

BISCUIT BENNY'S

our scratch-made buttermilk biscuit, 2 soft poached eggs*, hollandaise, hashbrowns, Hempler's bacon + craft ketchup

Avocado Melt 17. | 23.
cheddar, avocado, radish + fresh, hand-cut pico de gallo

The Classic 15. | 21.
shaved ham

Dungeness Crab 18. | 24.
100% Dungeness crab, arugula, avocado + lemon

BOWLS

Kale Avo Caesar 7. | 12.
baby romaine, crostini, reggiano, lemon gfo
lighter fare

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

House Greens 16. | 21.
romaine, arugula, squash, curried chickpea, toasted hazelnut, dried cherry, pickled onion, radish, lime vinaigrette vgf

Steamed Clams 18.
herbs + spices, garlic, white wine, baguette, butter gfo
when available

BURGERS

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

Certified Double R Ranch* 24.
a toasted brioche bun topped with our hand formed 1/2 lb. beef patty, Hempler's bacon + cheddar

Wild Salmon 26.
fisherman-direct sourced, seared salmon, fresh lemon + pickled ginger on a toasted brioche bun df

Pulled Pork 20.
a toasted brioche bun piled high with our smokey BBQ pulled pork + cabbage slaw df

BREAKY

enjoy a proper sunday breakfast

Tres Leches French Toast 17.
vanilla custard soaked brioche bread, pure maple syrup, fresh berries + whipped cream

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

Asparagus Skillet 18.
Hempler's bacon + onion hashbrowns topped with 2 soft poached eggs*, hollandaise, herbs + asparagus spears gf

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

Pulled Pork + Pico Skillet 21.
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

BOARDS

share-able local favorites

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, toasted panko

gfo-gluten free option available v-vegan gf-gluten free vgf-vegan + gluten free df-dairy free vo-vegan 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.

ADDS

favorite side dishes 8.

Asparagus Spears

Fresh Berries

Roasted Squash

Mac + Cheese

Oven Fries

Hashbrowns

2 Biscuits + Jam

French Toast

Garlic Toast

Hempler's Bacon

Baguette + EVOO

THE MIMOSA FLIGHT

3 mini mimosas of your choice

- orange
- hibiscus
- cranberry-mint
- pomerol
- blackberry-lemon
- featured flavor

15.

BEVYS

Fresh Orange Juice 8.
pressed to order

Mimosa 10.
orange, hibiscus, cranberry-mint, pomerol 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 +syrup: pistachio, 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.
freshly roasted samish island coffee



cob + cork
the corner house at the crossroads