



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 Smoked Salmon 12.

Continental Breakfast Plate

Sliced Meat, Cheese, Fruit, Hard Boiled Egg, Choice of Toast, English Muffin, or Biscuit 8.

Challah French Toast

Candied Pecans, Bourbon Maple Syrup 13.

Croque Madame*

Toasted Brioche, Black Forest Ham, Two Fried Eggs, topped with Gruyère, French Fries 13.

Cascade Breakfast*

Three Organic Eggs Any Style, Roasted Red Potatoes, Choice of Pork Sausage or Smoked Bacon, 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.

Pulled Pork Benedict*

House Smoked Pork, Jalapeno Corn Bread, Hollandaise, Roasted Red Potatoes 14.

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

*Choice of; White Cheddar or Black Truffle
topped with Brioche Bread Crumbs 12.*

Add Bacon 2.

Northwest Local Beef Burger*

Ninety Farms Beef, Mt. Townsend Creamery "Trailhead", Peppered Bacon, Crispy Fried Shallots, Roasted Tomato Aioli, Shredded Lettuce, Macrina Brioche Bun, French Fries 17.

Roasted Chicken Breast

Spinach Pasta & Butternut Squash Filled Ravioli's, Shaved Fennel, Swiss Chard, Gorgonzola Cream Sauce 16.

Dungeness Crab & Bacon Wrapped Prawn Cobb Salad

Oregon Blue Cheese, Hard Poached Egg, Champagne Vinaigrette 20.

Hot Open Faced Turkey Sandwich

Havarti Cheese, Caramelized Onion, Cranberry Chutney, Mixed Greens or Sweet Potato Fries 14.

Classic Grilled Chicken Cobb Salad

Romaine and Iceberg Lettuce, Blue Cheese, Hard Poached Egg, Cherry Tomato, 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**