

STARTERS

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.

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, 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

Wild Salmon Burger* 26.
toasted potato bun, lettuce, onion, tomato,
pickles, pickled ginger, oven wedge fries,
craft ketchup + aioli gfo

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

Bow Breakfast Bowl 23.
3 cage-free eggs scrambled with mushrooms, onions, red bell
pepper, kale and fresh herbs piled on top of Irish cheddar,
sausage and hashbrowns served with pico, avocado + scallions

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*, hashbrowns and hardwood smoked bacon
or sausage with your choice of a buttermilk biscuit, french
toast, baguette, rye or brioche toast

Pulled Pork Skillet 22.
hardwood smoked bacon + onion hashbrowns, smokey BBQ pulled
pork, 2 soft poached cage-free eggs*, hollandaise,
fresh hand-cut pico de gallo on the side gf

Avocado Melt Benny 18. | 24.
cheddar, avocado, scratch made biscuit, 2 soft poached cage-
free eggs*, hardwood smoked bacon, fresh hand-cut pico de
gallo, hollandaise, hashbrowns + craft ketchup

The Classic Benny 17. | 22.
shaved ham, scratch made biscuit, 2 soft poached
cage-free eggs*, hardwood smoked bacon, hollandaise,
hashbrowns + 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

Dublin Smash Burger 18.
pasture raised beef*, Irish Cheddar, lettuce, tomato, onion,
pickles, potato bun, oven fries, aioli, craft ketchup gfo
add bacon +5.
add a patty +6.

SALADS

Kale Avo Caesar 8. | 15.
kale, avocado, romaine, hand cut croutons,
reggiano, lemon gfo

Arugula Salad 9. | 16.
feta, blueberries, candied pecans,
raspberry lime vinaigrette vo gf

Beet + Spinach 10. | 17.
house pickled beets, fresh pear, hazelnut, dried cherry,
popcorn shoots, raspberry lime vinaigrette vgf

BRUNCH

BEVYS 23.
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



cob + cork

the corner house at the crossroads