

## Sides

<b>Fresh Seasonal Fruit</b> .....	<b>5</b>
<b>Toasted English Muffin</b> .....	<b>3</b>
<b>Plain French Toast</b> .....	<b>6</b>
<b>Country Potatoes</b> .....	<b>5</b>
<b>Short Stack Buttermilk Pancakes</b> ...	<b>8</b>
<b>Two Bacon</b> .....	<b>5</b>
<b>House Sausage Patty</b> .....	<b>4</b>
<b>Coho Lox*</b> .....	<b>8</b>
<b>Extra Organic Egg*</b> .....	<b>3</b>
<b>Side Avocado</b> .....	<b>3</b>
<b>Side Hollandaise</b> .....	<b>4</b>

## Eggs + Benedicts

<b>Classic Breakfast</b> .....	<b>22</b>
two organic eggs*, two bacon, house sausage patty, english muffin, country potatoes AWF	
<b>Canadian Bacon Eggs Benedict</b> .....	<b>23</b>
house-cured canadian bacon, poached organic eggs*, english muffin, brown butter hollandaise, greens, country potatoes AWF	
<b>Crab Eggs Benedict</b> .....	<b>38</b>
Dungeness crab salad, spinach, poached organic eggs*, english muffin, brown butter hollandaise, greens, country potatoes AWF	
<b>Garden Eggs Benedict</b> .....	<b>23</b>
roasted tomato, spinach, poached organic eggs*, english muffin, brown butter hollandaise, greens, and country potatoes V AWF	
<b>Smoked Salmon Omelette</b> .....	<b>26</b>
Coho lox, feta, and spinach, with country potatoes and side greens WF	
<b>Vegetarian Omelette</b> .....	<b>24</b>
mushroom medley, onions, spinach, and cheddar, with country potatoes and greens WF	

## Sweet + Savory Plates

<b>Blueberry Pancakes</b> .....	<b>16</b>
fresh berries in buttermilk pancakes, blueberry compote, butter, and maple syrup V	
<b>Cinnamon Roll Pancakes</b> .....	<b>16</b>
Cinnamon chip buttermilk pancake, whipped brown sugar butter, cream cheese icing drizzle V	
<b>Overnight Oats Parfait</b> .....	<b>14</b>
Bob's Red Mill oats, chia seeds, oat milk, and vanilla layered with house-made blueberry compote and toasted pepitas V DF WF	
<b>Stuffed French Toast</b> .....	<b>18</b>
brioche slices filled with whipped mascarpone, topped with warm peach compote, toasted pecans, caramel drizzle, and whipped cream V	
<b>Harvest Chicken Salad</b> .....	<b>21</b>
Chicken breast, dry cherries, fresh apple, pecans, and celery dressed with herbed yogurt over a bed of Mama Bird spring mix, with tomato and cucumber WF	
<b>Yogurt &amp; Seed Bowl</b> .....	<b>14</b>
Ellenos greek yogurt, house spiced seed mix, honey, seasonal fresh fruit V	
<b>Chicken Fried Steak</b> .....	<b>28</b>
house-breaded steak, pepper gravy, two organic eggs, country potatoes, side greens	
<b>Salmon Bagel</b> .....	<b>19</b>
toasted Bagel, Coho lox*, dill cream cheese, capers, pickled shallots, and House Everything Seasoning, with side greens	
<b>B.L.A.T.</b> .....	<b>23</b>
honey bacon, bibb lettuce, avocado, heirloom tomato, cracked pepper aioli on grilled seeded whole wheat bread, with country potatoes AWF	
<b>Sunrise Burger</b> .....	<b>28</b>
grass-fed patty* with maple red-eye glaze, organic sunny egg*, honey bacon, aged white cheddar, crispy shoestring potatoes, cracked pepper aioli, with country potatoes 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

### 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, 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, carrot, or green goodness

### 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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