

# 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, TWIN SISTER'S PEPPERCORN, SAMISH BAY HERB GOUDA, FRUIT, NUTS, HONEY GEL, PRESERVES, CRACKERS (V, GF UPON REQUEST)

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

## PETITE

### **MAPLE CANDIED BACON 7**

FOUR PIECES OF HEMPLER'S BACON, MAPLE

### **RADISH TOAST 10**

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

### **YOGURT PARFAIT 8**

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

## 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, 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 FIRST CUT FARMS POTATOES (GF)

### **RHUBARB PANCAKES 17**

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

### **BRUNCH POUTINE 21**

CRISPY FIRST CUT FARMS 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, FERNDALE FARMSTEAD SCAMORZA AND PARMESAN, CAMELOT FARMS MUSHROOMS, 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

### **LEMON CHIFFON CAKE 8**

LEMON GLAZE, TWIN BROOKS WHIPPED CREAM

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