

# BRUNCH MENU

## HORS-D'OEUVRE

### **SOURDOUGH BREAD 9**

DRIZZLE OLIVE OIL AND BALSAMIC VINEGAR, WHIPPED BROWN BUTTER (V)

### **CHARCUTERIE PLATE 20**

OLYMPIA PROVISIONS FINOCCHIONA, PROSCIUTTO DI PARMA, SOPRESSATA, OLIVES, QUICK PICKLED VEG, MUSTARD, NUTS, CRACKERS (GF UPON REQUEST)

### **CHEESE PLATE 20**

ACME BRIE, GOLDEN GLEN CREAMERY SUNDRIED TOMATO CHEDDAR, TWIN SISTER'S PEPPERCORN FARMHOUSE, FRUIT, NUTS, HONEY GEL, PRESERVES, CRACKERS (V, GF UPON REQUEST)

### **CHEESE AND CHARCUTERIE PLATE 35**

## PETITE

### **MAPLE CANDIED BACON 7**

FOUR PIECES OF JACK MOUNTAIN MEATS' BACON, MAPLE

### **RADISH TOAST 10**

HOUSE-MADE RICOTTA, GRIFFIN CREEK BLACK RADISH, DUKKAH, DRIZZLE OLIVE OIL, MICROGREENS (V)

### **YOGURT PARFAIT 8**

SAMISH BAY YOGURT, HOUSE MADE GRANOLA, BEEWORKS HONEY GEL, RHUBARB COMPOTE (V)

### **GRILLED ASPARAGUS 7**

RALPH'S GREENHOUSE ASPARAGUS, HOUSE-MADE HOLLANDAISE

## SALADE

### **PETITE BURRATA SALAD 15**

GRACE HARBOR PEA SHOOTS, DRIZZLE OLIVE OIL, LEMON, FARM WILD ROMAINE, MINT (GF)

### **NICOISE 23**

FARM WILD LETTUCE, GRILLED TUNA LOIN, GRIFFIN CREEK BLACK RADISH, TAPENADE, CROUTONS, WILD ACRES HARDBOILED EGG, CHIVE VINAIGRETTE

### **COBB 27**

FARM WILD LETTUCE, WILD ACRES CHICKEN, CHARCUTERIE, PICKLED BOLDLY GROWN BEETS, RALPH'S GREENHOUSE ASPARAGUS, BOLDLY GROWN KOHLRABI, WHATCOM BLUE CHEESE, WILD ACRES HARD BOILED EGG, RED ONION, CHIVES, PARSLEY, DIJON VINAIGRETTE (GF)

## SANDWICHES

### **CHICKEN PESTO 19**

GRILLED WILD ACRES CHICKEN BREAST, PESTO AIOLI, FARM WILD LETTUCE, PICKLED RED ONION, FERNDALE FARMSTEAD MOZZARELLA, BREAD IN BLAINE BAGUETTE

### **TOFU BANH MI 18**

MARINATED ISLAND SPRINGS TOFU, HAZELNUT MUSHROOM PATE, FRESNO AIOLI, BREAD IN BLAINE BAGUETTE, QUICK PICKLED DAIKON AND CARROTS, SERRANOS (V, VG ON REQUEST)

## ENTREE

### **TAMALE WAFFLE 18**

TWO FOUR INCH CORNBREAD WAFFLES, CARNITAS, ROASTED POBLANO SALSA, CREME FRAICHE, CILANTRO (GF)

### **SALMON EGGS BENEDICT 23**

BREAD IN BLAINE ENGLISH MUFFIN, FOUR OUNCES SLACK TIDE FISHERIES SOCKEYE SALMON, TWO WILD ACRES POACHED EGGS, HOLLANDAISE

### **CURRIED EGGS BENEDICT 22**

BREAD IN BLAINE ENGLISH MUFFIN, GRILLED CAMELOT FARMS MUSHROOMS, TWO WILD ACRES POACHED EGGS, CURRIED HOLLANDAISE (V)

### **STEAK AND EGGS 27**

FOUR OUNCE TRIMMED NEW YORK STRIP, TWO EGGS, SAUTEED GREENS, HOLLANDAISE, CRISPY POTATOES (GF)

### **RHUBARB PANCAKES 17**

THREE PANCAKES TOPPED WITH A RHUBARB CINNAMON COMPOTE, HOUSE MADE RICOTTA, MAPLE SYRUP(V)

### **BRUNCH POUTINE 21**

CRISPY POTATOES, CAMELOT FARM MUSHROOM GRAVY, GOLDEN GLEN CREAMERY CHEESE CURDS, TWO WILD ACRES FRIED EGGS (GF,V) SUB TOFU SCRAMBLE (VG) 2

### **SPRING VEGETABLE FRITTATA 11**

WILD ACRES PASTURE RAISED EGGS, FEERNDALE FARMSTEAD SCAMORZA AND PARMESAN, CAMELOT FARMS MUSHROOM, RALPH'S GREENHOUSE LEEKS, SPRING TIME FARM SPINACH, DRESSED FARM WILD MICROGREENS

## ADD-ONS

### **WILD ACRES CHICKEN 12**

### **SLACK TIDE SALMON 15**

### **THREE SAUSAGE LINKS 5**

### **ISLAND SPRING TOFU SCRAMBLE 4**

## SUCRE

### **SORBET TRIO 9**

BLOOD ORANGE GRAND MARNIER, HUCKLEBERRY, LEMON

20% GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## **BRUNCH**

SUN 10-2

## **LUNCH**

SAT 12-4

## **DINNER**

THURS 4-9

FRI 4-10

SAT 4-9