, brown sugar, raisins	9.25
Warm Quinoa dried fruit, coconut milk, caramelized bananas, candied pecans	12
Custard-Stuffed French Toast seasonal fruit compote	15
Lemon Pancake seasonal fruit compote, whipped honey butter	14.25
Belgian Waffle	12
add seasonal fruit compote and whipped cream 2	
Country-Fried Steak and Eggs two eggs any style, country sausage gravy	16
Two Eggs Any Style, Potatoes, Choice of Bacon or Sausage, Toast	14.50
Eggs Benedict herb hollandaise, roasted potatoes	16.25
Veggie Benedict sliced grilled tomato, spinach, side of potatoes	16
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
Latte, Espresso, Cappuccino	5.25
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
Andrew Tucker, Chef de Cuisine

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.