

BISCUIT BENNY'S

a big homemade buttermilk biscuit, 2 soft poached eggs*, hollandaise hashbrowns, Hempler's bacon + craft ketchup

Smokey Pulled Pork 16. | 21.
cheddar + shaved jalapeños

The Classic 15. | 20.
shaved ham

Roast Tomato 14. | 18.
avocado + arugula

Dungeness Crab 17. | 23.
arugula, avocado + lemon

BREAKY

enjoy a proper sunday breakfast

Biscuits + Gravy 14.
2 homemade buttermilk biscuits, from scratch creamy mushroom gravy, Hempler's bacon

Tres Leches French Toast 16.
vanilla custard soaked brioche bread, pure maple syrup fresh berries + whipped cream

Farmer's 15.
2 eggs*, hashbrowns and Hempler's bacon with your choice of french toast, a biscuit, toast or baguette

The Skillet 14.
Hempler's bacon + onion hashbrowns topped with 2 soft poached eggs*, hollandaise, herbs and asparagus spears

Avocado Toscana 17.
mashed avocado, gluten-free grain toast, arugula tomato, olives, goat cheese, salt flakes, lemon
add an egg* or Hempler's bacon +3.

Pulled Pork + Pico Skillet 20.
Hempler's bacon + onion hashbrowns topped with smokey BBQ pulled pork, 2 soft poached eggs*, hollandaise fresh hand-cut pico de gallo on the side

charges apply for special requests - menu items based on availability.

*washington state warning: consuming raw or undercooked shellfish, meat or eggs can cause serious illness.

BOWLS

lighter fare to get started

Kale Avo Caesar 6. | 11.
baby romaine, crostini, reggiano, lemon

Arugula Salad 5. | 10.
chèvre, blueberries, candied pecans, mint vinaigrette

Beet + Arugula Salad 14.
balsamic, blueberries, candied pecans, mint vinaigrette v gf

Steamed Clams 18.
baguette, butter and your choice of broth: creamy corn chowder, garlic-white wine, saffron-marinara gfo

BURGERS

served with lettuce, tomato, onion, pickles, oven wedge fries, craft ketchup + aioli

Certified Double R Ranch* 24.
our 1/2 lb. beef patty, Hempler's bacon + cheddar

Wild Salmon 26.
fisherman-direct sourced, seared salmon, pickled ginger

BOARDS

share-able local favorites

Grilled Prawn Skewers 17.
lime, habañero aioli, garlic toast points

Raw Oysters on Ice* 19.
a half dozen, pink peppercorn mignonette or horseradish cocktail sauce gf

Panko Crusted Crab Cakes 28.
100% Dungeness crab, red pepper, sweet corn panko, arugula, lemon, aioli

Crab Mac 23.
100% Dungeness crab, macaroni, heavy cream cheese blend, garlic, onion, herbs, toasted panko

ADDS

favorite side dishes 8.

Mac + Cheese

Oven Fries

Hashbrowns

2 Biscuits + Jam

French Toast

Garlic Toast

Hempler's Bacon

Baguette + Extra Virgin Olive Oil

MIMOSA FLIGHT

3 mini mimosas of your choice 15.

- orange
- hibiscus
- lychee
- blackberry-lemon
- grapefruit -elderflower

BEVYS

Fresh Orange Juice 8.
pressed to order

Mimosas 10.
grapefruit-elderflower, lychee, orange, hibiscus or blackberry lemon

Bloody Mary 11.
we've got caesars too. name your spice level.

Caffè Latte 5.
proudly serving samish island coffee co with oat, coconut, whole or 2% milk
add syrup: ginger, hazelnut, caramel, vanilla, chocolate, lavender or pumpkin spice 5.5

Rooibos Lavender Latte 6.

Chai Ginger Latte 6.

Vanilla Matcha Latte 6.

Organic Tea 4.5
ask about our selection of black, green and herbal

Cob Herbal Tea 4.5
corn silk + lemon balm blended + bagged by hand

Hot Cocoa 6.
with whipped cream + sprinkle

Brewed Coffee 4.
using samish island coffee co. fresh roast



cob + cork
the corner house at the crossroads