



## SUNDAY BRUNCH MENU

*Table Service – Breads & Sweets Served with Fresh Fruit*

### STARTERS & SHAREABLES

#### **Crab & Shrimp Cakes**

Dungeness Crab / Bay shrimp / Citrus / Saffron Reduction / Chipotle Aioli 22

#### **Wild Mushroom Toast**

Foraged Mushrooms / Thyme Cream / Charred Sourdough / Poached Egg

#### **Calamari**

Semolina Breaded Calamari / Marinara / Chipotle 16

#### **Caesar Salad**

Crisp Romaine / Focaccia Croutons / House Dressing / Parmesan / Anchovy  
Large 22 Small 13

### BRUNCH CLASSICS

*Served with Breakfast Potatoes and Dressed Greens*

#### **Crabcake Benny**

Wildflour Crabcakes / Biscuits / Candied Jalapenos / Hollandaise 23

#### **Biscuit & Gravy**

Biscuits / Sausage gravy / Two Eggs any Style 18

#### **Sweet Potato, Kale & Chorizo Hash**

Chorizo / Sweet potatoes / Spinach / Chipotle crema / 2 Eggs any Style 21

#### **Monte Cristo**

Battered Brioche / Roast Turkey / Roast Ham / Swiss Cheese / Dijon / Served with Sides of Seasonal Compote and Maple Syrup 18

#### **PNW Burger**

Wagyu Beef / Cheddar / Caramelized Onion / Tomato Jam / Bacon / Spring Mix / Garlic Aioli 22

#### **Tortellini Piselli**

Cheese Tortellini, Prosciutto, Mushrooms, English Peas, Cream Sauce  
*(No Breakfast Potatoes Included)* 23

#### **Pasta Primavera**

House-Made Casarecce Pasta / Parmesan Cheese / Spring Vegetables / Garlic Sauce / Fennel Seed  
*(No Breakfast Potatoes Included)* 20

#### **Western Frittata**

(Open-Face Omelet) Ham / Peppers / Onions / Aged Cheddar 20

#### **3 Cheese Frittata**

(Open-Face Omelet) Cheddar / Swiss / Parmesan Cheese 19

#### **Halibut & Chips**

Bodhizafa Battered Halibut / House Cut Fries / Slaw / Wicked Tartar Sauce 30

\*Please make your server aware of any food allergies or dietary restrictions  
\* Consuming raw or undercooked meat may increase the risk of food born illness.