

BREAKFAST

· The Basics ·



Two Eggs Any Style – Breakfast Potatoes, 8-Grain Toast • \$6
With Hill Farms Bacon, Pork Apple Sausage, Hill Farms Ham or Veggie Sausage • \$9

Biscuits & Gravy – Two Biscuits with housemade Sausage Gravy, two Eggs any style • \$7

Buttermilk Pancakes – Two Cakes, Hood River Apple Butter, Syrup • \$7

French Toast – Cinnamon, Syrup, Powdered Sugar, fresh Fruit garnish • \$7

Waffle – With Mascarpone Cheese, local Huckleberry Sauce • \$8

Pure Maple Syrup – Coombs, Grade B, Vermont • \$2

· Omelettes & Scrambles ·

Served with Breakfast Potatoes & 8-Grain Toast

Farmer's Omelette – Three Eggs, Hill Farms Bacon, Potato, Onion, Tillamook White Cheddar • \$9

Mushroom Omelette – Three Eggs, sautéed Crimini Mushrooms, fresh Spinach,
Tillamook White Cheddar • \$9

Sausage Omelette – Three Eggs, Pork Apple Sausage, Bell Peppers, Onions,
Tillamook White Cheddar • \$9

Ham & Swiss Omelette – Three Eggs, Hill Farms Ham, Swiss Cheese • \$9

Seafood Omelette ** – Three Eggs, Dungeness Crab, Bay Shrimp,
Tillamook White Cheddar, Hollandaise • \$12

Florentine – Three Eggs, fresh Tomato, Spinach, Cream Cheese • \$9

Bacon Scramble – Three Eggs, Hill Farms Bacon, fresh Tomato, Avocado,
Tillamook White Cheddar • \$9

· House Specialties ·

Breakfast Burger – Hill Farms Ham or Veggie Sausage patty topped with a fried Egg, Tillamook White Cheddar, Avocado, fresh Tomato, served on a grilled Ciabatta Roll, Potatoes • \$9

Stuffed French Toast – Two slices of French Toast stuffed with Mascarpone Cheese,
sautéed Bananas, Pecans • \$10

Eggs Benedict ** – Grilled English Muffin, Hill Farms Canadian Bacon, two poached Eggs, housemade Hollandaise, Potatoes • \$11

Dungeness Crab Cake Benedict ** – Two pan seared Dungeness Crab Cakes,
fresh Tomato, two poached Eggs, housemade Hollandaise, Potatoes • \$13

Corned Beef Hash & Eggs – Housemade Corned Beef sautéed with Potatoes
and Onions, topped with two over easy Eggs, 8-Grain Toast • \$11

· On the Lighter Side ·

Bagel & Cream Cheese • \$4

Fresh Fruit Bowl • \$5

Yogurt & Granola – Nancy's Plain or Vanilla Organic Yogurt,
housemade Granola with Almonds, Coconut, local Honey • \$6

Oatmeal – Bob's Red Mill Oats, Cinnamon, Brown Sugar, Raisins • \$6
With poached Pear and Hazelnuts • \$8

We proudly serve Wilcox Farms Cage-Free Eggs in all of our egg dishes

*** Contains raw Eggs · Please inform your Server if you have a food allergy, as all ingredients may not be listed*

A 17% gratuity will be added to all parties of 8 or more · No checks please