

PACKERS KITCHEN + BAR

ALL-DAY BRUNCH MENU

BREAKFAST FAVORITES

YOGURT PARFAIT 13

local vanilla yogurt | house jam | house granola | berries
V GF

*AVOCADO TOAST 18

smashed avocado | local farmhouse cheese | poached egg
everything bagel spice | Avenue whole grain bread
petit salad
V

DUTCH BABY RUSTIC OVEN CAKE 17

seasonal compote | powdered sugar | grilled lemon
berries
V

CINNAMON ROLL PANCAKE 18

cinnamon swirled | vanilla cream cheese frosted
V

*PNW BENEDICT 24

rosemary english muffin | smoked salmon
caper hollandaise | pickled red onion | dill | poached eggs

*CLASSIC PLATE 20

two eggs, your style | bacon | sausage | ham
smashed potatoes | toast of your choice

PNW FARMER'S OMELET 23

bacon | sausage | ham | spinach | mushrooms
local farmhouse cheese | smashed red potatoes

LOCAL CHEESE OMELET 21

farmhouse cheese | parmesan | cheddar
V

UR - Upon Request

V - vegetarian

GF - gluten-free

VE - vegan

CN - contains nuts

DF - dairy-free

*Consuming raw or undercooked food can lead to food-borne illnesses. \$5 split fee is automatically charged for all kitchen plated items.

20% taxable service charge will be automatically added to parties of 6 or more. All parties of 10 or more will be given one check unless stated otherwise by the server.

SEMAHMOO CHOWDER 11/16

bacon | clams | salmon | cod | potato

OYSTERS ON THE HALF SHELL 20/40

champagne mignonette | house hot sauce

TRUFFLE FRIES 16

truffle oil | parmesan | parsley | black garlic aioli

FROM OUR WOODSTONE OVEN

PIZZETTAS ITALIAN 17

pepperoni | nduja | sausage | mozzarella
marinara

WHITE CLAM 17

local clams | bacon | garlic cream | mozzarella

VEGGIE 16

wild mushrooms | Mama Lil's peppers | pesto
onion straws
V

MIDDAY MUST-HAVES

HOUSE WEDGE SALAD 19

iceberg wedge | cucumber | tomato | bacon
blue cheese crouton | green goddess dressing

*CAESAR SALAD 18

romaine | black garlic dressing | shaved parmesan
crouton

WATERMELON AND BURRATA SALAD 19

farm greens | torn burrata | watermelon | basil | tomato
sherry vinaigrette
V

ADD TO ANY ITEM

sautéed shrimp +13 | grilled chicken breast +13
seared salmon +17

1/2 LB WAGYU BURGER 25

bacon bourbon jam | peppercorn farmhouse cheese
pickles | over-easy egg | onion straws | brioche bun
UR VE

FISH AND CHIPS 31

three pieces of cod | beer-battered fries
tartar sauce | lemon

ARTISANS WE LOVE TO WORK WITH:

Avenue Bread • Bellwood Farms • Spotted Owl
Farm • Bellingham Pasta Company • Cascade
Blueberry Farm • Cascadia Mushrooms •
Lummi Seafood • Judd Cove Oyster Farm •
Ferndale Farmstead • Grace Harbor Farms •
Perfect Hazelnut Farm • Twin Sisters Creamery

