

new leaf cafe

feast & pleasure
since 2005

GF= Gluten Free GFO= Gluten Free Option

SAVORY FAVORITES

TWO EGGS YOUR WAY*

cooked to order, with your choice of two strips of bacon, or Jones Family Farm Spicy Chicken sausage, or ham steak, with New Leaf potatoes \$10 (GF)
Add a slice of buttery brioche with jam \$1.50

BISCUITS AND GRAVY

house made biscuits with pork sausage gravy \$10
Add 2 eggs your way* \$2

DUCK CONFIT HASH*

tender duck sauteed with carrots, onions, potatoes, and touch of marsala, topped with two poached eggs \$14 (GF/dairy free)

CHICKEN AND WAFFLES

fried Mad Hatcher chicken breast with crispy pancetta and house made buttermilk syrup on a Belgian waffle \$14

WILD MUSHROOM AND SPINACH OMELETTE*

portabello, crimini, and oyster mushrooms, roasted tomatoes, spinach, goat cheese and truffle oil, with New Leaf potatoes \$14 (GF)

SHRIMP AND GRITS*

house made white cheddar grits with spicy tomato sauce, caramelized onions, spinach and corn, topped with three shrimp and green onions \$14 (GF)

the BENEDICTS

TRADITIONAL EGGS BENEDICT*

poached eggs and ham on an English muffin with hollandaise and New Leaf potatoes \$14 (GFO)

SMOKED SALMON BENEDICT*

poached eggs, house-smoked salmon, red onion and capers on an English muffin with hollandaise and New Leaf potatoes \$14 (GFO)

VEGGIE BENEDICT*

poached eggs, spinach and tomato on an English muffin with hollandaise and New Leaf potatoes \$14 (GFO)

CRAB CAKE BENEDICT*

poached eggs, house-made fresh Dungeness crab cakes on an English muffin with hollandaise and New Leaf potatoes \$18 (GFO)

SIGNATURE COCKTAILS

BERRIES AND BUBBLES

prosecco topped with fragola italian wild strawberry liqueur \$12

NAUGHTY CHAI

Harmony chai tea, Heritage Brown Sugar Bourbon and milk over ice \$12

AURORA AZUL

house infused blueberry jalapeno tequila and pineapple juice \$10

SWEET EATS

HOUSE MADE MAPLE COCONUT GRANOLA

fresh berries and choice of soy milk, almond milk, cow milk or yogurt \$8 (GF, dairy free, nut free, vegan)

MONTE CRISTO SANDWICH

a classic triple decker with roasted turkey, ham, cheddar and swiss cheese, batter dipped and grilled, served with house made tomato jam and a side salad with white balsamic dressing \$14

BELGIAN WAFFLE

whipped butter & house made buttermilk syrup \$8
Add fresh blueberries and whipped cream \$4
Add 1oz organic maple syrup \$1

GLUTEN-FREE BELGIAN WAFFLE

whipped butter & house made buttermilk syrup \$8
Add fresh blueberries and whipped cream \$4
Add 1oz organic maple syrup \$1 (GF)

CINNAMON ROLL FRENCH TOAST

griddled Brown Bear Baking's cinnamon rolls with berry compote \$10

SIDES

Bacon \$3	New Leaf	Mixed greens with
Ham Steak \$3	Potatoes \$3	vinaigrette \$5
Local Chicken	Brioche toast with	Hollandaise
Sausage Links \$4	jam (2pcs) \$3	Sauce \$3
2 Eggs "your way" \$4	Biscuit with jam \$3	Organic Maple
Seasonal Fruit \$6	White Cheddar	Syrup \$1
	Grits \$4	

*Consuming raw or under cooked meat or seafood may increase your chances of acquiring a food borne illness.

\$2 split plate charge for entrees. 20% gratuity will be added to parties of 5 or more.

Please notify your server of split checks at the time you place your order.

brunch cocktails

BERRIES AND BUBBLES

prosecco topped with fragola italian wild strawberry liqueur \$12

NAUGHTY CHAI

Harmony chai tea, Heritage Brown Sugar Bourbon and milk over ice \$12

DAMN GOOD BLOODY MARYS

choose from our house infused spirits...

*black peppercorn vodka \$10

*dill pickle vodka \$12

*jalapeno tequila \$10

with so many delicious options, you'll be tempted to try more than one!

STRAWBERRY SUNRISE

house infused strawberry tequila and orange juice \$10

AURORA AZUL

house infused blueberry jalapeno tequila and pineapple juice \$10

MIMOSA

prosecco and orange juice \$8

beverages

NEW LEAF BLEND COFFEE

roasted and blended right here on Orcas by Local Goods \$3

ICED HARMONY CHAI

our friend Holly's signature blend of sweet and spice, served over ice \$4

JUICES

Orange, Apple, Cranberry, Grapefruit, V-8 \$4

ORGANIC TEA

English Breakfast, Earl Grey,
Jade Green, Rosy Chamomile,
Vanilla Rooibos,
Sweet Licorice Mint

\$3