

B E N E D I C T S

each made with stiebrs farms organic eggs on a house-made organic yukon gold potato english muffin with your choice of herb-roasted organic potatoes or organic salad. substitute fresh seasonal fruit (+5).

DUNGENESS CRAB CAKE BENEDICT

dungeness crab cakes | 2 poached organic eggs\* |  
fresh hollandaise | tarragon garnish 30.00

MUSHROOM BENEDICT (VEG)

2 poached organic eggs\* | sauteéd wild mushrooms |  
tomato jam | roasted summer squash | hollandaise  
19.00

CLASSIC BENEDICT

thinly sliced ham | 2 poached organic eggs\* |  
hollandaise | paprika garnish 20.00

CARNITAS BENEDICT

house-braised carnitas | 2 poached organic eggs\* |  
adobo hollandaise | pickled onion garnish 21.00  
add avocado +2.75

SEATTLE BENEDICT

dungeness crab | organic arugula | avocado | 2 poached organic eggs\* | fresh hollandaise | dill 29.00

B O W L S +  
S A N D W I C H E S

**BREAKFAST SANDWICH** organic scrambled  
eggs\* | **hills** pepper bacon | house-made fig jam |  
organic arugula | aged gouda | house-made potato  
bread | choice of organic green salad or roasted  
organic potatoes 18.00

**FARMER'S HASH BOWL (VEG) (GF)\*** seasonal  
mix roasted organic vegetables | roasted onion |  
fingerling potatoes | tuscan herb blend | 3 over easy  
eggs\* | house-made honey wheat toast 18.50  
add pepper bacon, rosemary chicken sausage, maple pork  
sausage or corned beef +3

**THE FARMER'S DAUGHTER (VEGAN) (GF)\***  
vegan farmer's hash | island spring organic tofu |  
sautéed mushrooms | house-made honey wheat  
toast 19.75

**BLT** **hills** pepper bacon | organic tomato + arcadian  
greens | roasted garlic aioli | house-made potato  
bread | choice of organic green salad or roasted  
organic potatoes 17.00  
add avocado. +2.75

E G G S

each with your choice of herb-roasted organic  
potatoes or organic salad (swap fresh fruit +5)

**PHIL'S BREAKFAST (GF)\*** 3 organic eggs\* your  
style | choice of **hills** pepper bacon, **uli's** maple pork  
or rosemary chicken sausage | house-made organic  
honey wheat toast 16.75

**JOE'S SCRAMBLE (GF)\*** 3 organic eggs\* |  
**beecher's** flagship cheddar | organic spinach |  
sauteéd mushrooms | choice of **hills** pepper bacon,  
**uli's** maple pork or rosemary chicken sausage |  
house-made organic honey wheat toast 19.00

**GOAT CHEESE OMELETTE (VEG)** 3 organic  
eggs\* | herbed goat cheese | organic baby spinach +  
cherry tomatoes | sauteéd mushrooms | scallions |  
house-made organic honey wheat toast 18.25

**ULI'S SPICY SCRAMBLE** 3 organic eggs\* | **uli's**  
spicy pork sausage | organic sweet onion + mini bell  
peppers | jalapeños | **samish bay creamery** queso  
diablo | fresh basil | organic flour tortilla 21.00  
add avocado. +2.75

RANCHER'S BREAKFAST

3 **stiebrs farm** organic eggs\* | choice of **hills** pepper bacon, **uli's** maple pork or rosemary chicken sausage | choice  
of pancakes or french toast + trip to berry bar 23.75

H O U S E F A V O R I T E S

**HUEVOS RANCHEROS (VEG) (GF)** 2 **milpa masa**  
corn tortillas | 2 organic scrambled eggs\* | mole verde |  
spicy beans | **samish bay creamery** queso diablo |  
pickled onion 17.00  
add pork carnitas or chorizo +3.00 | add chipotle motif meat  
substitute +4.00 | add avocado +2.75

**MIGAS (VEG)** 3 scrambled organic **stiebrs farms**  
eggs\* | cheddar | basil + chipotle + cumin | cilantro-lime  
crema | house-made salsa | organic flour tortilla |  
guacamole 19.00  
add pork carnitas or chorizo +3.00 | add chipotle motif meat  
substitute +4.00

**MOLE VERDE BURRITO** **uli's** chorizo | carnitas |  
organic potatoes | spicy beans | cilantro-lime crema |  
organic flour tortilla | molé verde | sunny-side up  
organic egg\* | queso cotija + green onion garnish 18.75

**SHAKSHUKA (VEG) (GF)\*** spicy tomato stew | 2  
poached oranic eggs\* | feta | organic arugula | house-  
made bread 17.75

**BISCUITS & GRAVY** house-made cheddar biscuit |  
roasted organic potatoes | 2 organic eggs\* | house-  
made pork sausage gravy 17.75

PANCAKES & FRENCH TOAST

each item includes a trip to our famous toppings bar. when your plate arrives, you may take it up to the bar and add berries and other fruit, as well as assorted toppings as well as organic whipped cream. there is a \$9 split charge for sharing any of these items, and topping up your take home boxes isn't allowed.

**LEMON RICOTTA PANCAKES (GF)** gluten-free  
lemon ricotta pancakes | raspberry-lemon curd |  
whipped cream 20.00

**PANCAKES (VEG)** heirloom wheat | organic  
yogurt + brown sugar + vanilla 17.75

**VEGAN BANANA PANCAKES (VEGAN) (GF)**  
organic rice flour | rice milk | bananas | powdered  
sugar garnish 17.50

**FRENCH TOAST (VEG)** house-made challah |  
vanilla egg batter | powdered sugar garnish 17.75

**OATMEAL COBBLER FRENCH TOAST (VEG)** house-  
made challah | vanilla egg batter | oatmeal  
crumb crust | berry compote | lemon crème  
anglaise 19.00

**BANANAS FOSTER FRENCH TOAST (VEG)** house-  
made challah | vanilla egg batter | bananas | rum  
caramel sauce | powdered sugar garnish 18.25

**GLUTEN-FREE FRENCH TOAST (VEG)** house-made  
gluten-free bread | vanilla egg batter | powdered  
sugar garnish 17.00

**SWEDISH PANCAKES (VEG) (GF)**  
organic rice & tapioca flour pancakes | lingonberry compote | lingonberry compound butter 17.00

SUBSTITUTIONS

**EGG SUBSTITUTE** 3.00  
swap out the eggs in your dish with **just eggs**

**MEAT ALTERNATIVE** 2.00  
**motif** meat substitute sauteed in chipotle  
seasoning

**GLUTEN-FREE BREAD** 1.00 toast/2.00 sandwich  
our bakery's amazing gluten-free bread.

GRAINS

**ORGANIC STEEL CUT OATS (VEGAN)** slow  
cooked organic oats | choice of soy, oat or 2%  
milk | organic house-made granola garnish |  
fresh fruit 11.75

**ORGANIC GRANOLA & YOGURT** organic  
toasted oats | cacao nibs | dried cherries |  
walnuts | coconut | chia seeds | organic greek  
yogurt | **shipwreck apiaries** honey garnish |  
fresh fruit 12.00

SIDES

- SIDE HILLS PEPPER BACON** 5.75
- SIDE ULI'S SAUSAGE** 6.50  
rosemary chicken, chorizo or maple pork
- SIDE ORGANIC TOFU** 4.00
- SIDE ORGANIC EGGS** 1/2.50 2/5.00 3/7.50
- SIDE AVOCADO** 3.75
- SIDE GUACAMOLE** 2.50
- SIDE SALSA** 2.50

- SIDE ROASTED ORGANIC POTATOES** 4.00
- SIDE ORGANIC HOUSE SALAD** 4.50
- SIDE HOUSE-MADE TOAST** 4.00  
honey wheat , potato bread or english muffin
- SIDE HOUSE-MADE GLUTEN-FREE TOAST** 5.00
- SIDE SEASONAL FRUIT** 5.75
- SIDE HASH VEGETABLES** 5.50
- SIDE YOGURT** 3.75

a 20% service charge is added to all tables of 8 or more guests. 100% of this charge is divided between your server and the remaining team members who made your meal possible | we take allergies seriously but cross contamination can happen. if you have a severe allergy, please alert your server and ask to see our allergy binder | \*eating undercooked eggs, meat or seafood can pose a health risk.