FRIDAY HARBOR HOUSE

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

Vegan Sausage Patties 5

Turkey Sausage Links 5

Coho Lox* 8

Extra Organic Egg* 3

Side Avocado 3

Side Hollandaise 4

Eggs & Benedicts

Classic Breakfast 22
two organic eggs*, two bacon, house sausage patty, english muffin, country potatoes AWF AV

Canadian Bacon Eggs Benedict 23
house-cured canadian bacon, poached organic eggs*, english muffin, brown butter hollandaise, side greens, country potatoes AWF

Garden Eggs Benedict 23
roasted tomato, spinach, poached organic eggs*, english muffin, brown butter hollandaise, side greens, and country potatoes V AWF

Salmon Lox Eggs Benedict 30
Coho lox*, spinach, poached organic eggs*, english muffin, brown butter hollandaise, greens, country potatoes 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 side greens WF

Green Eggs and Ham 21
Organic eggs* scrambled with house pesto and spinach, with crispy prosciutto, shaved parmesan; english muffin ADF AWF

Sweet & Savory Plates

Blueberry Pancakes 17
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

Stuffed French Toast 18
custard-dipped brioche slices griddled and filled with whipped mascarpone, topped with apple compote, toasted pecans, caramel drizzle, and whipped cream V

Yogurt & Granola 14
Ellenos greek yogurt, Bob's Red Mill honey oat granola and fresh seasonal fruit V

Chicken Fried Steak 32
house-breaded steak, black pepper gravy, two organic eggs, country potatoes, with english muffin

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 country potatoes and dill pickle spear AWF DF

Sunrise Burger 30
grass-fed Waygu beef* with maple red-eye glaze, organic sunny egg*, honey bacon, aged white cheddar, crispy shoestring potatoes, cracked pepper aioli, with country potatoes, pickle spear 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.

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Bubbly Beginnings

Classic Mimosa 13
California brut champagne with your choice of juice
Available NA with alcohol-removed sparkling wine

Orange	Pineapple
Cranberry	Guava Lemonade
Grapefruit	Berry Lemonade

Mermaid Mimosa 14
California brut champagne with shimmery house blend of juices

Fizzy Navel 19
classic OJ mimosa with peach liqueur

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

Breakfast Cocktails

Bloody Mary 16
vodka, savory tomato juice mix, spiced salted rim, spicy upon request

Garden Mary 16
cucumber vodka, green juice, shisho rim

Banana Creme Pie 13
house-made banana cream moonshine over crushed ice, graham cracker rim, and whipped cream

The Squeeze 14
reposado tequila, fresh squeezed citrus, splash of Starry, salt rim

Kicked Up Coffee 14
San Juan drip, choose Irish cream, hazelnut liqueur, house-made coffee liqueur, or amaretto; whipped cream
Bellewood Pumpkin Spice Liqueur +2

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, Caffe Vita cold shot espresso, simple syrup

Breakfast Beverages

Drip Coffee 5
locally roasted, regular or decaf
half & half, whole milk, oat milk, almond milk available

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 6
orange, grapefruit, cranberry, pineapple, tomato, carrot, apple cider, or green goodness

House Lemonade 6
Traditional Lemon, Pink Guava, Lavender, or Berry

Iced Tea 5
house-brewed and unsweetened

Sodas 5
Pepsi, Diet Pepsi, Starry, Root Beer, Ginger Beer

Beverage Extras

Pumpkin Spice Cold Foam 3
Pumpkin Spice Syrup 2
Hazelnut Syrup 1
Vanilla Syrup 1

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