

croque madame brioche, cave aged gruyere, mornay sauce, jambon, sunny side up egg	12
fried chicken & waffles stokesberry chicken, savory waffle, sausage gravy, braised greens	14
walnut french toast spiced batter, thyme maple syrup, seasonal compote, orange sea salt butter	12
planked benney grilled bread, poached eggs, jambon, bloody mary hollandaise	14
nettle gnocchi sautéed kale, pancetta, brown butter, poached skagit egg	13
brown butter polenta sautéed pea vines, baby turnips, roasted baby beets, sweet double cream	12
breakfast pizza fried duck egg, beecher's blank slate, caramelized onions, smoked bacon, arugula	12
grilled hanger steak herbed potato hash brown, wilted spinach, fried shallots, skagit egg	15
"louie louie" butter lettuce, romaine & arugula, louis dressing, avocado, oregon pink shrimp, deviled egg	13

SIDES

stone fruit salad almond gelée, tarragon, crème fraiche	6
breakfast breads sweet muffin, savory scone, butter & jam	4
steel cut oats toasted hazelnuts, cherries, warmed milk	6

olsen potatoes rogue blue & local cheddar	5
skagit river ranch organic sausage patty or smoked bacon	4
two eggs any way you like or deviled	4
cup of soup daily selection	5

TASTE Responsibly

Ⓣ 60% of these menu items come from Washington & Oregon
 craig Hetherington | executive chef
 chris windolph | sous chef
 lucy damkoehler | pastry chef