

t b e m a n s i o n
R E S T A U R A N T



NEW YEAR'S DAY BRUNCH

JANUARY 1, 2018

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(MENU SUBJECT TO CHANGE)

SMALL PLATES

***OYSTERS ON THE HALF SHELL (ORCAS ISLAND)**

~ 12 half dozen / ~ 22 dozen

***HALF DOZEN FRIED OYSTERS ~ 12**

house-made tartar, chopped scallions

SUNDAY BACON-WRAPPED DATES ~ 10

blue cheese, fig glaze

GRANOLA ~ 9

greek vanilla yogurt, cooked apples

***SOUS CHEF ½ SANDWICH ~ 9**

farm egg, house made sausage, beecher's cheddar, arugula, chipotle mayo, toasted barn owl bread

BRUNCH

***SHRIMP FRITATTA ~ 19**

spinach, goat cheese, jumbo shrimp, barn owl toast, potatoes

***HOUSE-MADE BISCUITS AND CHORIZO GRAVY ~ 13**

tillamook cheddar, two sunny farm eggs, smoky salsa

***CHICKEN AND WAFFLES ~ 18**

sriracha-buttermilk fried chicken breast, fresh made waffle, maple syrup,

***POTATO LATKE SMOKED SALMON BENNY ~ 19**

alaska smoked salmon, poached eggs, house made hollandaise, latkes, sour cream

***POTATO, KALE AND MUSHROOM HASH ~ 11**

poached farm eggs, truffle ketchup, toasted barn owl bakery bread

ADD CHOPPED PRIME RIB ~ 11

***SMASH PATTY HOUSE BURGER ~ 17**

8 oz. house recipe patty topped with aged cheddar, bacon, caramelized onions, lettuce, tomato, house-made chipotle mayo

BLACKENED SALMON CAESAR SALAD ~ 19

parmigiana-regiano, barn owl bread croutons

½ PORTIONS OF SOME BREAKFAST ITEMS AVAILABLE UPON REQUEST