



BREAKFAST

SPRING 2019

BREAKFAST BUFFET 24

6:30 AM - 10:30 AM

eggs to order | seasonal waffles to order
hot and cold breakfast staples | smoked salmon | yogurt | pastries
fresh fruit | artisanal cured meats, cheeses, and charcuterie
coffee | tea | juice

BREAKFAST BURRITO 14

whole wheat tortilla | egg whites | chicken sausage | spinach | roasted tomato salsa
bell pepper | onion | beecher's cheese | green salad

STEEL-CUT OATS 9

organic oats | raisins | brown sugar | almonds

NUTELLA SWIRL FRENCH TOAST 16

'macrina' nutella cinnamon swirl brioche | toasted hazelnuts | nutella sauce | maple syrup

AVOCADO TOAST 18

two poached eggs | 'macrina' potato loaf | avocado | preserved tomato | green salad

BUTTERMILK PANCAKE 16

salted caramel | candied pecans | whipped butter | maple syrup

BELGIAN STYLE WAFFLE 16

apple butter | spiced streusel | whipped cream | maple syrup

TWO CAGE-FREE EGGS ANY STYLE 18

choice of all-natural pork sausage, naturally cured bacon, or chicken sausage
breakfast potato hash | choice of toast

CEDAR PLANK SALMON BENEDICT 21

poached eggs | cedar plank salmon | 'macrina' potato loaf | hollandaise | breakfast potato hash

CORNED BEEF HASH 17

poached eggs | hollandaise | preserved tomato | roasted bell pepper

THREE EGG OMELETTE 17

breakfast potato hash | choice of toast
includes 4 ingredients | additional ingredients 1 ea.

MEAT

naturally cured bacon | chicken sausage | all-natural pork sausage | ham
smoked salmon 3 | cedar plank salmon 3

VEGETABLE

tomato | mushroom | spinach | onion | bell pepper

CHEESE

'beechers' cheddar | goat | swiss

MEATS 6

all-natural pork sausage | chicken sausage
naturally cured bacon | ham | cedar salmon

BREADS 4

country white | 9 grain | sourdough
gluten free bread available
bagel with cream cheese 6

FRESH FRUIT PLATE 6

seasonal selection | local berries

QUENCH 4.5

starbucks drip coffee | café latte
cappuccino | espresso | vashon teas
assorted juices

RESTAURANT MANAGER Jin Lee
CHEF DE CUISINE Andrew Cross

**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.
Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs.
We request one check for parties of eight or more and a 20% gratuity will be added.
\$30 Corkage on all outside bottles: per 750 ml. Limit 2 per table. All bottled wines are subject to state tax.
A \$5 charge will be added to all split entrée items.*