

PLATED

# BREAKFAST

*Plated breakfasts include fresh mini muffins and scones, Café D'arte coffee, and Steven Smith Tea.*

Vanilla Yogurt Parfaits <i>Seasonal Fruit, Homemade Granola VEG, GF</i>	\$20
Washington Farm Fresh Scrambled Eggs <i>Applewood Smoked Bacon, Roasted Heirloom Potato, Aged Cheddar GF</i>	\$23
Avocado Toast & Egg Sandwich <i>Fried Egg, Smashed Avocado, Cheddar, Applewood Smoked Bacon</i>	\$27
Homemade Buttermilk Biscuits, Eggs & Natural Pork Sausage Gravy <i>Butter-Crisped Hash Browns, Applewood Smoked Bacon</i>	\$27
Cedarbrook Breakfast Burrito <i>Local Scrambled Egg, Chorizo, Ranch-Style Black Beans Pepper- Jack Cheese, Roasted Potato, Pico de Gallo</i>	\$29
Northwest Eggs Benedict <i>PNW Smoked Salmon Cake, Poached Egg, Caper Hollandaise, Homestyle Potato</i>	\$35
Dungeness Crab Cakes <i>Poached Egg, Sautéed Spinach, Avocado, Hollandaise</i>	\$40
Northwest Farmers Scramble <i>Seasonal Squash, Fennel, Leek, Chive, Dill, Beecher's Cheese Curds, Fingerling Potato VEG, GF</i>	\$32

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free