

portage bay

LOCAL. ORGANIC. SUSTAINABLE.

BEVERAGES

FRESH SQUEEZED JUICES FROM COLUMBIA GORGE ORGANIC

orange, grapefruit, apple 4⁷⁵
lemonade, berry-lemonade 4

COFFEE 3⁷⁵

our own signature, dark-roast blend, organic & fair-trade, roasted to our own specifications by **fonte coffee**.

ESPRESSO

organic, fair-trade, nathan's blend from **fonte coffee**.
(due to building restrictions, not available at our ballard location)

HOT TEAS FROM CHOICE ORGANIC 3⁵

black: earl grey, english breakfast
herbal: licorice mint
green: jasmine

ORGANIC, FAIR-TRADE ICED TEA 2⁷⁵

barnes & watson tropical blend.

PELLEGRINO SPARKLING WATER .5L 3⁵

COKE, DIET COKE, SPRITE 2⁵

MIMOSAS 8 glass / 28 pitcher
vandori prosecco with your choice of juice.

BLOODY MARY 8
local **seattle pickle company** makes our bloody mary amazing. **gekkeikan** sake, crisp pickled vegetable garnish, chipotle salt rim.

BEER & WINE
ask your server for today's selection

FOR THE KIDS

for our diners who are 12 and under

THE MINI PHIL 6

1 scrambled organic egg*, 1 slice of bacon, roasted organic potatoes.

KID'S PANCAKE 6

occasionally actually looks reminiscent of a certain cartoon mouse.

KID'S FRENCH TOAST 6

2 pieces for a smaller appetite.

KID'S GRILLED CHEESE 6

tillamook cheddar, house-made honey wheat, fruit on the side.

KID'S GRAINS 6

a smaller bowl of oatmeal finished with your choice of milk.

SIDES

HOUSE-MADE BREADS

whole wheat toast, 2⁵
gluten-free toast, 4
yukon gold english muffin, 2⁵

SIDE OF STIEBRS ORGANIC EGGS* (2) 3⁵

THE MEATS

hill's pepper bacon, 4⁵
house-cured, **carlton farms** pork loin, 3⁵
uli's sausages, 4
apple chicken
maple pork

HERB-ROASTED ORGANIC POTATOES 3

SIDE OF SEASONAL FRESH FRUIT 4⁵

SIDE ORGANIC HOUSE SALAD 4⁵

EAT LIKE YOU GIVE A DAMN

this is just a sample of the local food producers with whom we are proud to work:

FULL CIRCLE FARMS 27.1mi
OXBOW FARM 23.1mi
RALPH'S GREENHOUSE 65.2mi
COLLINS FAMILY ORCHARD 148mi
HAYTON BERRY FARMS 54.8mi
THEO CHOCOLATE 2.2mi
FONTE COFFEE ROASTERS 8.5mi
CARLTON FARMS 222mi
ISLAND SPRING ORGANIC TOFU 21.9mi
BLUEBIRD GRAINS 185mi
HALES ALES 2.7mi
SAMISH BAY CHEESE 72.6mi
21 ACRES FARMS 23.8mi
STIEBRS FARM 63.9mi
SHIPWRECK HONEY 9.8mi
ULI'S FAMOUS SAUSAGE 2.6mi
HILL'S PREMIUM MEATS 260mi
ALVAREZ ORGANIC FARMS 187mi
COLUMBIA GORGE ORGANIC 240mi
BEECHER'S HANDMADE CHEESE 3.9mi
CRESCENT BAY FOODS 39mi
SIDHU FARM 39.7mi

roosevelt 4130 roosevelt way ne seattle, wa 98105 206.547.8230
south lake union 391 terry ave n seattle, wa 98109 206.462.6400
ballard 2821 nw market st seattle, wa 98107 206.783.1547
sixty-fifth 900 ne 65th seattle, wa 98115 206.529.3252

visit us online for reservations and private dining information. portagebaycafe.com

portage bay

LOCAL. ORGANIC. SUSTAINABLE.

BENEDICTS

served atop our organic house-made, yukon gold english muffins, with organic, herb roasted potatoes or a simple green salad. substitute fruit or sautéed heavy greens, 2.

DUNGENESS CRAB CAKE BENEDICT

dungeness crab cakes with lemon & dijon, 2 poached, organic **stiebrs farm** eggs*, fresh hollandaise, tarragon garnish. 18⁵

SMOKED SALMON BENEDICT

2 poached, organic **stiebrs farm** eggs*, wild, hot-smoked alaskan sockeye, fresh hollandaise. 17

CLASSIC BENEDICT

2 poached, organic **stiebrs farm** eggs*, house-cured, sliced molasses pork loin from **carlton farms**, fresh hollandaise. 15

PORK BELLY BENEDICT

maple-glazed, **carlton farms** pork belly, 2 poached, organic **stiebrs farm** eggs*, organic arugula, fresh hollandaise. 16⁵

WEST COAST BENEDICT

2 poached, organic **stiebrs farm** eggs*, fresh organic spinach and sliced tomato, avocado salsa, fresh hollandaise. 14 with **hill's** pepper bacon, 17

GRAINS

ORGANIC STEEL CUT OATS (V)

slow cooked in water & finished with your choice of hormone-free 2%, organic soy or rice milk. served with a side of fruit. 9⁵

HOMEMADE ORGANIC GRANOLA PARFAIT

toasted organic oats, almonds & sunflower seeds, shredded coconut & dried cranberries. sweetened with organic fair-trade brown sugar & **shipwreck** honey, then topped with organic vanilla yogurt, seasonal fruit compote. 10⁵

HOUSE FAVORITES

MIGAS

3 organic **stiebrs farm** eggs* scrambled with chipotle & cumin, **tillamook** medium & **beecher's** sharp white cheddar, fresh basil, sour cream & house-made salsa, folded into a large, gmo-free flour tortilla. avocado salsa garnish, herb roasted organic potatoes. 13⁷⁵
add **uli's** sausage (apple chicken, maple pork or chorizo), 3⁵
add **carlton farms** verde pork, 3⁵

SHRIMP & GRITS

bob's red mill corn meal, **beecher's** flagship cheddar & organic white hominy grits, sautéed american gulf prawns, **hill's** pepper bacon crumbles, organic chive garnish. 15⁵ with an organic egg*, 17⁵
make it vegetarian by subbing sautéed greens & an egg*, 16⁵

THE BREAKFAST SANDWICH

2 organic scrambled eggs*, **hill's** pepper bacon, house-made sweet tomato jam, organic arugula, **beecher's** dulcet on house-made potato bread. served with green salad or herb roasted, organic potatoes. 14⁵

FARMER'S HASH (GF) (V**)

3 organic over-easy eggs*, a variety of local, organic, sustainably grown fresh vegetables, roasted onions, fingerling potatoes, fresh herbs. served with organic, house-made whole wheat toast and your choice of:
locally sourced corned beef, **uli's** apple chicken, maple pork or chorizo sausage, **hill's** pepper bacon, or **carlton farms** pork belly. 14⁵
wild, hot-smoked alaskan sockeye salmon, 15⁵
vegetarian option of sautéed mushroom, 13⁵
vegan option of sautéed mushroom and **island spring tofu, 14

SANDRA'S BREAKFAST BURRITO

uli's chorizo & roasted **carlton farms** pork shoulder, organic potatoes, spicy bean blend, **samish bay** queso fresco, organic sour cream, wrapped in a large, gmo-free flour tortilla. topped with our rancho sauce made with chiles & **theo's** dark chocolate, & a sunny-side up organic egg*. 13⁵

THE BREAKFAST BAR

the one thing we are known for is our breakfast bar. order anything from this portion of the menu, and when your plate arrives, take it up and top your meal with our selection of seasonal fruit, nuts, & whipped cream.

all items served with 100% pure, organic maple syrup.

splitting a breakfast bar item, 6 single trip to the bar without an entrée, 9

GLUTEN-FREE FRENCH TOAST (GF)

house-made, gluten-free bread, rich egg batter, powdered sugar garnish. 15⁷⁵

LEMON POPPYSEED BAKED FRENCH TOAST

organic, house-made challah baked with vanilla, egg, cream & poppy seeds, then sliced, grilled and topped with lemon curd. 13⁵

VEGAN BANANA PANCAKES (V) (GF)

organic rice flour, organic rice milk, organic, fair-trade bananas, powdered sugar garnish. 13⁵

CLASSIC PANCAKES

organic **bluebird grain farms** heirloom wheat, organic yogurt, brown sugar, vanilla. 11⁵

SWEDISH PANCAKES (GF)

organic rice & tapioca flour cakes, lingonberry compote, lingonberry compound butter, powdered sugar garnish. 12⁵

BANANAS FOSTER FRENCH TOAST

classic french toast, **the kraken** rum & caramel sauce, sautéed organic, fair-trade bananas, powdered sugar garnish. 14

CLASSIC FRENCH TOAST

organic, house-made challah bread, rich egg batter, powdered sugar garnish. 12⁷⁵

OATMEAL COBBLER FRENCH TOAST

classic french toast, oatmeal-crumble crust, seasonal fruit compote, vanilla crème anglaise, powdered sugar garnish. 14

BUCKWHEAT PANCAKES (GF)

organic buckwheat flour, ginger honey compound butter, powdered sugar garnish. 13

EGGS

egg dishes feature organic eggs from **stiebrs farm**, a slice of organic, house-made wheat toast and your choice of organic, herb-roasted potatoes or simple green salad. substitute fruit or braised organic heavy greens, 2. substitute our house-made, gluten-free toast, 1.

HUEVOS RANCHEROS

fried corn tortillas, spicy bean blend, 2 eggs your way*, house salsa, cilantro lime crema, **samish bay** queso fresco, scallions, with house-made pickled vegetables on the side. 12⁵
add **uli's** chorizo or **carlton farms** verde pork, 3⁵

GOAT CHEESE OMELETTE

organic baby spinach, organic scallions, sautéed blend of local mushrooms, local goat cheese. 13⁷⁵

CHILE VERDE PORK OMELETTE

carlton farms pork shoulder, braised in banana leaves, **alvarez farms** chile verde, queso oxaca, cilantro lime crema, fried plantains. 13

JOE'S SCRAMBLE

your choice of **uli's** apple chicken or maple pork sausage, organic baby spinach, **beecher's** flagship cheddar, sautéed local mushrooms. 14⁵
make it vegetarian by subbing in sautéed farmers hash veggies, 14

while we do everything we can to accommodate allergy restrictions, cross-contamination can happen. if you have a severe allergy, please alert your server and they will assist you. our friends at the king county health department want you to know that eating undercooked eggs, meat, seafood or poultry can pose a health risk.

(V) vegan (GF) gluten-free 3.23.17

BISCUITS & GRAVY

each of our four chefs think *they* make the best biscuits & gravy...so we let them do their thing. ask your server for a description.

DUNGENESS CRAB OMELETTE

dungeness crab, local gruyere, fresh avocado salsa, **crenscent farms** micro greens & fresh hollandaise drizzle. 17

PHIL'S BREAKFAST

3 eggs any style*, choice of **hill's** pepper bacon, house-cured **carlton farm** pork loin, or **uli's** apple chicken or maple pork sausage. 10⁷⁵

RANCHER'S BREAKFAST

phil's breakfast minus the toast. add your choice of a short stack or two pieces of our classic french toast to take to the breakfast bar. 17⁷⁵