



Nate Parnell
Chef de Cuisine

20% service charge will be added to all checks, and 100% of the service charge is distributed to the service personnel. Additional gratuity is at the guest's discretion.

☒ Indicates gluten free menu items. Additionally we offer gluten free bread and crackers if substitution is desired

*The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

BRUNCH

Eggs

ALL ITEMS COME WITH BREAKFAST POTATOES AND CHOICE OF TOAST

SUBSTITUTE A SIDE OF FRUIT FOR \$2

ADD HILL'S APPLEWOOD SMOKED BACON OR ULI'S CHICKEN AND APPLE SAUSAGE FOR \$5

Bacon and three Cheese scramble 14. ☒
Hill's Bacon, Scallions, Beecher's Cheddar,
Campfire Jack, Tillamook Cheddar

Mushroom scramble 15 ☒
Foraged Mushrooms, Goat Cheese,
Local Kale, Sweet Peppers

two **Cage Free Eggs**, any style* 15. ☒
Hill's Applewood Smoked Bacon

Emerald City scramble 15. ☒
Hempler's Ham, Mama Lil's Peppers,
Caramelized Onions, Beecher's Cheddar

Olympic omelette 18. ☒
Dungeness Crab, Caramelized Onions,
Campfire Cheese, Sweet Peppers

classic **Benedict*** 16.
Hill's Canadian Bacon, House Béarnaise,
Breakfast Potatoes

dungeness Crab Benedict* 19.
Spinach, House Béarnaise,
Breakfast Potatoes

Specialties

bacon and banana **Pancake 14.**
Two Buttermilk Pancakes,
Hill's Applewood Smoked Bacon,
Chocolate Hazelnut Sauce

irish cream **French Toast 15.**
House-made Victrola Coffee Syrup, Cinnamon Whipped
Cream, Kukuruzza Seattle Style Popcorn

Biscuits and Gravy 16*.
Pork Sausage Gravy, Two Eggs Any Style,
Breakfast Potatoes

house-made salmon **Gravlax*** 15.
Dill Pickled Onions and Cucumbers, Salmon Roe,
Charred Scallion Cream Cheese, Toasted Bagel

steel cut **Oats 9.** ☒
Brown Sugar, Milk, Marionberry Jam

urbane **Continental 13.**
Yogurt, Fruit, Croissant,
House-made Granola and Honey

Yogurt breakfast 11. ☒
Ellenos Greek Yogurt, Bananas, Berries,
House-made Granola

two buttermilk **Biscuits 5.**
Honey Butter and Marionberry Jam

Migas breakfast tacos 15.
House-made Chorizo and Egg Scramble, Tortilla Strips,
Three Cheese Blend, Caramelized Onions, Scallions,
Roasted Tomato Salsa, Tortillas

Sandwiches

CHOICE OF SIDE SALAD, SOUP OR HAND CUT
SEASONED FRIES

grass-fed beef **Burger*** 15.
100% Washington Ground Beef, Campfire Cheese,
Wild Baby Arugula, Roasted Garlic Aioli, Crispy
Onions, Pickled Peppers, Macrina's Potato Bun

three cheese **Grilled Cheese 12.**
Macrina Bakery Bread, Beecher's Flagship Cheddar,
Mt. Townsend Creamery Campfire, Tillamook Cheddar

short rib **Sloppy Joes 14.**
Braised Short Ribs, Oil Cured Tomatoes,
Mama Lil's Peppers, Crispy Onions,
Scallions, Macrina Potato Bun

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

Salads and Soups

kale **Caesar salad 12.**
Lacinato Kale, Fried Chickpeas,
Parmigiano Reggiano, Worcestershire Reduction
Washington Truffle Caesar Dressing

grilled **Chicken Salad 15.**
Mixed Greens, Stinging Nettle Vinaigrette, Sleeping
Beauty Cheese, Toasted Hazelnuts, Satsumas

smoky **Salmon Cobb salad*** 18.
Grilled Salmon, Romaine Lettuce, Local Tomatoes,
Blue Cheese Crumbles, Avocado and Lime
Vinaigrette, Fried Sweet Peppers, Chopped Egg

total domination **Bison Chili 8./12.**
Black Beans, Total Domination IPA, Scallions, Sour
Cream, Grated Cheddar, Macrina Potato Roll

house-made **Soup 6./9.**
Tomato or Farmer's Market Soup of the Day

Beverages

Bloody Mary 10.
House-made Bloody Mary Mix,
Absolut Vodka

Mimosa 9.
Orange Juice, Chateau St. Michelle Brut

Irish Coffee 10.
Coffee, Jameson, House-made Whip Cream