


frittata			
oyster mushrooms, olsen's potatoes, fresh herbs, mache salad, thyme vinaigrette			12
fried chicken & waffle			
stokesberry buttermilk chicken, bluebird grains waffle, sausage gravy, warmed mustard greens			14
brioche french toast			
spiced batter, thyme maple syrup, seasonal compote			11
planked benney			
grilled walnut bread, poached eggs, jambon, bloody mary hollandaise			14
chili relleno			
braised short ribs, cumin gouda, avocado puree, ranch beans, rojo honey			13
baked eggs			
local succotash, farm eggs, fried leeks, hash browns			12
smoked salmon flatbread			
lummi island wild smoked salmon, shaved red onions, crème fraîche, fines herbes			12
monte cristo			
battered brioche, house concord grape jam, roasted turkey, niman ranch ham			14
"louie louie"			
butter lettuce, romaine & arugula, louis dressing, avocado, oregon pink shrimp, deviled egg			15
skagit river ranch organic beef burger & frites*			
local gouda, dijon aioli, spicy pickled red onions, fried leeks, red oak lettuce			12
sides		sweets	
washington apples		warm polenta pudding	6
salted caramel, lemon yogurt	6	rhubarb agrodolce, parsley ice cream	
breakfast breads		peanut butter & jelly ice cream sandwich	6
sweet muffin, savory scone, butter & jam	4	concord grapes, hot chocolate, candied bacon	
steel cut oats		house-made ice cream	5
toasted hazelnuts, tart cherries, warmed milk	6	daily whimsy	
TASTE potatoes gratin		warm cookies	4
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	4		

craig hetherington | executive chef  
zack chamberlain | sous chef  
lucy damkoehler | pastry chef

 69% of these menu items come from Washington and Oregon

18% gratuity is added to parties of 6 or more. | \*Washington State Department of Health would like you to know that foods served raw or undercooked may pose a health risk.