

# Welcome To Brunch!



## **Braised Short Rib & Kimchi Benedict 25**

Tender lemongrass braised short ribs and mouth-watering house made kimchi mounted on our own sweet potato English muffin and topped with poached eggs, hollandaise, and a few drops of green chili sriracha verde. Served w/ herb roasted red potatoes.

## **Dungeness Crab Benedict 29**

Steamed NW Dungeness crab over baby greens with a drizzle of tarragon infused olive oil, mounted on our house made sweet potato English muffins, topped with poached eggs and hollandaise. Served w/ herb roasted red potatoes.

## **Florentine Benedict V 19**

Baby greens, thick sliced grilled organic tomato, poached eggs, silky hollandaise and balsamic reduction perched atop our house made sweet potato English muffins. Served w/ herb roasted red potatoes. *..Add Bacon To Your Bene! 2*

## **Classic Benedict 18**

House smoked pork tenderloin, poached eggs, and hollandaise over our sweet potato English muffins. Served w/ herb roasted red potatoes.

## **Eggs Over The Sun v/gf 16**

Parmesan infused soft polenta smothered in a fire roasted tomato and smoked paprika sauce, topped with three eggs over-easy, cotija cheese, and fresh cilantro.

*...To turn this into amazing Shrimp N Grits- Add Grilled Jumbo Prawns for \$7*

## **Huevos Rancheros v/gf 17**

House black beans layered with crispy corn tortillas, topped with a fire roasted chipotle sauce, two eggs over easy, avocado, sour cream, cotija cheese, and fresh cilantro!

## **Brunch Carbonara 21**

Seared pancetta, garlic, asparagus, fresh herbs, cream, white wine, and aged parmesan. Tossed in pasta and topped with a poached egg! YUM!

## **Black Bean Bowl v/gf/vgn\* 16**

Deliciously spiced black beans adorned with three eggs over easy, avocado, cotija cheese, and fresh cilantro. *\*Please ask your server about Vegan options!*

## **Ribeye Steak and Eggs 32**

Prime Ribeye grilled medium rare- or to whatever temperature you desire, topped with chive horseradish butter. Served with three eggs over easy, and herb roasted red potatoes.

## **Seattle Scramble gf 16**

House made spiced pork sausage, garlic, herb, & white wine sautéed Baby Bella mushrooms and cherry tomatoes, scrambled w/three eggs, and cheddar cheese. Served w/ herb roasted red potatoes.

## **Classic Ham & Cheese Scramble 14**

Chunks of our house smoked pork tenderloin, scallions, and Tillamook cheddar. Served w/ herb roasted red potatoes.

## Brunch Salads!

<b>Roasted Beet</b> v/gf**	<b>14</b>
Baby Greens, roasted red and golden beets, shaved fennel, Laurel goat cheese croutons, candied pistachios, orange sherry vinaigrette.	
<b>Cannelloni and Cous Cous</b> v/vgn/df**	<b>14</b>
Virgin Olive Oil, Arugula, Cherry Tomato, Sunflower Seed Pesto	
<b>Marinated Mushroom</b> v/vgn/df**	<b>15</b>
Fresh Ginger, Garlic, and Tamari Marinated Mushrooms, Baby Greens, Sliced Orange, Scallion, Won Ton Crisps, Carrot Ginger Sesame dressing.	
<b>Classic Caesar</b> gf*	<b>13</b>
Romaine, aged parmesan, fried capers, house brioche croutons and classic house made Caesar dressing.	
<b>Burrata</b> v/gf*	<b>13</b>
A fresh mozzarella & cream Burrata with Castelvetro Olive Tapenade, Basil Chiffonade and Cherry Tomato. Finished with Balsamic Reduction and served with Grilled Baguette Crostini.	

### ***Salad add-ons:***

*Herb Marinated Seared Tofu(6), Grilled Chicken Breast(8), Grilled or Fried Chicken Thigh(7), Grilled Prawns(10), Grilled Ribeye Steak (14), Pepper Crusted Seared Ahi (14) Clod Dungeness Crab (14) Egg any style (1.50ea)*

## Brunch Sides!

<b>Grilled Baguette w/ Jam &amp; Whipped Butter</b>	<b>3</b>
<b>Eggs any style</b>	<b>1.50 ea.</b>
<b>Bacon, Smoked Ham Steak, Sausage Patty or Seared Tofu</b>	<b>4</b>
<b>Herb Roasted Potatoes</b>	<b>4</b>
<b>1/2 Avocado</b>	<b>3</b>
<b>Other? Just ask your server if we have it, <i>we probably do!!!</i></b>	

## Brunch Drinks!

<b>House Bloody Mary</b>	<b>11</b>
<b>Mimosa</b> <i>Fresh orange or grapefruit</i>	<b>9 glass/ 35 PITCHER</b>
<b>Aperol Spritz</b>	<b>12</b>
<b>Caffe Umbria Bizarri Coffee</b> (Regular or Decaf)	<b>3</b>
<b>Hot Tea Selections</b>	<b>3</b>
<i>English Breakfast, Earl Grey, Green Tea, Lemon Ginger, Chamomile, Spearmint, Orange Spice, Chai</i>	
<b>Iced Tea</b>	<b>3</b>

***\*Of course all of our house cocktails, beer and wine are also available!\****