



SPRING 2019

BRUNCH

SATURDAYS 10:30 AM - 2:30 PM

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

CORNED BEEF HASH 17

poached eggs | hollandaise | preserved tomato | roasted bell pepper

CEDAR PLANK SALMON BENEDICT 21

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

NUTELLA SWIRL FRENCH TOAST 16

'macrina' nutella brioche | toasted hazelnuts | nutella | maple syrup

BUTTERMILK PANCAKE 16

salted caramel | candied pecans | whipped butter | maple syrup

BELGIAN STYLE WAFFLE 16

apple butter | spiced streusel | whipped cream | maple syrup

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

WATER'S TABLE BREAKFAST BUFFET 22

6:30 AM - 12:00 PM

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

GNOCCHI 19

asparagus | english peas | artichoke | confit garlic | pine nuts | basil | parmesan

WATER'S TABLE COBB 16

choice of cedar smoked salmon, chicken thigh, or grilled salmon
baby iceberg | red onion | radish | candied walnuts | bacon | green goddess dressing

WATER'S TABLE LAKESIDE BURGER 22

natural beef patty | avocado | pancetta | lettuce
tomato | melted onions | swiss cheese | ginger aioli

LOBSTER MAC & CHEESE 19

cavatappi | lobster crème | 'beechers' cheddar

CRAFT BEER BATTERED COD 15

mexican lager by lowercase brewing
french fries | tartar sauce | red cabbage washington apple slaw

QUENCH 4.5

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

BOTTOMLESS MIMOSAS 16

house sparkling | orange juice

RAINY MARY 12

seattle pickle co. bloody mary mix
crater lake pepper vodka

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.