

STARTERS

Kale Avo Caesar	7. 13.
kale, avocado, romaine, hand cut croutons, reggiano, lemon gfo	
Arugula Salad	8. 15.
feta, blueberries, candied pecans, ginger lime vinaigrette vo gf	
Baby Spinach Bowl	9. 17.
house pickled beets, fresh pear, hazelnut, dried cherry, corn shoots, ginger lime vinaigrette vgf	
Brussels	12.
buffalo spice roasted brussel sprouts, honey drizzle, crispy garlic, habanero aioli gf df	
Oven Fries	14.
local yukons, yams, kraft ketchup, garlic aioli gfdf	
Warm Biscuits	9. 14.
scratch-made buttermilk biscuits, honey butter, salt flake butter, blackberry whiskey butter	
Mac + Cheese	13.
macaroni, heavy cream, cheese blend, garlic, onion herbs, panko ADD 100% Dungeness crab +15.	

SEAFOOD

Grilled Prawn Skewers	18.
lime, habanero aioli, garlic toast points gfo	
Raw Oysters on Ice*	19.
half dozen, pink peppercorn mignonette or horseradish cocktail sauce, lemon gf	
Panko Crusted Crab Cakes	23.
100% Dungeness crab, red pepper, sweet corn, panko, arugula, lemon, aioli	
Fresh Local Shellfish	25.
tomato- white wine broth, herbs, baguette + butter gfo	
Sesame Seared Ahi Bites*	20.
smashed avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gf df	

ALL DAY BREAKFAST

Double Strawberry French Toast	20.
strawberry-rhubarb compote, fresh strawberries, 3 slices of vanilla custard soaked brioche bread, powdered sugar, pure maple syrup, whipped cream	
Bacon Berry French Toast	22.
blackberry whiskey butter, hardwood smoked bacon, fresh blueberries, 3 slices of vanilla custard soaked brioche bread, powdered sugar, pure maple syrup, whipped cream	
Farmer's Breakfast	17.
2 eggs*, hashbrowns and hardwood smoked bacon or sausage with your choice of a buttermilk biscuit, french toast, baguette, rye or brioche toast	
Avocado Skillet	19.
hardwood smoked bacon + onion hashbrowns, arugula, avocado, 2 soft poached eggs*, hollandaise, fresh hand-cut pico de gallo on the side gf	
Pulled Pork Skillet	22.
hardwood smoked bacon + onion hashbrowns, smokey BBQ pulled pork, 2 soft poached eggs*, hollandaise, fresh hand-cut pico de gallo on the side gf	
Roasted Brussels Skillet	21.
hardwood smoked bacon + onion hashbrowns, 2 soft poached eggs*, hollandaise, roasted brussel sprouts, fresh hand-cut pico de gallo on the side gf	
Avocado Melt Benny	17. 23.
cheddar, avocado, scratch made biscuit, 2 soft poached eggs*, hollandaise, hashbrowns, hardwood smoked bacon + craft ketchup	
The Classic Benny	15. 21.
shaved ham, scratch made biscuit, 2 soft poached eggs*, hollandaise, hashbrowns, hardwood smoked bacon + craft ketchup	
Dungeness Crab Benny	19. 25.
100% Dungeness crab, arugula, avocado, lemon, scratch made biscuit, 2 soft poached eggs*, hollandaise, hashbrowns, hardwood smoked bacon + craft ketchup	

BURGERS

<i>toasted local Water Tank Bakery bun, lettuce, tomato, pickles, onion, oven wedge fries, craft ketchup + aioli gfo</i>	
Irish Cheddar Bacon Burger	25.
8oz local pasture raised beef patty*, Guinness sauce gfo	
Wild Salmon	26.
seared wild salmon* fillet, fresh lemon + pickled ginger df	

BRUNCH

BEVYS	
Fresh Orange Juice	8.
pressed to order	
Mimosa	10.
orange, hibiscus, cranberry-mint, honey-apple or blackberry-lemon	
Bloody Mary	12.
we've got caesars too. name your spice level	
Irish Coffee	10.
Irish whiskey, sugar, samish island coffee, whip	
Local Beer on Tap	8.
from Farmstrong Brewing, Burlington. ans Terramar Brewstillery, Bow	

MINI MIMOSA FLIGHT

3 flavors 15.

- apple-honey
- hibiscus
- cranberry-mint
- orange
- blackberry-lemon

COFFEE BAR

Caffè Latte	5.5
local samish island coffee co espresso with oat, coconut, whole or 2% milk	
add syrup +.50	
salted caramel, pistachio, ginger, hazelnut, caramel, vanilla, chocolate, lavender or pumpkin spice	
add whip +1.	
add a shot of espresso +2.	
Tea Latte	6.
<ul style="list-style-type: none"> • rooibos lavender • vanilla matcha • ginger chai 	
Organic Tea	4.75
rooibos hibiscus, earl grey, green, chai, oolong jasmine, chamomile citrus, lemon ginger, dandelion peach, decaf green	
Cob Herbal Tea	4.75
soothing corn silk + lemon balm, hand blended + bagged in a cotton pouch	
Hot Cocoa	6.
with marshmallows, whipped cream + sprinkles	
Mocha	6.5
espresso, chocolate, whipped cream + sprinkles	
Brewed Coffee	4.5
from samish island coffee co.	
Espresso Martini	15.
espresso, vodka, kahlua	

Sunday Brunch

