

PACKERS KITCHEN + BAR

BREAKFAST

FRUIT CUP 5 BOWL 10

STEEL CUT OATMEAL 11

brown sugar | berries | half n half

YOGURT PARFAIT 11

local vanilla yogurt | house jam | house granola | berries

AVOCADO TOAST 17

smashed avocado | feta cheese | poached egg
everything bagel spice | avenue whole grain bread | petit salad

DUTCH BABY RUSTIC OVEN CAKE 17

powdered sugar | house jam | berries

BRANDY FRENCH TOAST 15

brandied eggnog | powdered sugar | berries

COUNTY BREAKFAST 19

2 eggs any style | bacon | sausage | ham
crispy smashed red potatoes | toast

BISCUITS AND GRAVY 19

House buttermilk biscuits | sausage gravy | 2 eggs any style

BUILD YOUR OWN OMELET 21

farm fresh eggs | choice of three items
roasted wild mushrooms | roasted red peppers | green onions
tomatoes | bacon | sausage | ham | cheddar | feta | baby spinach

LUNCH / DINNER

PACIFIC OYSTERS ON THE HALF SHELL 20 | 40

champagne mignonette | house hot sauce

MARINATED OLIVE BOWL 10

orange | olive blend | giant white beans | roasted peppers
garlic | thyme

CHICKEN WINGS 16

classic buffalo | gochugang | chili crisp | celery

CHEF'S CHARCUTERIE SELECTION 21

a rotation of hams and salumi with local cheeses and
house pickles

SEMAHMOO CHOWDER 10 | 16

clams | steelhead | bacon | potato

CAESAR SALAD 14

romaine | black garlic Caesar | focaccia crouton
parmesan | lemon

APPLE ARUGULA SALAD 17

WA apples | goat cheese | hazelnut brittle | shaved baby turnip
maple bourbon vinaigrette

SALISH SEA CIOPPINO 44

manilla clams | Penn cove mussels | steelhead | prawns | nduja
tomato saffron broth | toasted baguette

CRISPY PORK BELLY MAC AND CHEESE 33

Bellingham radiatori pasta | crisped pork belly confit
Beechers cheese sauce

14 OUNCE PRIME RIB EYE 49

Bourbon bordelaise | wild mushrooms | bone marrow butter

SEMAHMOO BURGER 23

½ pound brisket chuck blend patty | kiltlifter beer cheese
pickled red onion | bacon | fried egg | black garlic aioli
brioche bun

PAN SEARED COLUMBIA RIVER STEELHEAD 37

warm lentil salad | sauce romesco | confit fennel

3 CHEESE PIZZETTA 15

ITALIAN PIZZETTA 17

pepperoni | nduja | sausage

WHITE CLAM AND BACON PIZZETTA 17

VEGGIE PIZZETTA 16

wild mushroom | roasted peppers | caramelized onions

*Please inform your server of any dietary restrictions. *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 six or more.
All parties of 10 or more will be given one check unless stated otherwise by the server.*