

SMALL PLATES

Honey Brussels	12.
buffalo spice, honey drizzle, crispy garlic, habanero aioli gf df	
Oven Fries	14.
local yukons, yams, kraft ketchup, garlic aioli gdf	
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 crabmeat +15.	
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, lemon gf	
Crab Cakes	25.
100% Dungeness crab, red pepper, sweet corn, panko, arugula, lemon, aioli	
Steamed Clams	26.
tomato- white wine broth, herbs, baguette + butter gfo	
Seared Ahi Bites*	20.
sesame, avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gf df	
Chicken Skewers	16.
tamari peanut sauce, scallions gf df	
 v-vegan gf-gluten free vgf-vegan + gluten free df-dairy free vo-vegan option available gfo-gluten free option available	
 a gratuity of 23% is added to parties of 7 or more.	

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

ALL DAY BRUNCH

Breakfast Bowl	21.
3 cage-free eggs scrambled with sausage crumbles, mushrooms, onions, red bell pepper and kale piled on top of Irish Cheddar and rosemary breakfast potatoes gf	
Bacon Berry French Toast	22.
blackberry whiskey butter, hardwood smoked bacon, fresh blueberries, 3 slices of vanilla custard soaked Texas toast, powdered sugar, pure maple syrup, whipped cream	
Farmer's Breakfast	17.
2 cage-free eggs*, hardwood smoked bacon or ham, rosemary breakfast potatoes, craft ketchup, and choice of biscuit, rye or brioche toast French toast/maple syrup or Water Tank Bakery baguette +2.	
Barbecue Beef Skillet	27.
rosemary breakfast potatoes, shredded Angus rib eye, house barbecue sauce, 2 soft poached cage-free eggs* + hollandaise, chimichurri + pickles on the side gf	
Biscuit Benny	18. 24.
buttermilk biscuit, avocado or ham, 2 soft poached cage-free eggs*, hardwood smoked bacon, house hollandaise, rosemary breakfast potatoes + craft ketchup	
Dungeness Crab Benny	20. 26.
100% Dungeness crab, arugula, avocado, lemon, buttermilk biscuit, 2 soft poached eggs*, hollandaise, hardwood smoked bacon, rosemary breakfast potatoes + craft ketchup	
Wild Salmon Burger*	26.
seared salmon fillet, toasted potato bun, lettuce, onion, tomato, pickles, pickled ginger, oven wedge fries, craft ketchup + aioli gfo	
Dublin Smash Burger	18.
pasture raised beef*, Irish Cheddar, lettuce, tomato, onion, pickles, potato bun, oven fries, aioli, craft ketchup gfo add egg +3. add avocado +4. add bacon +5 add a patty +6.	

SALADS

Kale Avo Caesar	7. 13.
kale, avocado, romaine, hand cut croutons, reggiano, lemon gfo	
Arugula Salad	8. 15.
feta, blueberries, candied pecans, raspberry lime vinaigrette vo gf	
Beet + Spinach	9. 17.
house pickled beets, fresh pear, hazelnut, dried cherry, popcorn shoots, raspberry lime vinaigrette vgf	

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	
Local Beer on Tap	8.
from Farmstrong Brewing, Burlington. and 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 almond, coconut, oat, whole or 2% milk	
add syrup	+ .50
-salted caramel, pistachio, hazelnut, ginger, chocolate, lavender, caramel, chai, vanilla, or pumpkin spice	
add whip	+ 1.
add a shot of espresso	+ 2.
Matcha Latte	6.
add syrup	+ .50
add whip	+ 1.
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	
Brewed Coffee	4.5
from samish island coffee co.	
Espresso Martini	15.
espresso, vodka, kahlua	
Irish Coffee	10.
Irish whiskey, sugar, samish island coffee, whip	

Sunday Brunch

