

Sides

Fresh Seasonal Fruit.....	5
Toasted English Muffin.....	3
Country Potatoes.....	5
Two Bacon.....	5
Two Sausage Links.....	4
Nova Lox*.....	8
Extra Organic Egg*.....	3
Side Hollandaise.....	4

Our side dishes can be paired to create the perfect meal for children and smaller appetites

Eggs + Benedicts

Classic Breakfast.....	22
two organic eggs*, two bacon, two sausage links, english muffin, country potatoes AWF	
Canadian Bacon Eggs Benedict.....	23
house-cured canadian bacon, poached organic eggs*, english muffin, brown butter hollandaise, greens, country potatoes AWF	
Garden Eggs Benedict.....	23
roasted tomato, spinach, poached eggs*, english muffin, brown butter hollandaise, greens, country potatoes V AWF	
Smoked Salmon Omelette.....	26
nova lox, feta, and spinach, with country potatoes and side greens WF	
Vegetarian Omelette.....	24
mushroom medley, onions, spinach, and cheddar, with country potatoes and greens WF	

Sweet + Savory Plates

Yogurt and Granola.....	12
greek yogurt, almond quinoa granola with dried fruits, seasonal fresh fruit V	
Bananas Foster French Toast.....	18
brioche, bananas, flambeed rum syrup, whipped cream, toasted pecans V	
Roasted Beet Toast.....	17
house-made bread with Skagit Valley wheat, roasted beet and garlic puree, topped with giardiniera, fresh oregano, and lemon zest, greens AWF V	
add two eggs 4	add feta 2
Salmon Bagel.....	19
toasted Blazing Bagel, nova lox*, dill cream cheese, capers, pickled onions, and SJ Sea Salt Everything Blend, with greens	
Chicken & Waffle.....	17
chicken tenders, sourdough waffle, maple butter, house fermented fresno chile hot honey	
Chicken Fried Steak.....	28
hand-breaded beef shoulder, sage and black pepper gravy, two organic eggs*, country potatoes, fresh greens	
Brunch Burger.....	28
Waygu patty*, organic sunny egg*, bacon, tomato onion jam, aged white cheddar, spring mix, aioli, with country potatoes AWF	
Available vegetarian with Beyond Patty	

DF dairy-free | WF wheat-free | V vegetarian | AWF available wheat-free | AV available vegetarian

**Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.*

Split checks will not be accommodated for parties of six or more. A service charge of 21% will be added to the total bill for parties of six or more. Of that amount, 100% will be pooled and paid to the servers, bussers, and bartenders serving you.

Bubbly Beginnings

Classic Mimosa.....12

California brut champagne with your choice of juice

Orange	Pineapple
Cranberry	Guava Lemonade
Grapefruit	Berry Lemonade

Mermaid Mimosa.....13

shimmery orange juice, cranberry juice, and pineapple juice

Fizzy Navel.....18

orange juice and pêche de vigne

Enjoy a complimentary carafe of juice with the purchase of a bottle of champagne

Breakfast Cocktails

Bloody Mary.....15

vodka, savory tomato juice, house blend salt rim, spicy upon request

Garden Mary.....15

cucumber vodka, green juice, shisho rim

Sunshine Mary.....15

mango habanero vodka, carrot juice, candied ginger and dried mango

The Squeeze.....12

reposado tequila, fresh squeezed citrus, splash of Starry, salt rim

Kicked Up Coffee.....12

San Juan drip, choose Irish cream, hazelnut, coffee liqueur, or amaretto, whipped cream

Nana's Cocoa.....14

Ghirardelli hot cocoa, banana rum, Frangelico whipped cream, bruleed banana

Nootka 75.....14

Big Gin, Nootka rose simple, rose prosecco, lemon

Breakfast Beverages

Drip Coffee.....4

locally roasted, regular or decaf

Iced Coffee.....5

Hot Cocoa.....5

Ghirardelli chocolate with whipped cream

Hot Tea.....4

Black: English Breakfast, Earl Grey

Green: gunpowder green, jasmine

Herbal: chai, chamomile, lemon ginger, mint, hibiscus

Juice.....4

orange, grapefruit, cranberry, pineapple, tomato, carrot

House Lemonade.....5

Traditional Lemon, Pink Guava, or Berry

Iced Tea.....4

brewed and unsweetened

Sodas.....4

Pepsi, Diet Pepsi, Starry, Root Beer, Ginger Beer

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