

# BREAKFAST

### AVAILABLE 8:00 AM-12:00 PM

Smoked Salmon Hash\* poached egg, hollandaise, caramelized onions, roasted peppers, foraged mushrooms, dill 26

Crab Cake Benedict\* poached egg, dungeness crab, charred tomato aioli, hollandaise, bacon gremolata, choice of breakfast potatoes or local greens tossed in honey vinaigrette 25

Eggs Benedict\* poached eggs, English muffin, Canadian bacon, hollandaise, choice of breakfast potatoes or local greens tossed in honey vinaigrette 16

Garden Omelette (\*\*) heirloom tomato, Nestucca Bay Meda, foraged mushrooms, caramelized onions, choice of breakfast potatoes or local greens tossed in honey vinaigrette 21

Pork Chop Hash\* poached egg, caramelized onions, seasonal chutney 20

Hang Town Fry fritata style, pan fried oysters, lardon, caramelized onions, charred tomato aioli, basil oil 19

Lox Board honey horseradish Meda cheese, capers, six minute egg, pickled red onion, rye crisp, mustard 24

Brioche French Toast 5 brioche, housemade berry syrup, whipped cream, powdered sugar 14

**Vegetable Haystack** > gluten-free toast round, crushed avocado, lemon, basil, braised greens, foraged mushrooms, heirloom tomato 17

Classic Breakfast\* two eggs your way, two pieces of bacon, breakfast potatoes 15

Oatmeal brown sugar, raisins bowl 10 cup 5

## SIDES

Fruit seasonal fruit selection 5

Bacon thick cut, smoked 5

One Egg any way, organic 2

Toast choice of wheat, sourdough, English muffin or gluten-free 4

Vegan Segetarian Dairy-free Gluten-free Please inform your server of any dietary restrictions as dishes can be modified.
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



RESTAURANT & BAR

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