Welcome To Brunch!

Now Featuring Happy Eggs! Free-range, organic, dark orange yolks!!!



Braised Short Rib & Kimchi Benedict 28

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 *or* Lobster Benedict 34

Steamed NW Dungeness crab or Maine Lobster 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 2

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 21

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 18

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 \$13

Huevos Rancheros v/gf 18

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 2

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

Black Bean Bowl v/gf/vgn* 18

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 36

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

Seattle Scramble gf 20

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 18

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

Brunch Salads!

Roasted Beet v/qf**

16

Baby Greens, roasted red and golden beets, shaved fennel, Laurel goat cheese croutons, candied pistachios, orange sherry vinaigrette.

Greens and Grains v/vgn*/gf**

16

Blonde and red quinoa, mandarin orange, cherry tomato, and toasted sunflower seeds tossed w/ baby greens in a honey Dijon vinaigrette, topped with delicious won ton crisps. ... Vegan? Sub in balsamic vinaigrette!

Classic Caesar gf*

16

Romaine, aged parmesan, fried capers, house brioche croutons and classic house made Caesar dressing.

Burrata v/qf*

15

A fresh mozzarella & cream Burrata with Castelvetrano 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(9), Grilled or Fried Chicken Thigh(8), Grilled Prawns(13), Grilled Ribeye Steak (15), Pepper Crusted Seared Ahi (15) Dungeness Crab or Lobster (20) Eggs (2 ea.)

Brunch Sides!

Grilled Baguette w/

Jam & Whipped Butter 5

Eggs any style 2 ea.

Bacon, Smoked Ham Steak,

Sausage Patty or Seared Tofu 6
Herb Roasted Potatoes 4
1/2 Avocado 3

Other? Just ask your server if we have it, we probably do!!!

Brunch Drinks!

House Bloody Mary 12

Mimosa Fresh orange or grapefruit 10 glass/36 Pitcher (Full Bottle of Cava)

Aperol Spritz 13
Caffe Umbria Bizarri Coffee 4

(Regular or Decaf)

Hot Tea Selections 4

English Breakfast, Earl Grey, Green Tea, Lemon Ginger, Chamomile, Spearmint, Orange Spice, Chai

Iced Tea 4

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