



## **B R U N C H**

### **Nancy's Yogurt Parfait**

*Seasonal Fruit, Granola 8.*

### **Steel Cut Oatmeal**

*With Milk and Brown Sugar 6.*

*With Golden Raisins or Banana 8.*

### **Northwest Bagel**

*Cream Cheese, Cucumber, Red Onion, Capers, and Gerard & Dominique's Smoked Lox 12.*

### **Continental Breakfast Plate**

*Ham Steak, Brie Cheese, Fruit, Hard Boiled Egg, Choice of Toast, English Muffin, or Biscuit 10.*

### **Challah French Toast**

*Candied Pecans, Bourbon Maple Syrup 13.*

### **Croque Madame\***

*Toasted Brioche, Black Forest Ham, Two Fried Eggs, topped with Gruyère, Roasted Potatoes 12.*

### **Cascade Breakfast\***

*Three Organic Eggs Any Style, Roasted Red Potatoes, Choice of Pork Sausage, Smoked Bacon or Ham Steak, Choice of Toast, English Muffin or Biscuit 15.*

### **Huckleberry Pancakes**

*Northwest Huckleberries, Vermont Maple Syrup 11.*

### **Dungeness Crab Cakes Benedict\***

*Dungeness Crab Cakes, Roasted Red Potatoes, Herb Hollandaise,*

*Choice of Toast, English Muffin or Biscuit 18.*

### **8 oz. Grilled New York Steak & Eggs\***

*Two Organic Eggs Any Style, Roasted Red Potatoes, Choice of Toast, English Muffin or Biscuit 22.*

### **Vegetarian Breakfast Burrito**

*Scrambled Eggs, Potato, Cotija Cheese, Cherry Tomatoes, Mushroom, Onion, Spinach, Avocado, Mango Verde 10.*

*Add Chorizo 2.*

## **L U N C H**

### **Grand Marnier Prawns**

*Grand Marnier Aioli 13.*

### **Mixed Organic Greens**

*Aged Pecorino, Toasted Hazelnuts, White Balsamic Vinaigrette 10.*

### **Caesar\***

*Romaine, Herbed Crouton Crumbs, White Anchovy, Parmigiano Reggiano 12.*

### **Mac & Cheese**

*Tillamook White Cheddar, topped with Brioche Bread Crumbs 10.*

*Add Bacon 2. or Truffle Oil 2.*

### **Northwest Local Beef Burger\***

*Ninety Farms Beef, Pleasant Valley Peppercorn Gouda, Candied Bacon, Bibb Lettuce, Roasted Tomato Mayo,*

*Macrina Brioche Bun, French Fries 17.*

### **Roasted Chicken Breast**

*Portabella Ravioli, Roasted Garlic, Broccolini, Roasted Red Pepper Cream Sauce 16.*

### **Hot Open Faced Turkey Sandwich**

*Zoe's Turkey, Caramelized Onion, Havarti Cheese, Cranberry Chutney, Mixed Greens or Sweet Potato Fries 14.*

### **Dungeness Crab & Bacon Wrapped Prawn Cobb Salad**

*Oregon Blue Cheese, Cherry Tomato, Avocado, Hard Poached Egg, Champagne Vinaigrette 20.*

### **Classic Grilled Chicken Cobb Salad**

*Romaine and Iceberg Lettuce, Oregon Blue Cheese, Cherry Tomato, Avocado, Hard Poached Egg, Blue Cheese Dressing 14.*

### **Executive Chef Bobby Moore**

### **Sous Chef Rick Deyo**

*There is a \$6 charge for any split orders. One check and 18% gratuity added to parties of 6 or more.*

*\*Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk\**