

STARTERS

Kale Avo Caesar 7. | 12.
kale, avocado, romaine, hand cut croutons, reggiano, lemon gfo

Arugula Salad 9. | 14.
chèvre, blueberries, candied pecans, lime vinaigrette vo gf

Baby Spinach Bowl 9. | 16.
house pickled beet + onion, fresh pear, dried cherries, hazelnuts, lime vinaigrette vgf

Brussels 12.
buffalo spice roasted brussel sprouts, honey drizzle, crispy garlic, habanero aioli gf df

Warm Biscuits 9. | 14.
flakey, made-from-scratch buttermilk biscuits, honey butter, salt flake butter, blackberry whiskey butter

SEAFOOD

Grilled Prawn Skewers 18.
lime, habanero aioli, garlic toast points gfo

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, panko

Steamed Clams 25.
tomato, saffron + white wine broth, herbs, baguette + butter gfo
when available

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,, pure maple syrup, powdered sugar, whipped cream

Bacon Berry French Toast 22.
blackberry whiskey butter, Hempler's bacon, fresh blueberries, 3 slices of vanilla custard soaked brioche bread, pure maple syrup, powdered sugar, whipped cream

Farmer's Breakfast 16.
2 eggs*, hashbrowns and Hempler's bacon with your choice of french toast, a biscuit, baguette, rye or brioche toast

Avocado Skillet 19.
Hempler's bacon + onion hashbrowns topped with arugula, avocado, 2 soft poached eggs* + hollandaise, fresh hand-cut pico de gallo on the side gf

Pulled Pork Skillet 22.
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 gf

Roasted Brussels Skillet 21.
Hempler's bacon + onion hashbrowns topped with 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, Hempler's bacon + craft ketchup

The Classic Benny 15. | 21.
shaved ham, scratch made biscuit, 2 soft poached eggs*, hollandaise, hashbrowns, Hempler's bacon + craft ketchup

Dungeness Crab Benny 19. | 25.
100% Dungeness crab, arugula, avocado + lemon, scratch made biscuit, 2 soft poached eggs*, hollandaise, hashbrowns, Hempler's bacon + craft ketchup

BURGERS

toasted brioche bun, lettuce, tomato, pickles, onion, oven wedge fries, craft ketchup + aioli gfo

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

Wild Salmon 26.
seared 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 11.
we've got caesars too, name your spice level

Irish Coffee
Irish whiskey, sugar, coffee, whip

Local Beer on Tap 8.
Pilsner and IPA Farmstrong Brewing, Burlington. Lager-Terramar, Bow

THE MIMOSA FLIGHT

3 mini mimosas of your choice 15.

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

COFFEE

BAR

Caffè Latte 5.
local samish island coffee co espresso with oat, coconut, whole or 2 % milk

add a shot of 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.
• rooibos lavender
• vanilla matcha
• ginger chai

Organic Tea 4.5
rooibos hibiscus, earl grey, green, chai, oolong jasmine, chamomile citrus, lemon ginger, dandelion peach, decaf green

Cob Herbal Tea 5.
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.
freshly roasted samish island coffee

Espresso Martini 15.
espresso, vodka

Sunday Brunch



cob + cork

the corner house at the crossroads