

Sides

Fresh Seasonal Fruit	5
Toasted English Muffin	3
Plain French Toast	6
Country Potatoes	5
Short Stack Buttermilk Pancakes ...	8
Two Bacon	5
House Sausage Patty	4
Coho Lox*	8
Extra Organic Egg*	3
Side Avocado	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, house sausage patty, 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	
Salmon Lox Eggs Benedict	30
Coho lox*, poached organic eggs*, english muffin, brown butter hollandaise, greens, country potatoes AWF	
Garden Eggs Benedict	23
roasted tomato, spinach, poached organic eggs*, english muffin, brown butter hollandaise, greens, and country potatoes V AWF	
Smoked Salmon Omelette	26
Coho 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

Blueberry Pancakes	16
fresh berries in buttermilk pancakes, blueberry compote, butter, and maple syrup V	
Cinnamon Roll Pancakes	16
Cinnamon chip buttermilk pancake, whipped brown sugar butter, cream cheese icing drizzle V	
Overnight Oats Parfait	14
Bob's Red Mill oats, chia seeds, oat milk, and vanilla layered with house-made blueberry compote and toasted pepitas V DF WF	
Stuffed French Toast	18
brioche slices filled with whipped mascarpone, topped with warm peach compote, toasted pecans, caramel drizzle, and whipped cream V	
Yogurt Bowl	14
Ellenos greek yogurt, house spiced seed mix, honey, seasonal fresh fruit V	
Chicken Fried Steak	28
house-breaded steak, pepper gravy, two organic eggs, country potatoes, side greens	
Salmon Bagel	19
toasted Bagel, Coho lox*, dill cream cheese, capers, pickled shallots, and House Everything Seasoning, with side greens	
B.L.A.T	23
honey bacon, bibb lettuce, avocado, heirloom tomato, cracked pepper aioli on grilled seeded whole wheat bread, with Tim's potato chips AWF	
Sunrise Burger	28
grass-fed patty* with maple red-eye glaze, organic sunny egg*, honey bacon, aged white cheddar, crispy shoestring potatoes, cracked pepper aioli, with Tim's potato chips AWF	
Available vegetarian with Beyond Patty, no bacon	

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.....13

California brut champagne with your choice of juice
Available NA with Mionetto alcohol-removed prosecco

Orange Pineapple
Cranberry Guava Lemonade
Grapefruit Berry Lemonade

Mermaid Mimosa.....14

California brut champagne with shimmering house blend of juices

Fizzy Navel.....19

classic OJ mimosa with Giffard pêche de vigne

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

Breakfast Cocktails

Bloody Mary.....16

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

Garden Mary.....16

cucumber vodka, green juice, shisho rim

Rooted Mary.....16

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

The Squeeze.....14

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

Kicked Up Coffee.....14

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

Nana's Cocoa.....15

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

Nootka 75.....15

Big Gin, rose simple, rosé prosecco, lemon

Espresso Martini.....20

Blue Spirits espresso vodka, Naranja liqueur, Caffè Vita cold shot espresso, simple syrup

Breakfast Beverages

Drip Coffee.....5

locally roasted, regular or decaf

Hot Spiced Cider.....8

Skagit Valley unfiltered cider infused with house spice blend and citrus

Add whipped cream and caramel 10

Spike with Westland Flagship 16

Hot Cocoa.....6

Ghirardelli chocolate with whipped cream

Hot Tea.....5

Black: english breakfast, earl grey

Green: gunpowder green, jasmine

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

Juice.....5

orange, grapefruit, cranberry, pineapple, tomato, beet

House Lemonade.....6

Traditional Lemon, Pink Guava, or Berry

Iced Tea.....5

brewed and unsweetened

Sodas.....5

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

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